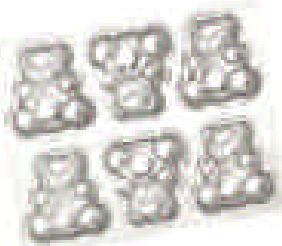




## Instructions for Baking & Decorating Mini Bear Cakes

PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU BEGIN. IN ADDITION, to decorate cakes you will need:

- Wilton Decorating Bags and Couplers or parchment paper triangles
- Wilton Decorating Tips 3 and 16
- Wilton Icing Colors in Lemon Yellow, Rose and Royal Blue (for Sunny Bear)
- Wilton Ready-To-Use Decorator Icing in White and Chocolate (for Panda Bear)
- Wilton Cake Release, peanut butter and confectioners' sugar (for Brownie Bear)
- Wilton Buttercream Icing Recipe (for Sunny Bear). You may substitute Wilton Ready-To-Use Decorator Icing or Wilton Creamy White Buttercream Icing Mix
- 1/8 in. wide ribbon (4 inches long) for each Sunny Bear



We recommend hand washing pan in hot, soapy water.

**Wilton Method Cake Decorating Classes**  
**Call: 800-942-8881**

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Woodridge, IL 60517  
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Stock No. 2105-4497

### To Decorate Brownie Bear

Use tip 3, favorite brownie recipe, 1/4 cup peanut butter mixed with 2 Tablespoons confectioners' sugar (for every six bears). Grease pan with Wilton Cake Release before baking.

**To decorate, follow directions below in numerical order:**

1. Using tip 3 and peanut butter mixture, pipe dot eyes and nose, outline mouth.
2. Using tip 3 and peanut butter mixture, pipe-in ears and paws.



### To Decorate Panda Bear

Use tips 3, 16 and Wilton Ready-To-Use Decorator Icing in White and Chocolate

**To decorate, follow directions below in numerical order:**

1. Using tip 3 and white icing, pipe-in eyes, muzzle, paws and pads (pat smooth with finger dipped in cornstarch).
2. Using tip 3 and chocolate icing, outline around eyes.
3. Using tip 3 and chocolate icing, pipe dot pupils, nose and outline mouth.
4. Using tip 16 and chocolate and white icing, cover bear with stars.



### Cake and Brownie Baking Instructions

1. Preheat oven to 350°F.
2. Using pastry brush, grease inside of pan with Wilton Cake Release, solid vegetable shortening, or use vegetable pan spray. If using shortening or pan spray, sprinkle flour into pan, shake to cover all greased surfaces and remove all excess flour.
3. Prepare mix; pour 1/4 cup batter into each cavity in pan.
4. Bake on middle rack for 15-20 minutes.
5. Cool 5 minutes and trim so cakes sit level.
6. Unmold cakes and cool 30 minutes before decorating.
7. Wash pan and repeat to bake remaining bears.

### Cake Release

**For perfect, crumb-free cakes!**

No need to grease and flour your baking pan – Cake Release coats in one step. Simply spread Cake Release lightly on pan bottom and sides with a pastry brush and fill with batter. Cakes release perfectly without crumbs every time, giving you the ideal surface for decorating. Now in convenient dispensing bottle. Certified Kosher. 8 oz.

**702-6016**



## To Decorate Sunny Bear

Use tip 3, 16, Wilton Icing Colors in Rose, Lemon Yellow and Royal Blue, favorite cake mix or recipe. 1/8 in. wide ribbon (4 inches needed for each bear).

1. Using tip 3 and white icing, pipe in tip 3 muzzle, ears and paws (smooth with finger dipped in cornstarch).
2. Using tip 16 and yellow icing, pipe stars on cake.
3. Using tip 3 and blue icing, pipe blue dot eyes.
4. Using tip 3 and rose icing, pipe in nose and outline mouth.
5. Tie 4 in. piece of 1/8 in. wide ribbon into bow. Attach bow with dots of icing.



## Baking Instructions

1. Preheat oven to 350°.
2. Using pastry brush, grease inside of pan with solid vegetable shortening, vegetable pan spray, or use Wilton Cake Release. (Don't use butter, margarine or liquid vegetable oil). Spread shortening so that all indentations are covered. Sprinkle flour into pan, shake to cover all greased surfaces and remove all excess flour.
3. Prepare mix; pour 1/4 cup batter into each cavity in pan
4. Back on middle rack for 15 - 20 minutes.
5. Cool 5 minutes and trim so cakes sit level.
6. Unmold cakes and cool 30 minutes before decorating.
7. Wash pan and repeat to bake remaining cakes.

