



Instructions for Baking & Decorating Pirate Ship 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, 5, 16, 21 (alternate designs also use tips 12, 47)
- Wilton Icing Colors in Black, Royal Blue, Lemon Yellow, Golden Yellow, Orange, Red-Red, Brown, Ivory (alternate designs also use Violet, Rose, Copper (skin tone), Christmas Red)
- Cake Board, Fanci-Foil Wrap or serving tray
- One 2-layer cake mix or make your favorite layer cake recipe
- Buttercream Icing (recipe included)
- Alternate designs use favorite crisped rice cereal treat recipe, Wilton Vanilla Whipped Icing Mix, yellow and purple taffy (NOT SALT WATER), spice drops, mini candy-coated chocolates, fruit-flavored round candies, jelly rings, chocolate nougat candy, peppermint sticks, non-stick vegetable cooking spray, cornstarch, light corn syrup

We recommend hand washing pan in warm, soapy water.



Wilton Method Cake Decorating Classes

Call: 800-942-8881

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Woodridge, IL 60517
www.wilton.com

Stock No. 2105-1021

To Decorate Pirate Ship

You will need tips 3, 5, 16, 21; Wilton Icing Colors in Black, Royal Blue, Lemon Yellow, Golden Yellow, Orange, Red-Red, Brown, Ivory; light corn syrup, cornstarch. We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use (bring to room temperature for decorating).

Make 5 cups buttercream icing:

- Tint ¼ cup black
- Tint 1¼ cups light blue (thin with 4 teaspoons light corn syrup)
- Tint ¾ cup dark blue
- Tint ½ cup lemon yellow/golden yellow combination
- Tint ¼ cup orange/red-red combination
- Tint 1 cup brown/red-red combination
- Tint ¾ cup golden yellow/brown/ivory combination
- Reserve ¼ cup white

Decorate in Order:

1. Ice sides and background of cake smooth with thinned light blue icing.
2. Use tip 3 and brown/red-red combination icing to outline ship, portholes, mast and deck.
3. Use tip 5 and brown/red-red combination icing to pipe in deck, inside of ship and mast (smooth with finger dipped in cornstarch).
4. Use tip 3 and black icing to pipe in center of porthole windows.
5. Use tip 5 and lemon yellow/golden yellow combination icing to pipe in circle in porthole.
6. Use tip 16 and brown/red-red combination icing to cover ship with stars.
7. Use tip 3 and black icing to outline and pipe in flags (smooth with finger dipped in cornstarch).
8. Use tip 3 and white icing to pipe in skulls and crossbones on flags.
9. Use tip 3 and black icing to pipe in facial features on skulls.
10. Use tip 3 and golden yellow/brown/ivory combination icing to outline sails.
11. Use tip 16 and golden yellow/brown/ivory combination icing to cover sails with stars.
12. Use tip 5 and lemon yellow/golden yellow combination icing to pipe "boom" lines above sails.
13. Use tip 5 and orange/red-red combination icing to pipe in rails on deck and crow's nest.
14. Use tip 21 and dark blue icing to pipe c-motion scroll bottom border.



Wilton Method Decorating Classes

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In Canada, call (416) 679-0790 x200 Or E-mail: classprograms@wilton.ca

Millions have learned how much fun cake decorating can be in Wilton Method Classes. Our students keep coming back for more, because each Wilton Class helps anyone get beautiful results – even those who have never decorated before!

The secret of success? Wilton Method Instructors. Their friendly, patient way of teaching makes learning a pleasure. Our Instructors work with you, giving personal attention to help you perfect each technique. Wilton Method Instructors make learning fun.



To Decorate Smooth Sailing

You will need Wilton Vanilla Whipped Icing Mix, Wilton Icing Colors in Brown, Red-Red; favorite crisped rice cereal treat recipe, non-stick vegetable pan spray, yellow and purple taffy (NOT SALT WATER), spice drops, mini candy-coated chocolates, fruit-flavored round candies, jelly rings, chocolate nougat candy, peppermint sticks. We suggest you tint all icings at one time. Refrigerate tinted icings in covered containers until ready to use.

