



# Instructions for Baking & Decorating Mini Stand-Up Bear Cakes

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

- Wilton Decorating Bags and Coupler or parchment paper triangles
- Tips 2, 4, 7, 16 (alternate ideas also use tips 3 and 21).
- Wilton Icing Colors in Brown and Black (alternate ideas also use Christmas Red).
- Cake Board, Fanci-Foil Wrap
- One heavy batter cake mix (pound cake or pudding added cake mixes work best) or ingredients to make favorite layer cake recipe for cake designs.
- Buttercream Icing (recipe inside) for Teddy Bear, Polar Bear.
- Wilton Tube Icing (2 Chocolate, 2 White) for Panda Bear.
- Wilton Candy Melts® (2 bags yellow, 1 bag white, 1 bag Lt. Cocoa) and parchment bags for Candy Bear.



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

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Woodridge, IL 60517  
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Stock No. 2105-489

## To Decorate Panda Bear

You will need Wilton Tube Icing – 2 Chocolate and 2 White; tips 3, 16.



## To Decorate Teddy Bear

You will need Wilton Icing Colors in Brown and Black; tips 2, 4, 7, 16.

Make 2 cups buttercream icing:

- Tint 1 1/4 cups brown
- Tint 1/4 cup lt. brown
- Tint 1/4 cup black
- Reserve 1/4 cup white

### WITH LT. BROWN ICING

- Using tip 7 and “To Pipe In” directions, cover bottom of paws, inside ears and muzzle. Smooth with finger dipped in cornstarch.

### WITH WHITE ICING

- Using tip 2 and “To Pipe In” directions, add eye backgrounds.

### WITH BLACK ICING

- Using tip 4 and “To Pipe In” directions, pipe nose and eye centers.

### WITH BROWN ICING

- Using tip 2 and “To Make Outlines” directions, add mouth.
- Using tip 2 and “To Make Dots” directions, pipe paw pads.
- Using tip 16 and “To Make Stars” directions, cover bear with stars.

### WITH WHITE ICING

- Using tip 2 and “To Make Dots” directions, add highlight dot to nose.

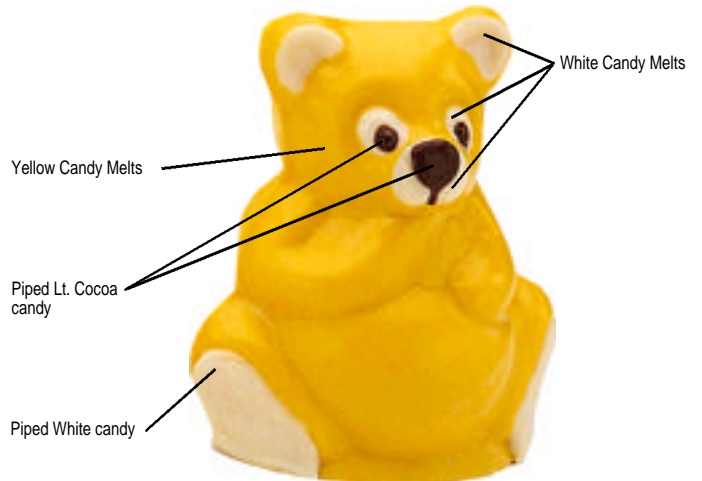


## Candy Bear

You will need Wilton Yellow (2 bags), Lt. Cocoa (1 bag) and White (1 bag) Candy Melts®, parchment bags.

Following package directions, melt Candy Melts. Pipe white ears, eyes and muzzle in mold, let set. Mold Yellow candy bear, let set, unmold, add Lt. Cocoa candy eyes, nose and mouth outline. Overpipe White paws.

\*brand confectionery coating.



## 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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## To Decorate Polar Bear

You will need Wilton Icing Colors in Black and Christmas Red; tips 2, 4, 7, 16, 21; candy cane.

Make 1 3/4 cups buttercream icing

- Tint 1/4 cup black
- Tint 1/4 cup red
- Reserve 1 1/4 cups white



## For more Decorating Techniques & Tips

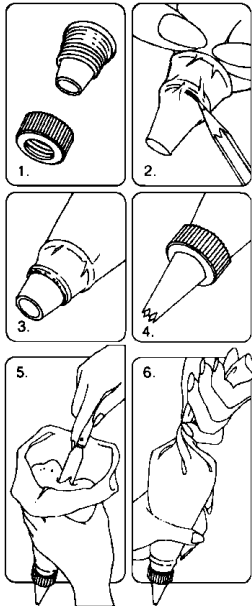
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## Using Your Decorating Bag and Coupler

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.

