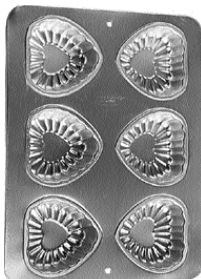




Instructions for Baking & Decorating Mini Embossed Heart Cakes

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, 10, 103
- Wilton Aster Mauve Icing Color
- One 2-layer cake mix (for 12 to 18 mini cakes), or White Mousse Recipe (included)
- Buttercream Icing (recipe included). You may substitute Wilton Ready-To-Use Decorator Icing
- Alternate designs use Cooling Grid, Cookie Sheet, fresh violets, fresh raspberries, confectioner's sugar and mint leaves



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

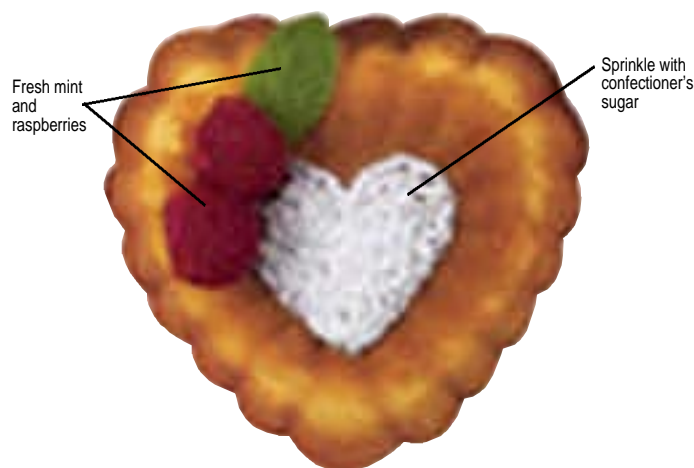
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Woodridge, IL 60517
www.wilton.com

Stock No. 2105-3210

Berry Special Sentiments

Use confectioner's sugar, fresh raspberries and mint leaves, waxed paper.

1. Bake and cool cakes.
2. Use pan as pattern to cut unwaxed paper small heart stencil. Position stencil on cake and sprinkle with confectioner's sugar.
3. Garnish with fresh raspberries and mint leaves.



Bake Easy™

Convenient Non-Stick Spray!

For cakes that turn out beautifully every time, start by spraying pans with Bake Easy. This non-stick spray helps your cakes release perfectly with fewer crumbs for easier icing and a flawless decorated cake. Just a light, even coating does the job. Use Bake Easy for all mixes and recipes—cupcakes, brownies, breads and more. Versatile for all types of baking and cooking. 6 oz. **702-6018**



Embellished With Love

Use tips 3, 10, 103; Flower Nail No. 7; Wilton Aster Mauve Icing Color; Buttercream Icing; Wilton Ready-To-Use Decorator Icing; Cooling Grid; Cookie Sheet.

1. Bake and cool cakes.
2. Place cakes on cooling grid positioned over cookie sheet. Cover cakes with heated Wilton Ready-To-Use Decorator Icing (instruction below); let dry.
3. In buttercream, make one tip 103 mauve rose for each cake, with tip 10 base.
4. In buttercream, use tip 3 to pipe ball bottom border and top center heart;



Magnificent Mousse

Use White Mousse recipe, fresh edible violets and mint leaves.

White Mousse Recipe

- 1/2 pint whipping cream
- 1 envelope unflavored gelatin
- 1/3 cup cold water
- 8 oz. cream cheese
- 3/4 cup granulated sugar
- 1 teaspoon Wilton Clear Vanilla Extract
- 1/2 cup milk
- 1 teaspoon lemon juice

Lightly spray pan with vegetable pan spray. The following mixture will set quickly after gelatin is added; be sure to assemble in the following order. Whip cream until soft peaks form. Set aside. Soften gelatin in cold water. heat in microwave on high 20-30 seconds until dissolved; cool. beat cream cheese and sugar until light and fluffy. Add vanilla, milk and lemon juice, mix. Add gelatin, stir. Immediately fold in whipped cream. Pour into prepared pan. Refrigerate until firm at least 2 hours or overnight. Makes 6 servings.

1. One day in advance, prepare mousse following recipe instructions.
2. Lightly spray pan with vegetable pan spray; fill with mousse; chill overnight; unmold.
3. Garnish with fresh edible violets and mint leaves.



Baking Instructions for Cakes

1. Preheat oven to 350°F.
2. Using pastry brush, grease inside of pan cavities with solid vegetable shortening, vegetable pan spray, or use Wilton Cake Release. Do not use butter, margarine or liquid vegetable oil. Spread shortening so that all indentations are covered. Sprinkle flour into cavities, shake to cover all greased surfaces and remove excess flour.
3. Prepare mix, pour 1/4-2/3 cup batter into each cavity in pan.
4. Bake on middle rack of oven 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.

Decorating Hints

Instructions for using Disposable Decorating Bags and Parchment bags are on bag packages.

Use Wilton Ready-To-Decorate Icing or the Buttercream Recipe for the ideal decorating consistency.

For more Decorating Techniques & Tips

Visit our website at www.wilton.com -

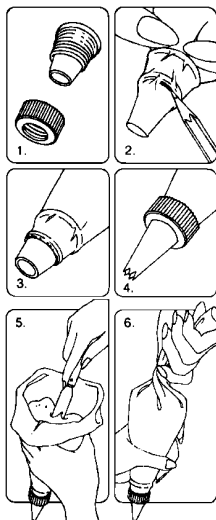
Learn To Decorate - Basic Decorating Lessons

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.



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 Icing 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 icing mix, you will need three 15.4 oz. packages of the creamy vanilla type that will ice two 8 in. or 9 in. layers. For each package of icing 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 – icing, decorating and flower making.

Heated Wilton Ready-To-Use Decorating Icing:

Open icing container, remove foil. Microwave on 50% power for 1 minute, stir. Continue to microwave at 30 second intervals until ready to pour. If a microwave is unavailable, icing container can be heated on a warming tray or in a pan of hot water on a stove.

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 confectioner's sugar
- 2 Tablespoons milk
- 1 teaspoon 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.

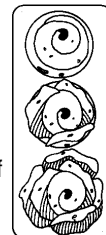
*To thin for icing cake, add a small amount of light corn syrup.

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.

To Make Roses

Secure a 2-in. square of waxed paper to 1 1/2 in. flower nail. Use tip 10, hold bag at 90° angle to nail and pipe a cone-shaped mound. Lift tip as icing builds up. Using tip 103, hold tip parallel to the side of the mound, narrow end up, turn nail as you pipe a petal, moving hand up and down to make indentations. Keep turning nail as you pipe petals, gradually slanting the narrow end of the tip outward. Add additional petals for larger rose. For a large rose, the top row should have 3 petals, middle row 5, and bottom row 7.



To Make Dots & Balls

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. **To make large dots or balls,** lift tip as you squeeze to allow greater icing buildup.



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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