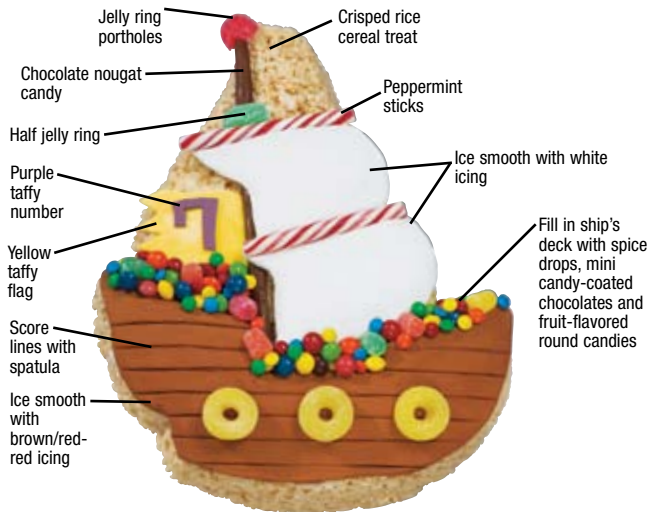
Make entire package of Vanilla Whipped Icing Mix:

- Tint 1 cup brown/red-red combination
- Reserve ½ cup white

Leftover portion can be stored in airtight container in refrigerator for 1 week

Decorate in Order:

1. Press 2 crisped rice cereal treat recipes into pan that has been prepared with non-stick vegetable pan spray. Unmold.
2. Use spatula and thinned white icing to ice sails on ship.
3. Use spatula and thinned Brown/Red-Red combination icing to ice side of ship.
4. Score lines on side of ship with edge of spatula.
5. Roll out yellow taffy and cut into flag shape; position on ship.
6. Roll out purple taffy and cut into number "7" shape; position on flag.
7. Roll out chocolate nougat candy and position for mast.
8. Position peppermint sticks above each sail.
9. Position jelly ring "portholes" on ship.
10. Fill in ship's deck with spice drops, mini candy-coated chocolates and fruit-flavored round candies.
11. Add half jelly ring for crow's nest and half jelly ring on top of mast.



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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



To Decorate Buccaneer Buddies

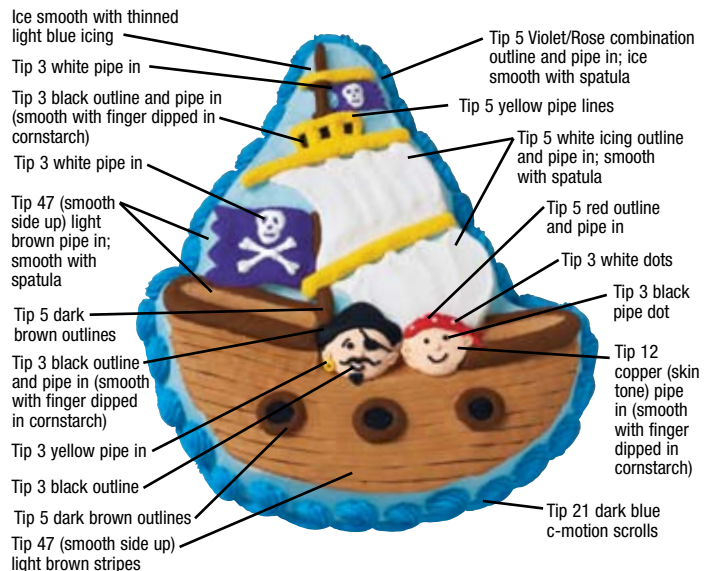
You will need tips 3, 5, 12, 21, 47; Wilton Icing Colors in Royal Blue, Golden Yellow, Violet, Rose, Copper (skin tone), Christmas Red, Brown, Black; cornstarch, corn syrup. We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use.

Make 5½ cups buttercream icing:

- Tint 1¼ cups light blue (thin with 4 teaspoons light corn syrup)
- Tint ¾ cup dark blue
- Tint ¼ cup yellow
- Tint ½ cup violet/rose combination
- Tint ¼ cup copper (skin tone)
- Tint ¼ cup red
- Tint ¾ cup light brown
- Tint ¼ cup dark brown
- Tint ½ cup black
- Reserve ¾ cup white

Decorate in Order:

1. Ice sides and background areas of cake smooth with thinned light blue icing.
2. Use smooth side of tip 47 and light brown icing to pipe in deck of ship; ice smooth with spatula.
3. Use smooth side of tip 47 and light brown icing to pipe stripe wooden planks on side of ship.
4. Use tip 3 and black icing to outline and pipe in porthole windows and background of crow's nest (smooth with finger dipped in cornstarch).
5. Use tip 5 and dark brown icing to outline portholes.
6. Use tip 12 and dark brown icing to outline front rail of deck and bottom of mast.
7. Use tip 5 and dark brown icing to outline back rail of deck and top of mast.
8. Use tip 5 and white icing to outline and pipe in sails; ice smooth with spatula.
9. Use tip 5 and violet/rose combination icing to outline and pipe-in flags (smooth with finger dipped in cornstarch).
10. Use tip 3 and white icing to pipe in skulls and crossbones on both flags.
11. Use tip 5 and yellow icing to pipe in mast lines on crow's nest and "boom" lines on tops of sails.
12. Use tip 12 and copper (skin tone) icing to pipe faces (smooth with finger dipped in cornstarch).
13. Use tip 3 and copper (skin tone) icing to pipe ears and dot noses.
14. Use tip 3 and black icing to pipe dot eyes, outline mouths, eyebrow, moustache, goatee and eye patch.
15. Use tip 3 and yellow icing to pipe in earring.
16. Use tip 5 and black icing to outline and pipe in hat.
17. Use tip 5 and red icing to outline and pipe in kerchief.
18. Use tip 3 and red icing to pipe ties on kerchief.
19. Use tip 3 and white icing to pipe dots on kerchief.
20. Use tip 21 and dark blue icing to pipe c-motion scroll bottom border.



