

Singles!
Molds are the ideal size for fun individual desserts, breads and appetizers. This Maple Leaf Mold has a total capacity of 3/4 cup (6 oz.). Use it to make delicious pound cakes, fruit cakes, gelatins, quick breads and more!

How To Use:

For cakes and brownies, grease or spray pan with vegetable pan spray. Fill pan 1/2 full with batter. Follow recipe directions for baking.

How To Decorate Maple Leaf Cakes:

You will need: Tip 18, Buttercup Yellow, Orange and Brown Icing Colors, Decorator Brush and Wilton Ready-To-Use Decorator Icing.

Tint icing Buttercup Yellow. Reserve some icing for bottom border. Thin remainder of icing as follows: Remove foil from container. 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 can be heated on a warming tray or in a pan on a stove. After thinning, tint a small amount of icing orange. Thin Brown Icing Color with a small amount of water.

Place cakes on rack over tray and pour thinned Buttercup Yellow icing over cakes to cover. Immediately drop small amounts of orange icing on top and swirl colors with end of paint brush. Paint Brown Icing Color veins on wet icing. Let set. Pipe tip 18 star bottom border using reserved icing.

Stars:

Use tip 18. Hold bag at a 90° angle with tip 1/8 in. above surface. Squeeze until a star is formed, stop pressure and pull tip away. Continue along border, placing stars in an even line close to each other.