## 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.

## Baking Instructions

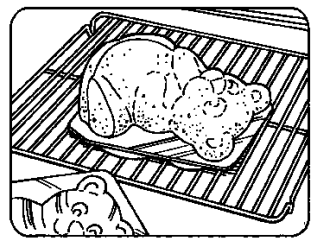
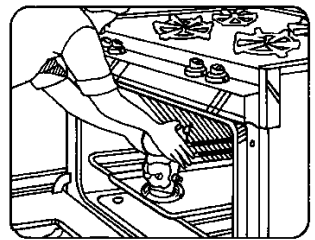
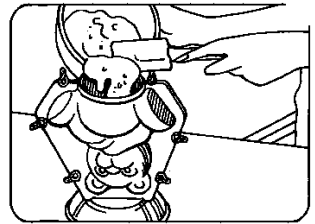
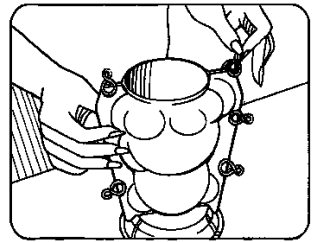
Preheat oven to 350°F or temperature per recipe directions. Your cake will unmold easily, without sticking, when you prepare the pan properly. Grease the inside of pan using a pastry brush and solid vegetable shortening (do not use butter, margarine or liquid vegetable oil). Spread the shortening so that all indentations are covered. Sprinkle about 2 Tablespoons flour inside pan and shake so that flour covers all greased surfaces. Turn pan upside down and tap lightly to remove excess flour. If any shiny spots remain, touch up with more shortening and flour to prevent cake from sticking. (You can use vegetable oil pan spray or vegetable oil pan spray with flour, in place of solid shortening and flour, or use **New Wilton Cake Release**, for perfect, crumb-free cakes!).

Heavy batters such as pudding added or pound cake mixes work best.

Clip mold halves together.

To bake, position mold bottom side up in stand. Pour 1 cup of cake batter into mold and position on cookie sheet in oven to catch any overflow. Bake 20-25 minutes or until toothpick inserted in center comes out clean.

Remove from oven and cool on wire rack for 10 minutes. Remove clips and gently lift off top half of mold. Let cool 5 minutes and remove back half. Place cake back into top half of mold to cool completely.



## 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's 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.

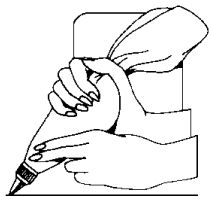
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## Let's Practice Decorating

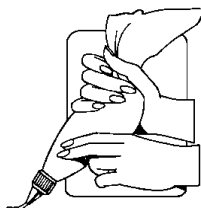
Use decorating bag and coupler as directed in this booklet. Practice each of the following techniques on the back of a cookie sheet with white icing. The practice decorations can be scraped off the cookie sheet back into the mixing bowl and rewhipped for use again. To hold bag while decorating, curl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

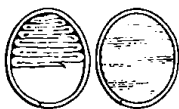
## To Make Outlines

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.



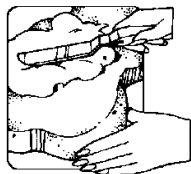
## To Outline & Pipe-In

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.



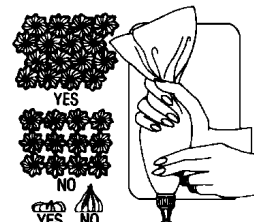
## Icing Smooth With A Spatula

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.



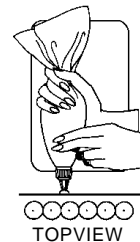
## To Make Stars

Use tip 16 or 21. 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 Dots

Use tip 2, 3 or 4. 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.



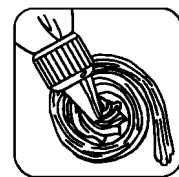
## To Make Beads

Use tip 5. Hold bag at 90° angle to surface, with end of bag pointing towards you. Lightly touch tip to surface and squeeze until icing builds up and fans out into a base. Then lift tip slightly and relax pressure as you pull tip down and towards you to make a tail. Stop pressure completely and pull tip away for a finished bead. Practice this procedure until you can produce a clean bead shape. To make a row of beads, rest head of one on tail of preceding bead. For larger beads, increase pressure, for smaller beads, decrease pressure.



## To Make Spirals

Use tip 16. Hold decorating bag straight up with tip 1/8 in. above surface. Starting at the outer edge of area, squeeze bag, holding tip in place momentarily. Then move tip in a clockwise direction using a circular motion until center is reached. Stop pressure and pull tip away.



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