



Instructions for Baking & Decorating Mini Bunny Cakes

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

- Wilton Decorating Bags and couplers or parchment triangles
- Tips 3, 16
- Wilton Icing Colors in Black, Pink
- One 2-layer cake mix or ingredients to make favorite layer cake recipe
- Buttercream Icing (recipe included)
- Shredded coconut, jelly beans, mini gum squares, candy-coated chocolates, uncooked spaghetti, cinnamon dot candies



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

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Woodridge, IL 60517
www.wilton.com

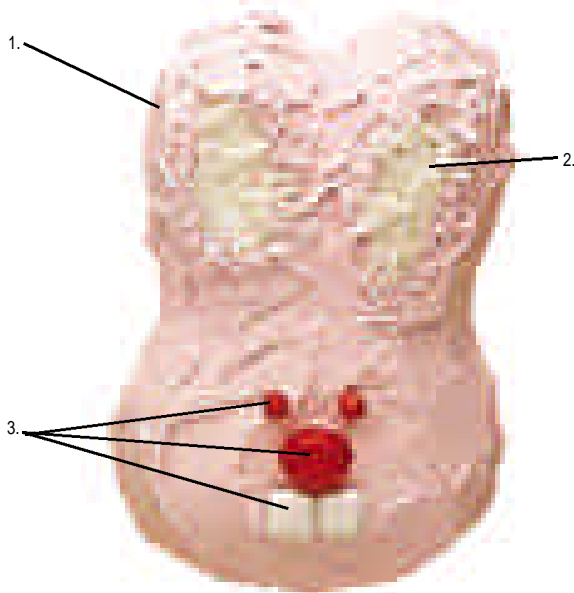
Stock No. 2105-4426

To Decorate Bucky Bunny

You will need Wilton Icing Color in Pink, shredded coconut, cinnamon dot candies, gumdrops, mini gum squares.

To decorate, follow instructions below in numerical order:

1. Ice top and sides of cake smooth with pink icing.
2. Pat coconut inside ears.
3. Add cinnamon dot candies for eyes, gumdrop for nose and mini gum squares for teeth.

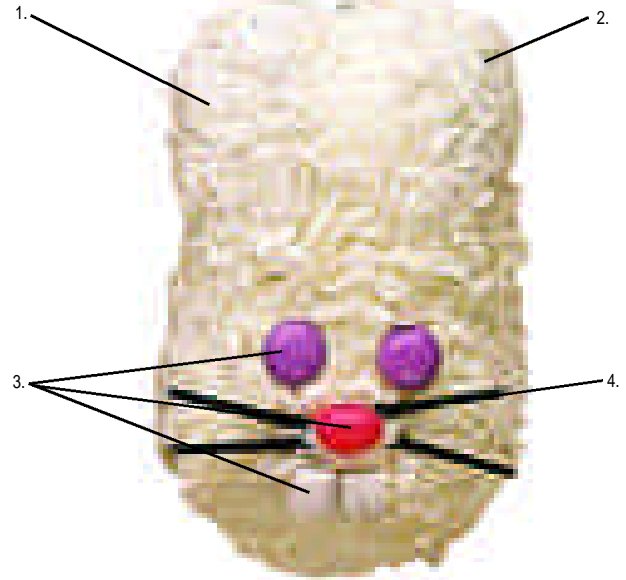


To Decorate Fluffy Bunny

You will need Wilton Icing Color in Black, shredded coconut, jelly beans, mini gum squares, candy-coated chocolates and uncooked spaghetti.

To decorate follow instructions below in numerical order:

1. Ice bunny smooth with white icing.
2. Pat all over with coconut.
3. Add candy-coated chocolates for eyes, jelly bean for nose and mini gum squares for teeth.
4. Make whiskers using uncooked spaghetti, tip 3 and black icing; insert in cake.

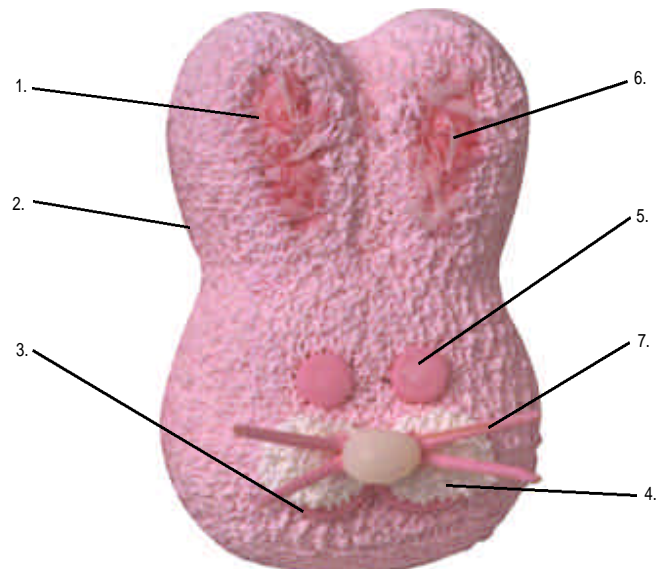


To Decorate Smiling Bunny

You will need tips 3, 16, Wilton Icing Color in Pink, shredded coconut, uncooked spaghetti.