To Decorate Ghost Ship

You'll need tips 3, 5, 12, 21; Wilton Icing Colors in Brown, Red-Red, Royal Blue, Lemon Yellow, Golden Yellow, Violet, Rose; light corn syrup, cornstarch. We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use.

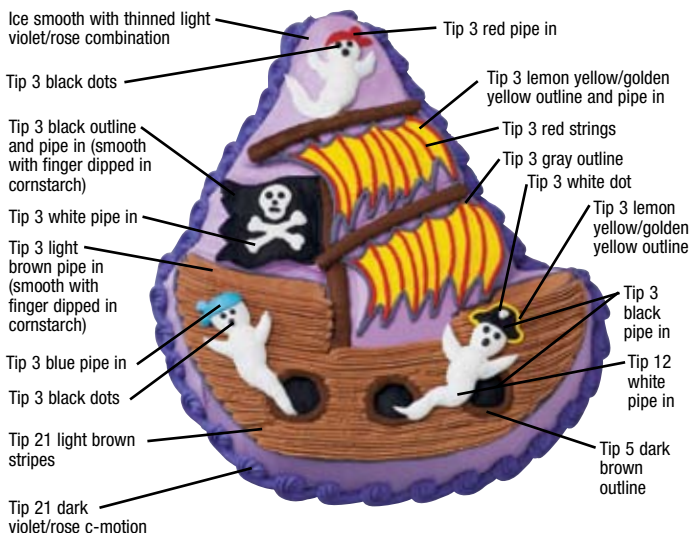
Make 6 cups buttercream icing:

- Tint ½ cup dark brown
- Tint 1 cup light brown
- Tint ¾ cup dark violet/rose combination
- Tint 1¼ cups light violet/rose combination (thin with 4 teaspoons light corn syrup)
- Tint ¼ cup blue

- Tint ¼ cup red
- Tint ½ cup lemon yellow/golden yellow combination
- Tint ½ cup black
- Tint ¼ cup gray (use a small amount of black)
- Reserve ¾ cup white

Decorate in Order:

1. Ice sides and background of cake smooth with thinned light violet/rose combination icing.
2. Use tip 5 and lemon yellow/golden yellow combination icing to outline and pipe in sails (smooth with spatula).
3. Use tip 3 and red icing to pipe lines on sails.
4. Use tip 3 and gray icing to overpipe outline on sails.
5. Use tip 12 and dark brown icing to pipe in posts on mast and "boom" lines on sails.
6. Use tip 3 and black icing to outline and pipe in flag (smooth with finger dipped in cornstarch).
7. Use tip 3 and white icing to pipe in skull and crossbones.
8. Use tip 3 and black icing to pipe dot facial features.
9. Use tip 3 and gray icing to outline ship.
10. Use tip 3 and light brown icing to pipe in deck (smooth with finger dipped in cornstarch).
11. Use tip 3 and black icing to pipe in porthole windows.
12. Use tip 21 and light brown icing to pipe stripes wooden planks on ship.
13. Use tip 5 and dark brown icing to outline portholes.
14. Use tip 12 and white icing to pipe in ghosts.
15. Use tip 3 and black icing to pipe dot facial features on all ghosts.
16. Use tip 3 and red icing to pipe in kerchief on ghost on top of ship.
17. Use tip 3 and blue icing to pipe in kerchief on ghost left side of ship.
18. Use tip 3 and black icing to pipe in hat on ghost right side of ship.
19. Use tip 3 and lemon yellow/golden yellow combination icing to outline black hat on ghost.
20. Use tip 3 and white icing to pipe dot on black hat.
21. Use tip 21 and dark violet/rose icing to pipe c-motion bottom border.



Baking Instructions

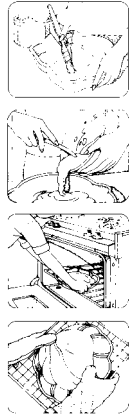
Preheat oven to 350°F or temperature per recipe directions. Before first and after each use, hand wash pan in warm soapy water and dry thoroughly with a soft cloth. Your cake will unmold easily, without sticking, when you prepare the pan properly. Grease the inside of pan using a pastry brush and solid 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 Wilton Cake Release or Wilton Bake Easy™ Non-Stick Spray, in place of solid shortening and flour.)