## Using Parchment Bags

Parchment bags made from parchment paper triangles give you more versatility and the convenience of one-time use. Follow package directions. To "pipe-in" using a cut parchment bag, cut the point of the bag to desired opening.

## Decorating With Wilton Icings

**Wilton Frosting Mix:** You will need 2-3 packages of Creamy White Icing Mix. To prepare, follow package directions. Each package makes about 2 cups icing. Excellent for tinting any shade required. If you're using another type of frosting mix, you will need three 15.4 oz. packages of the creamy vanilla type that will frost two 8 in. or 9 in. layers. For each package of frosting mix, use four less teaspoons water than package directs. Each package makes about 1 3/4 cups icing. Do not refrigerate icing before decorating. Cake may be refrigerated after it is iced.

**Wilton Ready-to-Use Decorator Icing:** You will need approximately 2-3 cans of our delicious white icing. Each 16.5 oz. can holds about 2 cups. It's ideal for all of your decorating needs – frosting, decorating and flower making.

## Making Buttercream Icing

The thick, but creamy texture of this flavorful icing makes it ideal for decorating\*. For best results, keep icing bowl in refrigerator when not in use. It can be refrigerated in an airtight container for up to 2 weeks. Rewhip before using. YIELD: 3 CUPS.

- 1/2 cup solid vegetable shortening
- 1/2 cup butter or margarine
- 4 cups (1 lb.) sifted confectioners' sugar
- 2 tablespoons milk
- 1 tsp. Wilton Clear Vanilla Extract

Cream butter and shortening with electric mixer. Add vanilla. Gradually add sugar, one cup at a time, beating well on medium speed. Scrape sides and bottom of bowl often. When all sugar has been mixed in, icing will appear dry. Add milk and beat at medium speed until light and fluffy.

\*To thin for icing cake, add a small amount of light corn syrup.

## Chocolate Buttercream

Add 3/4 cup cocoa or three 1 oz. unsweetened chocolate squares, melted, and an additional 1 to 2 tablespoons milk to recipe. Mix until well blended. For a unique change of pace, add Wilton Candy Flavors in place of vanilla extract.

## For more Decorating Techniques & Tips

Visit our website at [www.wilton.com](http://www.wilton.com) -

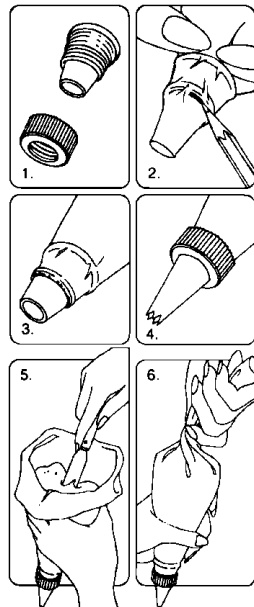
Learn To Decorate - Basic Decorating Lessons.

### Using Your Decorating Bag and Coupler

You can make many different designs with just one decorating bagful of icing by using the Wilton Featherweight or Disposable Decorating bags and coupler and changing decorating tips.

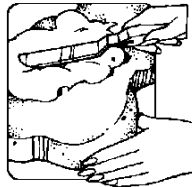
Just follow these steps:

1. Screw ring off coupler to expose series of tiny threads 1/2 in. above coupler base.
2. Force coupler base as far down into decorating bag as it will go. Then mark where bottom thread of coupler shows through bag; remove coupler and trim bag at pencil mark with a pair of scissors.
3. Reposition coupler in bag and push end through opening to expose bottom two threads.
4. Position decorating tip over coupler and screw ring in place to secure. To change tips, unscrew ring, replace tip and replace ring.
5. To fill, cuff open end of bag over your hand and insert icing with a spatula. Fill bag no more than half full.
6. To close, unfold cuff and twist top of bag shut. Hold twist between your thumb and forefinger. Note: You can eliminate any air bubbles that may have formed by squeezing bag gently over icing bowl until air is released. Important: Be sure to wash the Featherweight bag in hot soapy water, then rinse and dry after every use. A degreaser can make clean-up easier.



