



Instructions for Baking & Decorating Party Pony Pan

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, 10, 16, 18
- Wilton Icing Colors in Brown, Red-Red, Lemon Yellow, Golden Yellow, Black (alternate designs use Violet, Rose, Royal Blue)
- Cake Board, Fanci-Foil Wrap or serving tray
- One 2-layer cake mix or make your favorite layer cake recipe
- Buttercream Icing
- Alternate designs use favorite crisped rice cereal treat recipe, candy-coated chocolates, orange and purple spice drops



USE & CARE: Before first and after each use, we recommend hand washing pan in warm soapy water. Rinse and dry thoroughly.

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Stock No. 2105-1011

Wilton Method Cake Decorating Classes

Call: 800-942-8881

To Decorate A Fast Pony Treat

You will need tips 3, 10, 18; Wilton Icing Colors in Violet, Rose, Lemon Yellow; favorite crisped rice cereal treat recipe (2 needed), candy-coated chocolates, orange and purple spice drops, granulated sugar, cornstarch, waxed paper, knife.

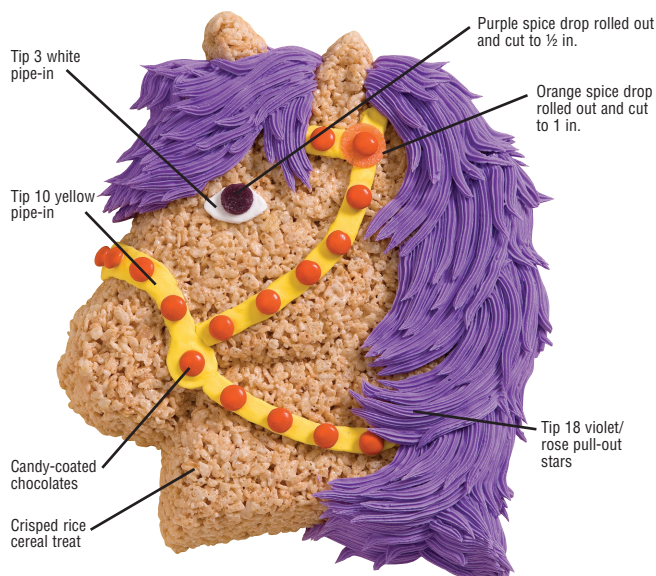
Make 2 cups buttercream icing:

- Tint 1 ¼ cups Violet/Rose combination
- Tint ½ cup yellow
- Reserve ¼ cup white

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 tip 3 to pipe in eye with white icing.
3. Use tip 10 to pipe in bridle with yellow icing.
4. Use tip 18 to pipe pull-out
5. Roll out purple and orange spice drops on waxed paper sprinkled with sugar. Using knife, cut a ½ in. purple circle for pupil and a 1 in. orange circle for bridle ring. Position on treat.
6. Position candy-coated chocolates on bridle.

star mane with violet/rose combination icing.



To Decorate Party Pony Cake

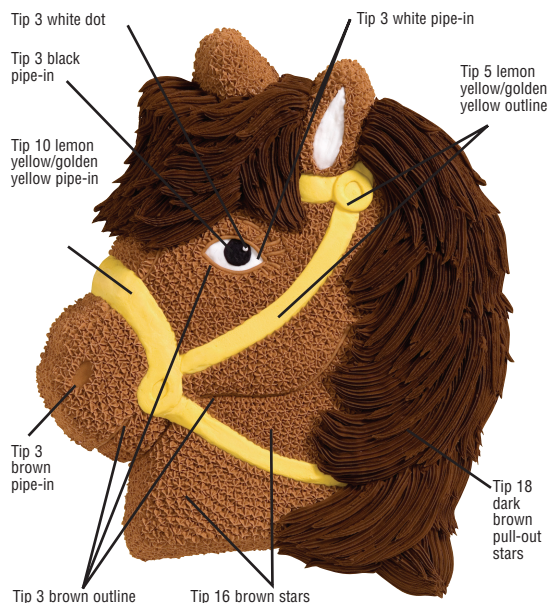
You will need tips 3, 5, 10, 16, 18; Wilton Icing Colors in Brown, Red-Red, Lemon Yellow, Golden Yellow, Black; cornstarch. We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use. Bring to room temperature for decorating.

Make 4 cups buttercream icing:

- Tint 2 cups Brown/Red-Red combination
- Tint 1 cup Dark Brown/Red-Red combination
- Tint ½ cup Lemon Yellow/Golden Yellow combination
- Tint ¼ cup black
- Reserve ¼ cup white

Decorate in Order:

1. Use tip 3 to pipe in inside ear and eye with white icing (pat smooth with finger dipped in cornstarch).
2. Use tip 3 to pipe in nostril with brown icing (pat smooth with finger dipped in cornstarch).
3. Use tip 3 to pipe in pupil with black icing (pat smooth with finger dipped in cornstarch).
4. Use tip 10 to pipe in bridle with lemon yellow/golden yellow combination icing (pat smooth with finger dipped in cornstarch).
5. Use tip 5 to pipe outline rings with lemon yellow/golden yellow combination icing (pat smooth with finger dipped in cornstarch).
6. Use tip 3 to pipe dot eye highlight with white icing.
7. Use tip 3 to outline eye, eyelashes, mouth, neck and bridge of nose with brown icing.
8. Use tip 16 to cover head with stars with brown icing.
9. Use tip 18 to pipe pull-out star mane with dark brown icing.



