



Instructions for Baking & Decorating Petite Christmas Trees Cakes

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

- Wilton Decorating Bags and couplers or parchment triangles.
- Wilton Decorating Tip 3.
- Wilton Icing Colors in Lemon Yellow, Brown, Leaf Green
- Shortbread Trees Recipe (included), Pecan Tassie Trees Recipe (included), one 3 oz. package of green gelatin, (servings may vary).
- Buttercream Icing Recipe (included, or use Wilton Icing Mix or Wilton ready-To-Use Decorator Icing).



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

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To Decorate Pecan Tassie Trees

Use tip 2, Wilton Icing Color in Brown, Pecan Tassie Tree Recipe (included).

To decorate, follow directions below in numerical order.

1. Make Pecan Tassie Trees according to recipe directions.
2. Bake and cool. Using tip 2, pipe string "garland" in brown.



Pecan Tassie Trees

Pastry:

1/2 cup butter, softened
1 (3 oz.) package cream
cheese, room
temperature
1 cup flour

Filling:

1 1/2 cups packed brown sugar
2 tablespoons melted butter
2 eggs, slightly beaten
1/4 teaspoon vanilla

Pinch of salt

1/2 cup chopped
pecans

Preheat oven to 350°F. In a small bowl blend butter and cream cheese with mixer, add flour, mix until a soft dough forms. Do not overmix; refrigerate pastry one hour. Divide into 45 small balls. Press into Petite Christmas Tree pans, trim excess dough off top edge. Fill pastry with pecan filling. Bake 20-25 minutes or until pastry is light brown. Cool 5 minutes, remove from pan to cool. Store at room temperature in one layer in airtight container for one week or freeze for two months.

In a small bowl add melted butter to brown sugar, mix. Add eggs, vanilla and salt, stir until blended. Mix in pecans.

Makes 3 1/2 dozen.

To Decorate Shortbread Christmas Trees

Use tip 2, Wilton Icing Colors in Leaf Green, Lemon Yellow, Cinnamon Drops, Sprinkle Decorations.

To decorate, follow directions below in numerical order.

1. Tint Shortbread Recipe with Leaf Green Icing Color and bake according to recipe directions.
2. Using tip 2, pipe string "garland" with yellow icing; attach cinnamon candy "ornaments".



Petite Christmas Shortbreads

Wilton Leaf Green Icing Color

1 cup butter

3/4 cup sugar

1 teaspoon Wilton Clear Vanilla

2 1/2 cups flour

Preheat oven to 300°F. In a medium mixing bowl, cream butter, sugar and vanilla. Blend several dots of green icing color to creamed mixture. Add flour and mix until dough is smooth. Spray pan with vegetable pan spray. Press in prepared pan. Bake Christmas Trees 10-15 minutes, or until very lightly browned. Cool 5 minutes in pans and remove shortbread to cool.

Makes 4 dozen shortbreads.

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 Gelatin Christmas Trees

Use green gelatin.

To decorate, follow directions below in numerical order.

1. Make gelatin according to package directions.
2. Unmold.



For more Decorating Techniques & Tips

Visit our website at www.wilton.com -

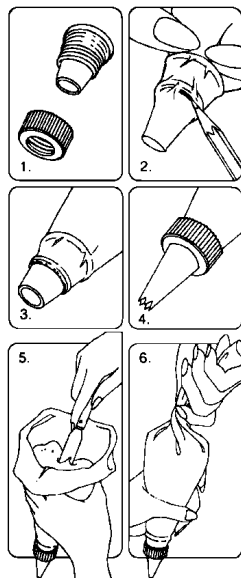
Learn To Decorate - Basic Decorating Lessons.

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 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.

Let's Practice Decorating

Use decorating bag and coupler as directed in this booklet.

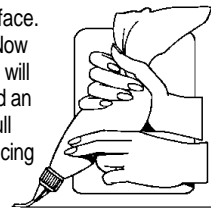
Practice each of the following techniques on the back of a cookie sheet with white icing. The practice decorations can be scraped off the cookie sheet back into the mixing bowl and rewhipped for use again. To hold bag while decorating, curl fingers around bag with the end twist locked between your thumb 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.



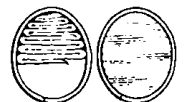
To Make Outlines

Use tip 2. 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 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.



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