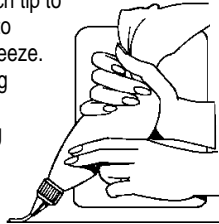
## To Ice Smooth

Place icing on cake with spatula, then spread lightly with spatula in one direction over the areas to be covered.



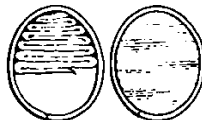
## To Outline

Use tip 3. Hold decorating bag at a 45° angle and touch tip to surface. Squeeze at starting point so that icing sticks to surface. Now raise the tip slightly and continue to squeeze. The icing will flow out of the tip while you direct it along surface. To end an outline, touch tip back to surface, stop squeezing and pull away. If icing ripples, you are squeezing bag too hard. If icing outline breaks, you are moving bag too quickly or icing is too thick.



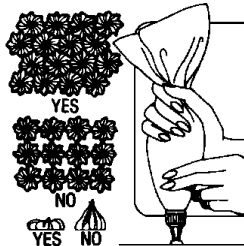
## To Outline and Pipe-In

After outlining, using the same tip, squeeze out rows of lines to fill area. Pat icing down with fingertip dipped in cornstarch or smooth with dampened art brush.



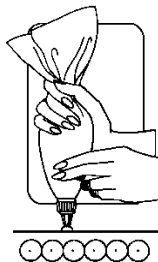
## To Pipe Stars

Use tip 16. Hold bag straight up and down, with tip 1/8 in. above surface. Squeeze until star is formed, then stop pressure and pull tip away. Your stars will be neatly formed only if you stop squeezing before you pull tip away.



## To Pipe Dots

Use tip 3. Hold decorating bag straight up and down with tip 1/8 in. above cake. Squeeze to form dot. Keep tip in icing until dot is the desired size. Stop pressure and pull tip away.



## For Gelatin Molds

1. Lightly oil molds.
2. Add prepared gelatin to molds. Each holds one cup.
3. Refrigerate until set.
4. Unmold by inverting on serving dish.

## Wilton Method Decorating Classes

Discover The Fun of Cake Decorating!



### Find Classes Near You!

In U.S.A., Call **800-942-8881** Or visit our website at [www.wilton.com](http://www.wilton.com)  
In Canada, call (416) 679-0790 x200 Or E-mail: [classprograms@wilton.ca](mailto:classprograms@wilton.ca)

Millions have learned how much fun cake decorating can be in Wilton Method Classes. Our students keep coming back for more, because each Wilton Class helps anyone get beautiful results – even those who have never decorated before!

The secret of success? Wilton Method Instructors. Their friendly, patient way of teaching makes learning a pleasure. Our Instructors work with you, giving personal attention to help you perfect each technique. Wilton Method Instructors make learning fun.

Response from students has been so amazing that we've added new classes, featuring more ways to decorate great cakes and treats. Now you can be ready for any occasion, with the perfect, personalized dessert. Imagine the great things you can make – colorful cakes for kids' birthdays featuring today's hottest characters, beautiful floral basket cakes for mom, charming gingerbread house centerpieces to make your holiday festive. We'll show you how to do it all!

### Wilton Method Classes 4 sessions per course

#### Course I - Cake Decorating

Stars, shells, roses and floral sprays give you the fundamentals to create so many cakes. Add messages and create fun, figure-piped shapes.

#### Course II - Flowers and More!

Build on the basics with beautiful blooms like daisies, pansies, violets and daffodils. Use these flowers and techniques like basketweave and color flow, to create a fabulous bouquet cake for a sweetheart, mom, sister, or friend.

#### Course III - Fondant and Tiered Cakes

Ruffled borders, advanced flowers and stringwork expand your decorating horizons. Lessons in rolled fondant and tiered cake assembly culminate in an elegant cake suitable for a wedding, formal shower or fancy party.

### Project Classes 1 or 2 sessions each

Focus on one fabulous decorating project. We have more to choose from than ever\* – Pre-baked Gingerbread Houses, Fondant Cakes, Star Character Cakes, Cookie Blossoms, Mini Cakes, Candy and more.

\*Not all classes are offered at all store locations. Check with your local retailer for class offerings.