To decorate, follow instructions below in numerical order:

1. Tint coconut for ears with Wilton Icing Color in Pink. Let dry.
2. Use tip 16 to pipe stars on top and base of cake in pink.
3. Use tip 3 to outline smile in pink.
4. Use tip 16 to pipe white stars on cheeks.
5. Use tip 3 to pipe pink dot eyes; add jelly bean nose.
6. Add tinted coconut to middle of ears.
7. Make whiskers using uncooked spaghetti, tip 3 and pink icing; insert in cake.



For more Decorating Techniques & Tips

Visit our website at www.wilton.com -

Learn To Decorate - Basic Decorating Lessons.

Baking Instructions for Cakes, Muffins or Brownies

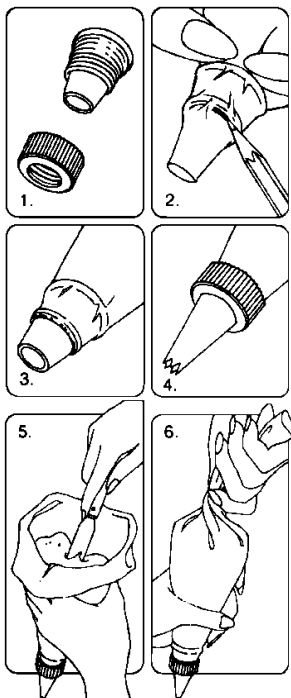
1. Preheat oven to 350°F.
2. Using pastry brush, grease inside of pan with solid vegetable shortening, or use vegetable pan spray. Sprinkle flour into pan, shake to cover all greased surfaces and remove all excess flour.
3. Prepare mix; pour 1/3 cup batter into each well in pan.
4. Bake on middle rack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

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.



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.

Coloring Your Icing

Wilton Icing Colors are best for decorating because they are concentrated and give the deepest, most vivid icing colors. Use a toothpick to swirl icing color into icing, then mix well. Add color gradually until you get the icing color you desire.

Decorating Hints

For best decorating results, use Wilton Icing Colors since they're concentrated and won't thin icing. Most canned icings should be chilled (about 20 min.) before using (or if they soften while using). It is not necessary to chill Wilton Decorator Icing.

To Make Spaghetti Whiskers

Break pieces of uncooked spaghetti into desired lengths. Fill decorating bag, fitted with tip 3, with buttercream icing. Insert a piece of spaghetti into open end of tip, then as you squeeze bag, pull piece out of tip, coating with icing. Push end into craft block to dry.

To Tint Coconut

Place shredded coconut in a plastic sandwich bag. Add a few drops of icing color slightly diluted with water. Shake bag until color is evenly distributed.

Cake Release

For perfect, crumb-free cakes!

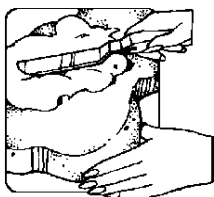
No need to grease and flour your baking pan – Cake Release coats in one step. Simply spread Cake Release lightly on pan bottom and sides with a pastry brush and fill with batter. Cakes release perfectly without crumbs every time, giving you the ideal surface for decorating. Now in convenient dispensing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

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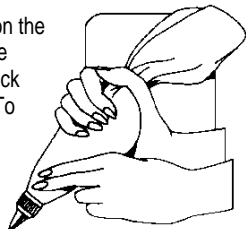
Icing Smooth With A Spatula

With a spatula, place icing on cake. Spread icing over area to be covered. For a smooth effect, run spatula lightly over the icing in the same direction, blending it in for an even look. For a fluffy effect, swirl icing into peaks using the edge of the spatula.



Let's Practice Decorating

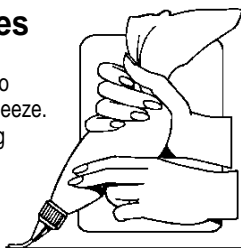
Use decorating bag and coupler as directed in this booklet. Practice each of the following techniques on the back of a cookie sheet with white icing. The practice decorations can be scraped off the cookie sheet back into the mixing bowl and rewhipped for use again. To hold bag while decorating, curl fingers around bag with the end twist locked between your thumb and index finger. This forces the icing down into the tip each time you squeeze. Apply an even pressure with all four fingers and icing will come out of the tip until you stop squeezing. As you decorate, periodically twist the bag down further, forcing the icing down into the tip. Use fingers of other hand to guide as you decorate.



For more about decorating, refer to the Wilton Yearbook of Cake Decorating.

To Make Outlines

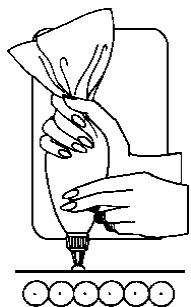
Use tip 3. Hold bag at a 45° angle and touch tip to surface. Squeeze at starting point so that icing sticks to surface. Now raise the tip slightly and continue to squeeze. The icing will flow out of the tip while you direct it along surface. To end an outline, touch tip back to surface, stop squeezing 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 Make Dots

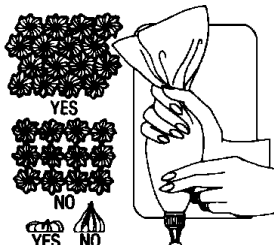
Use tip 3. Hold bag at 90° angle with tip almost touching surface. Steadily squeeze out a dot of icing, lifting the bag slightly and keeping tip in icing as it builds up into a small mound. Then stop pressure and pull tip away. Vary size of dots by lengthening the amount of time you apply pressure to the bag.

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To Make Stars

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



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
In Canada, call (416) 679-0790 x200 Or E-mail: 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.