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ENTERPRISES

DOLL



PRECIOUS MOMENTS™

Pan takes any 2-layer cake mix. Suggested tips, colors and instructions on back. ©1993 Precious Moments, Inc.



Baking & Decorating Instructions for Precious Moments™ Cake

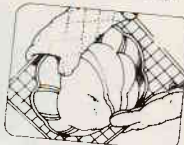


To Bake Cake:

Preheat oven to 350° or temperature per recipe directions. Your cake will unmold easily, without sticking, when you grease the inside of the pan completely using a pastry brush and solid vegetable shortening or vegetable oil pan spray (don't 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.

Make one 2-layer cake according to package or recipe directions; pour into pan. Bake cake on middle rack of 350° oven 30-40 minutes or until cake tests done according to recipe directions. Remove cake from oven and cool on cake rack for 10 minutes. So cake sits level and to prevent cracking, while still in pan, carefully slice off raised center portion. To unmold 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 plate, 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 boards close together while turning to prevent cake from cracking.



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. Re-whip before using.

- 1/2 cup solid vegetable shortening
- 1/2 cup butter or margarine
- 4 cups (1 lb.) sifted confectioners sugar
- 2 tbsps. milk
- 1 tsp. 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. **YIELD:** 3 cups.

Decorating With Wilton Icing

Wilton Frosting Mix: Excellent for tinting any shade required. You will need 2-3 packages of our Creamy White Icing Mix. To prepare, follow package directions. Each package makes about 2 cups icing. 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 contains about 2 cups. It's ideal for all of your decorating needs—frosting, decorating and flower making.

Coloring Your Icing

Wilton Icing Colors are best for decorating because they are concentrated and give the deepest colors. Use a toothpick to swirl color into icing, then mix well. Add color gradually until you get the icing color you desire.

DECORATING TECHNIQUES

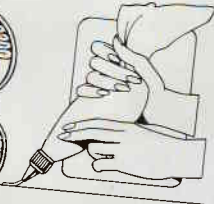
To Ice Smooth

With spatula, place icing on cake. Spread icing over area to be covered, running spatula lightly over the icing in the same direction.



To Outline (Strings) & Pipe-In

Use tip 3. Hold bag at 45° angle. Touch tip to cake. Raise tip slightly and as you squeeze, guide tip along surface. To end outline, stop squeezing, touch tip to cake and pull away. To Pipe-In: Use tip 3. Squeeze out rows of lines to fill in area. Pat icing down with finger dipped in cornstarch or smooth with dampened art brush.



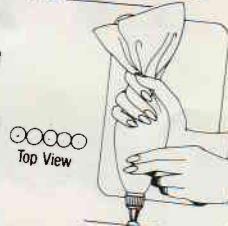
To Make Ruffles

Use tip 104. Hold decorating bag at a 45° angle to surface, fingertips on bag facing you. Touch wide end of tip to surface, angle narrow end out about a 1/4 in. away from surface. As you squeeze, move hand up and down slightly to ruffle icing.



To Make Dots

Use tip 3. Hold decorating bag straight up and down with tip 1/8 in. above cake. Squeeze to form dot. Keep tip in icing until dot is the desired size. Stop pressure and pull tip away.



To Make Side-By-Side Stripes

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



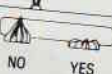
To Make Drop Flowers

Use tip 16. Make on waxed paper covered cookie sheet and freeze until firm. Hold decorating bag at a 90° angle with tip touching surface and pipe as you would a star. Curve wrist around to the left and as you squeeze out icing, bring hand back to the right. Stop pressure, pull away tip. Add tip 3 dot center.



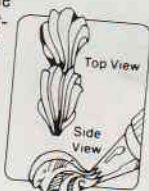
To Make Stars

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 Shells

Use tip 21. Hold decorating bag at a 45° angle slightly above surface with end of bag pointing towards you. Squeeze until icing builds up and fans out into a base as you lift tip slightly. Relax pressure as you lower tip until it touches surface. Stop pressure and pull tip away without lifting tip off surface to draw shell to a point.