Bake Easy®

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 Pastel Pony Cake

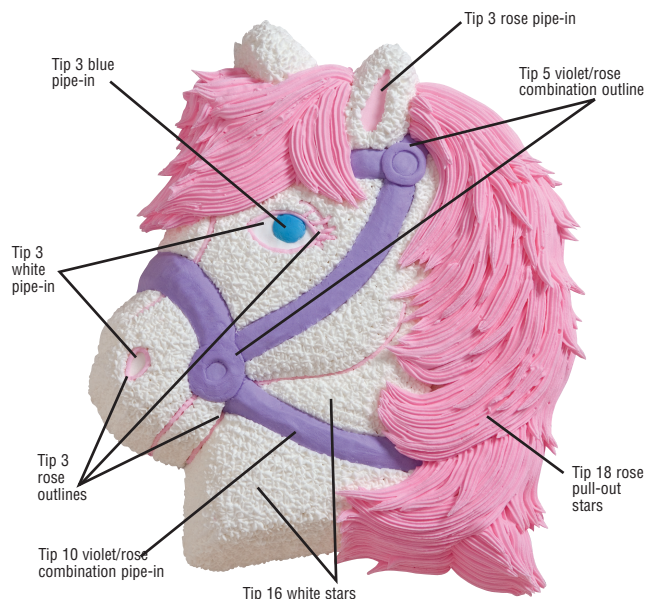
You will need tips 3, 5, 10, 16, 18; Wilton Icing Colors in Rose, Royal Blue, Violet; cornstarch. We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use. Bring to room temperature for decorating.

Make 4¼ cups buttercream icing:

- Tint 1½ cups rose
- Tint ¼ cup blue
- Tint ½ cup Violet/Rose combination
- Reserve 2 cups white

Decorate in Order:

1. Use tip 3 to pipe in inside ear with rose icing (pat smooth with finger dipped in cornstarch).
2. Use tip 3 to pipe in eye and nostril with white icing (pat smooth with finger dipped in cornstarch).
3. Use tip 3 to pipe in pupil with blue icing (pat smooth with finger dipped in cornstarch).
4. Use tip 10 to pipe in bridle with violet/rose combination icing (pat smooth with finger dipped in cornstarch).
5. Use tip 5 to pipe outline rings with violet/rose combination icing.
6. Use tip 3 to outline eye, eyelashes, nostril, mouth, neck, chin and bridge of nose with rose icing.
7. Use tip 16 to cover head with stars with white icing.
8. Use tip 18 to pipe pull-out star mane with rose icing.



**Wilton Method
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In U.S.A., Call **800-942-8881**

Or visit our website at **www.wilton.com**

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.

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!

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**



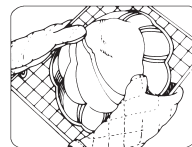
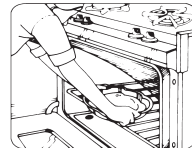
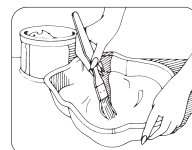
Baking Instructions

Preheat oven to 350°F or temperature per recipe directions. Before first and after each use, we recommend hand washing pan in warm soapy water. 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.

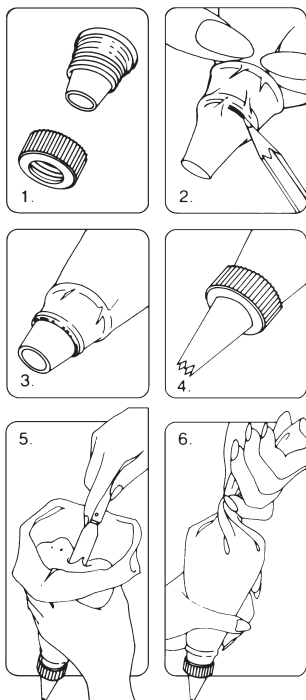


Using Your Decorating Bag and Coupler

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 $\frac{1}{2}$ 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.



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 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.

$\frac{1}{2}$ cup solid vegetable shortening	1 teaspoon Wilton Clear Vanilla Extract
$\frac{1}{2}$ cup (1 stick) butter or margarine, softened	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 $\frac{3}{4}$ cup cocoa or three 1 oz. unsweetened chocolate squares, melted, and an additional 1 to 2 tablespoons milk to recipe. Mix until well blended. Yield: 3 cups.

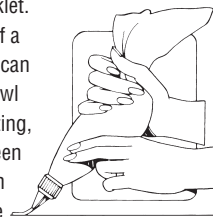
Coloring Your Icing

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

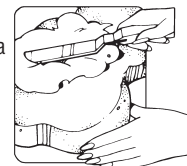
Use decorating bag and coupler as directed in this booklet.

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 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.



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.

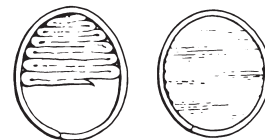


To Make Outlines

Use tip 3, 5, or 10. 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.

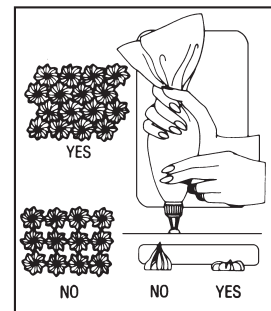
To Outline & Pipe-In

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 Stars and Pull-Out Stars

Use tip 16 or 18. Hold bag straight up and down (see illustration) with tip $\frac{1}{8}$ 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 pull-out stars, lift tip as you squeeze, stop pressure, 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 large dots, lift tip as you squeeze to allow greater icing buildup.

