



## Instructions for Baking & Decorating Princess Carriage Cakes

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

- Wilton Decorating Bags, Couplers or Parchment Triangles
- Tips 3, 5, 16 (alternate designs use tips 12, 224)
- Wilton Icing Colors in Rose, Violet, Lemon Yellow, Golden Yellow (alternate designs use Copper (skin tone), Brown, Black)
- 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 Royal Icing (recipe included))
- Alternate designs use Meringue Powder, cornstarch

We recommend hand washing pan in warm, soapy water.



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www.wilton.com

Stock No. 2105-1027



## Wilton Method Decorating Classes

Discover  
The Fun of  
Cake Decorating!

### Find Classes Near You!

In U.S.A., Call **800-942-8881** Or visit our website at [www.wilton.com](http://www.wilton.com)  
In Canada, call (416) 679-0790 x200 Or E-mail: [classprograms@wilton.ca](mailto: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!

### 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.

### Project Classes 1 or 2 sessions each

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.

### To Decorate Princess Carriage

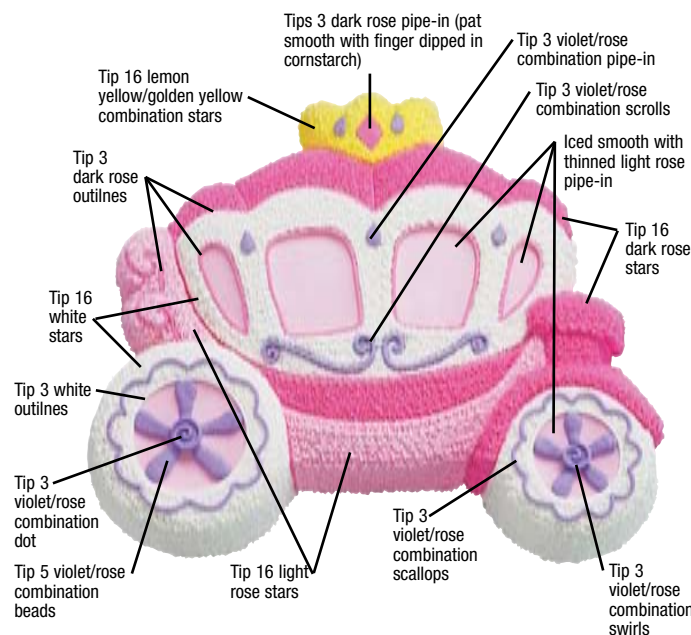
You will need Wilton Icing Colors in Rose, Violet, Lemon Yellow and Golden Yellow, tips 3, 5, 16; cornstarch. We suggest you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use (bring to room temperature for decorating).

- Make 3  $\frac{3}{4}$  cups buttercream icing:
- Tint  $\frac{3}{4}$  cup light rose (thin  $\frac{1}{4}$  cup with  $\frac{3}{4}$  teaspoon light corn syrup)
  - Tint 1 cup dark rose

- Tint  $\frac{1}{4}$  cup lemon yellow/golden yellow combination
- Tint  $\frac{1}{4}$  cup violet/rose combination
- Reserve  $1\frac{1}{2}$  cups white

### Decorate in Order:

1. Ice windows and inside wheels smooth with thinned light rose icing.
2. Use tip 3 and dark rose icing to outline carriage, windows and back trim.
3. Use tip 3 and white icing to outline inside wheels.
4. Use tip 16 and white icing to cover door and wheel sections with stars.
5. Use tip 16 and dark rose icing to cover roof, front fender, headlight, hood and base sections with stars.
6. Use tip 16 and light rose icing to cover running board and back sections with stars.
7. Use tip 16 and lemon yellow/golden yellow combination icing to cover crown of carriage with stars.
8. Use tip 5 and violet/rose combination icing to pipe bead spokes on wheels.
9. Use tip 3 and violet/rose combination icing to pipe dot wheel centers.
10. Use tip 3 and violet/rose combination icing to pipe swirls on wheel centers, scallops on wheels and pipe in scrolls below windows.
11. Use tip 3 and violet/rose combination icing to pipe in teardrop shapes between windows.
12. Use tip 3 and dark rose icing to pipe in diamond shape on crown of carriage (pat smooth with finger dipped in cornstarch).



## 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 Regal Ride*

You will need Wilton Icing Colors in Violet, Rose, Lemon Yellow and Golden Yellow, tips 3, 5, 12, 16, 224, Meringue Powder, cornstarch. We suggest 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:

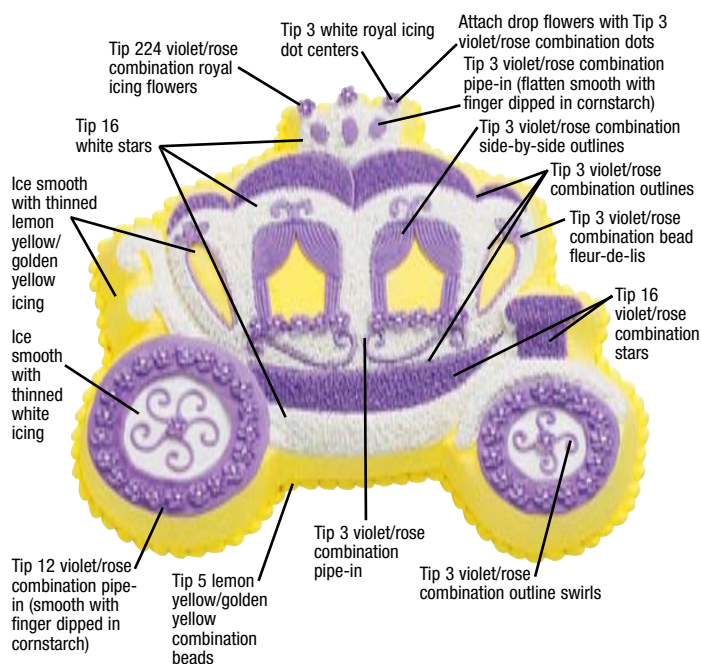
- Tint 1½ cups lemon yellow/golden yellow combination (thin 1 cup with 1 tablespoon light corn syrup)
- Tint 1½ cups violet/rose combination
- Reserve 1¼ cups white (thin ¼ cup with ¾ teaspoon light corn syrup)

Make  $\frac{3}{4}$  cup royal icing.