Decorate in numerical order:

1. With tip 16 make 7 pink drop flowers with tip 3 dot yellow centers
4. Outline face and hair
8. Pipe-in tip 3 white eyes, then tip 3 black eyes.
6. Cover face and hands with tip 16 copper stars.
9. Pipe-in tip 3 white cake and pink and yellow
10. Cover hair with tip 16 yellow side-by-side stripes.

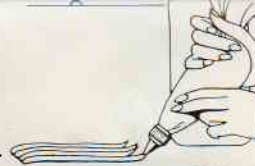


Use tip 16. Hold bag straight up and down (see illustration) with tip $\frac{1}{8}$ in. above surface. Squeeze until a star is formed, then stop pressure and pull tip away. Your stars will be neatly formed only if you stop squeezing before you pull the tip away.



To Make Side-By-Side Stripes

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



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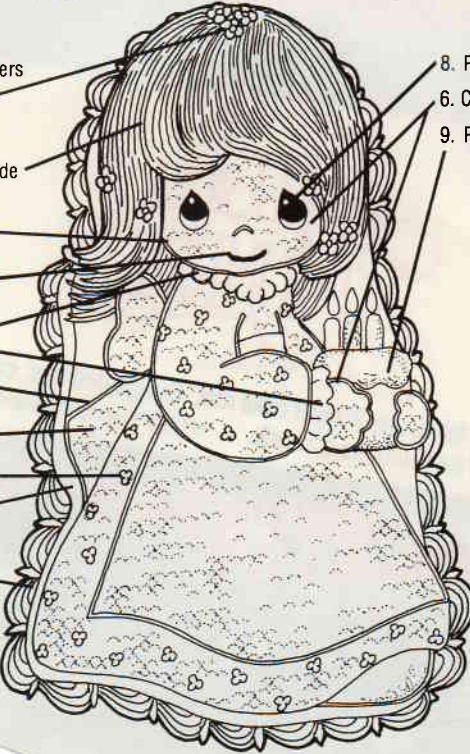
To Make Drop Flowers

Use tip 16. Make on waxed paper covered cookie sheet and freeze until firm. Hold decorating bag at a 90° angle with tip touching surface and pipe as you would a star. Curve wrist around to the left and as you squeeze out icing, bring hand back to the right. Stop pressure, pull away tip. Add tip 3 dot center.



Decorate in numerical order:

1. With tip 16 make 7 pink drop flowers with tip 3 dot yellow centers
14. Position flowers.
10. Cover hair with tip 16 yellow side-by-side stripes.
4. Outline face and hands with tip 3 copper strings.
5. Outline facial features with tip 3 black strings.
11. Add tip 104 white ruffle to neck and wrist.
3. Outline dress, apron and bow with tip 3 violet strings.
7. Cover dress with tip 16 purple and pink stars.
12. Add tip 3 white dot pattern to dress.
2. With thinned white icing, ice sides and top of cake smooth.
13. Edge base with tip 21 white shells with tip 104 pink flute border.



8. Pipe-in tip 3 white eyes, then tip 3 black eyes.
6. Cover face and hands with tip 16 copper stars.
9. Pipe-in tip 3 white cake and pink and yellow candles.

To Decorate Precious Moments™ Cake You'll Need:

- Wilton decorating bags & coupler or parchment triangles (instructions included with all bags).
- Decorating tips 3, 16, 21 and 104.
- Wilton Icing Colors in Golden Yellow, Copper, Pink, Violet, Leaf Green and Black.
- One 2-layer cake mix or ingredients for favorite layer cake recipe.
- Buttercream icing (recipe above).
- Make $4\frac{1}{2}$ cups buttercream icing:
 - Tint $\frac{1}{2}$ cup yellow.
 - Tint $\frac{1}{4}$ cup copper.
 - Tint 1 cup pink.
 - Tint $\frac{1}{2}$ cup violet.
 - Tint 2 tablespoons green.
 - Tint 2 tablespoons black.
 - Reserve 2 cups white (thin $1\frac{1}{2}$ cups with 4 teaspoons light corn syrup).

Made in Korea

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Woodridge, IL 60517
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