



# Instructions for Baking & Decorating Mini Pumpkin Cakes

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

- Wilton Decorating Bags and Couplers or parchment paper triangles.
- Wilton Decorating Tips 3, 16 and 67.
- Wilton Icing Colors in Orange, Brown, Lemon Yellow and Leaf Green.
- One 2-layer cake mix (for 12-18 Pumpkins), Brownie Mix, or Muffin Mix, (servings may vary).
- Wilton Buttercream Icing (or use Wilton Icing Mix or Wilton Ready-To-Use Decorator Icing).
- Candy discs for accent.



Wilton Method Cake Decorating Classes  
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## To Decorate Spooky Pumpkin

Use tip 3 and Wilton Icing Color in Orange. Accent with candy discs.

To decorate, follow directions below in numerical order:

1. Ice smooth with orange.
2. Cut candy discs into triangular shapes. Attach to pumpkin.
3. Using tip 3, add orange dots for pupils.



## To Decorate Holiday Pumpkin

Use tips 3, 16 and Wilton Icing Colors in Orange, Brown and Lemon Yellow

To decorate, follow directions below in numerical order:

1. Using tip 3, outline with brown.
2. Using tip 3, fill-in eyes, nose and mouth with yellow.
3. Using tip 16, cover pumpkin with orange stars.
4. Using tip 3, add brown spiral for stem and brown dot pupils.



## 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 1/3 cup batter into each well in pan.
4. Bake on middle rack for 15-20 minutes.
5. Cool 5 minutes and trim so cakes sit level.
6. Unmold pumpkins and cool 1/2 hour before decorating.
7. Wash pan and repeat to bake remaining pumpkins.

## 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 minutes) before using (or if they soften while using). It is not necessary to chill Wilton Decorator Icing.

## To Decorate Happy Pumpkin

Use Tips 3, 67 and Wilton Icing Colors in Orange and Leaf Green.

To decorate, follow directions below in numerical order:

1. Using tip 3, outline mouth, eyes and nose with orange.
2. Using tip 3, pipe dot eyes with orange.
3. Using tip 3, pipe orange spiral stem.
4. Using tip 67, add green leaves.



## For more Decorating Techniques & Tips

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

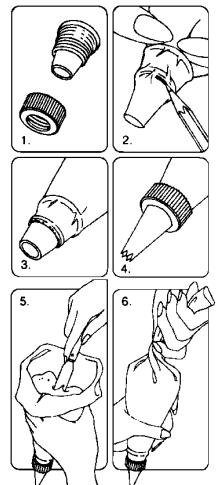
Learn To Decorate - Basic Decorating Lessons.

## 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.



## 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 Icing

**Wilton Frosting 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, for each package, use four less teaspoons water than package directs. Each package makes about 1 3/4 cups icing. Do not refrigerate icing before decorating. Cakes may be refrigerated after they are iced.

**Wilton Ready-to-Use Decorator 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

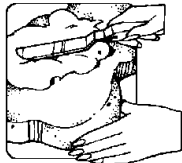
Add 3/4 cup cocoa or three 1 oz. unsweetened chocolate squares, melted, and an additional 1 to 2 tablespoons milk to recipe. Mix until well blended. For a unique change of pace, add Wilton Candy Flavors in place of vanilla extract.

## 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.

## Icing Smooth With A Spatula

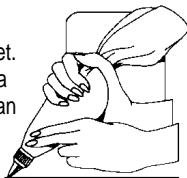
With a spatula, place icing on cake. Spread icing over area to be covered. For a smooth effect, run spatula lightly over the icing in the same direction, blending it in for an even look. For a fluffy effect, swirl icing into peaks using the edge of the spatula.



## Let's Practice Decorating

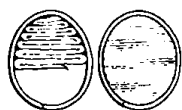
Use decorating bag and coupler as directed in this booklet. Practice each of the following techniques on the back of a cookie sheet with white icing. The practice decorations can be scraped off the cookie sheet back into the mixing bowl and rewhipped for use again. To hold bag while decorating, curl 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.



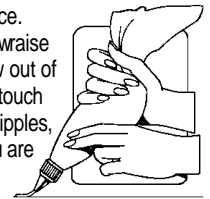
## To Outline & Pipe-In

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.



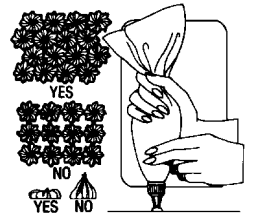
## To Make Outlines

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.



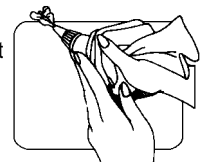
## To Make Stars

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.



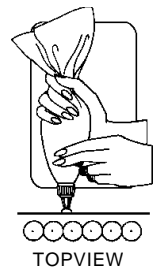
## To Make Leaves

Use tip 67. Thin icing with a few drops of light corn syrup and place in decorating bag fitted with tip 67. Hold bag at a 45° angle with tip lightly touching surface. Squeeze and hold tip in place momentarily to let icing fan out. Then relax and stop pressure as you pull tip away and draw leaf to a point.



## 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.



## To Make Spiral Stems

Use tip 3. Start on cake, Hold bag at 90° angle with tip 1/8 in. above surface. Squeeze, holding tip in place momentarily. Then move tip in a clockwise direction, creating an outer circle, then moving in to form inner circles until stem builds up. Stop pressure and pull tip away.

## 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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