Make one 2-layer cake mix according to package or recipe directions. Pour the cake batter into pan, and if necessary, spread the batter around with a spatula to fill all areas of the pan evenly. Be careful not to touch sides or bottom of pan. Bake cake on middle rack of 350°F oven for 40-45 minutes or until cake tests done according to recipe directions.

Remove cake from oven and cool on cake rack for 10 minutes. While the cake is still in the pan, carefully slice off the raised center portion of the cake. This allows the cake to sit more level and helps prevent cracking. To remove cake from pan, place cooling rack against cake and turn both cake rack and pan over. Lift pan off carefully. Cool cake at least one hour. Brush loose crumbs off cake.

To transfer cake to serving board, hold a cake board against cake and turn both cake and rack over. Lift off rack. Hold another board against bottom of cake and turn cake over. Be sure to hold cake, rack and board close together while turning to prevent cake from cracking.

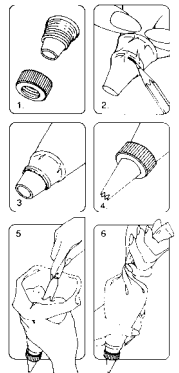


Using Your Decorating Bag and Coupler

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 ½ 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.



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. 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.

½ cup solid vegetable shortening
½ cup butter or margarine, softened
1 teaspoon Wilton Clear Vanilla Extract

4 cups (1 lb.) sifted confectioners' sugar
2 tablespoons milk

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. **For Chocolate Buttercream:** Add ¾ cup cocoa or three 1 oz. unsweetened chocolate squares, melted, and an additional 1 to 2 tablespoons milk to recipe. Mix until well blended. Yield: 3 cups.

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 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 or visit www.wilton.com.



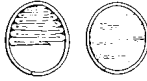
Coloring Your Icing

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 Outlines

Use tip 3, 5 or 12. 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.

To Make Stripes

Use tip 16 or 47. Hold decorating bag at a 45° angle to surface. As you squeeze out icing with a steady, even pressure, move tip in a vertical direction, laying out a string of icing. To end a stripe, stop pressure and pull tip away.



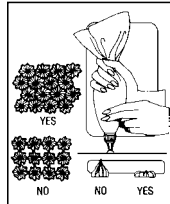
To Make Dots

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.



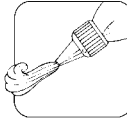
To Make Stars

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 C-Motion Scrolls

Use tip 21. Hold bag at 45° angle to surface, finger tips on bag facing you. As you squeeze out icing, move tip down, up to the right and around as if writing the letter "c". Use steady even pressures as you repeat procedure. To end, stop pressure, pull tip away.



For more Decorating Techniques & Tips

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Millions have learned how much fun cake decorating can be in Wilton Method Classes. Our students keep coming back for more, because each Wilton Class helps anyone get beautiful results - even those who have never decorated before!

The secret of success? Wilton Method Instructors. Their friendly, patient way of teaching makes learning a pleasure. Our Instructors work with you, giving personal attention to help you perfect each technique. Wilton Method Instructors make learning fun.

Response from students has been so amazing that we've added new classes, featuring more ways to decorate great cakes and treats. Now you can be ready for any occasion, with the perfect, personalized dessert. Imagine the great things you can make - colorful cakes for kids' birthdays featuring today's hottest characters, beautiful floral basket cakes for Mom, charming gingerbread house centerpieces to make your holiday festive. We'll show you how to do it all!

Wilton Method Classes 4 sessions per course

Course I - Cake Decorating

Stars, shells, roses and floral sprays give you the fundamentals to create so many cakes. Add messages and create fun, figure-piped shapes.

Course II - Flowers and More!

Build on the basics with beautiful blooms like daisies, pansies, violets and daffodils. Use these flowers and techniques like basketweave and color flow, to create a fabulous bouquet cake for a sweetheart, Mom, sister, or friend.

Course III - Fondant and Tiered Cakes

Ruffled borders, advanced flowers and stringwork expand your decorating horizons. Lessons in rolled fondant and tiered cake assembly culminate in an elegant cake suitable for a wedding, formal shower or fancy party.

Fondant and Gum Paste

In this new course, you'll experience a variety of fondant techniques and the beauty of decorating with gum paste. Create flowers and accents with beautiful detail; see how to use tools to cut and shape amazing textured ribbons and borders.

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Focus on one fabulous decorating project. We have more to choose from than ever* - Pre-baked Gingerbread Houses, Fondant Cakes, Star Character Cakes, Cookie Blossoms, Mini Cakes, Candy and more.

*Not all classes are offered at all store locations. Check with your local retailer for class offerings.

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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