- Tint  $\frac{1}{2}$  cup violet/rose combination
- Reserve  $\frac{1}{4}$  cup white

### Decorate in Order:

1. In advance, use tip 224 and violet/rose combination royal icing to make approximately 50 drop flowers. Use tip 3 and white royal icing to add dot centers. Make extras to allow for breakage and let dry.
2. Using thinned lemon yellow/golden yellow combination icing, ice cake sides, background and window areas smooth.
3. Using thinned white icing, ice inside wheels smooth.
4. Using tip 12 and violet/rose combination icing, pipe in wheels (pat smooth with finger dipped in cornstarch).
5. Using tip 3 and violet/rose combination icing, outline carriage roof, running board and windows.
6. Using tip 3 and violet/rose combination icing, pipe curtains with side-by-side outlines.
7. Using tip 3 and violet/rose combination icing, pipe outline fleur-de-lis over large windows and bead fleur-de-lis over small windows.
8. Using tip 3 and violet/rose combination icing, pipe in scrolls below windows and swirls inside wheels.
9. Using tip 16 and white icing, cover carriage, front bumper, crown, back and bottom of carriage with stars.
10. Using tip 16 and violet/rose combination icing, cover running board, roof, headlight and hood areas with stars.
11. Using tip 3 and violet/rose combination icing, pipe in windows on crown of carriage (flatten and smooth with finger dipped in cornstarch).
12. Using tip 5 and lemon yellow/golden yellow combination icing, pipe bead bottom border.
13. Using tip 3 and violet/rose combination icing, attach drop flowers to wheels, under windows and on crown of carriage with dots.



### *To Decorate Cute Coach*

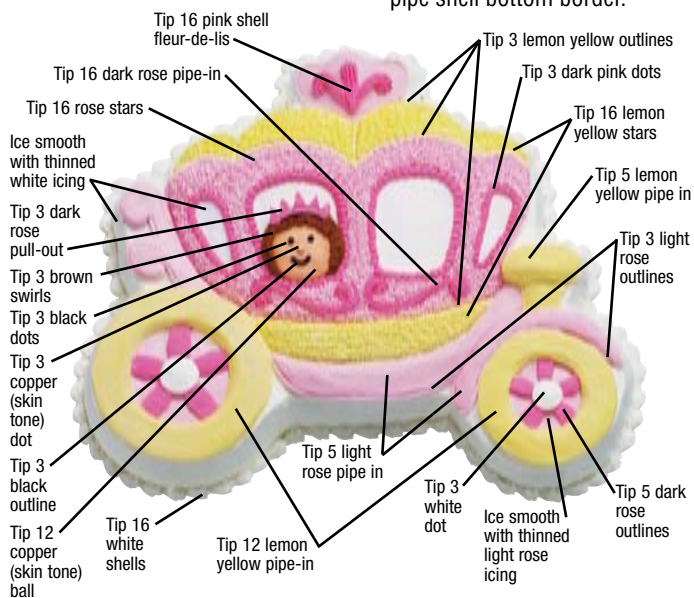
You will need Wilton Icing Colors in Rose, Violet, Lemon Yellow, Copper (skin tone), Brown and Black, tips 3, 5, 16, cornstarch. We suggest you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use (bring to room temperature for decorating).

Make 5 cups buttercream icing:

- Tint ¾ cup lemon yellow
- Tint 1 cup light rose (thin ¼ cup with ¾ teaspoon light corn syrup)
- Tint ½ cup dark rose
- Tint ¼ cup copper (skin tone)
- Tint ¼ cup brown
- Tint ¼ cup black
- Reserve 2 cups white (thin 1 cup with 1 tablespoon light corn syrup)

### Decorate in Order:

1. Using thinned white icing, ice cake sides and windows smooth.
2. Using thinned light rose icing, ice inside wheels smooth.
3. Using tip 3 and lemon yellow icing, outline carriage roof, hood and running board.
4. Using tip 3 and light rose icing, outline carriage bottom, front bumper, carriage back and crown.
5. Using tip 5 and light rose icing, pipe in carriage bottom, front bumper, carriage back and crown (smooth with finger dipped in cornstarch).
6. Using tip 5 and lemon yellow icing, pipe in hood (smooth with finger dipped in cornstarch).
7. Using tip 3 and dark rose icing, pipe dots around windows.
8. Using tip 12 and lemon yellow icing, pipe outline wheels (pat smooth with finger dipped in cornstarch).
9. Using tip 5 and dark rose icing, pipe in spokes on wheels.
10. Using tip 5 and white icing, pipe dot axles on wheels (flatten and smooth with finger dipped in cornstarch).
11. Using tip 16 and light rose icing, cover carriage with stars.
12. Using tip 16 and dark rose icing, pipe in scrolls below windows.
13. Using tip 16 and dark rose icing, pipe shell fleur-de-lis on crown of carriage
14. Using tip 16 and lemon yellow icing, fill in roof and running board with stars.
15. Using tip 12 and copper (skin tone) icing, pipe ball head (flatten and smooth with finger dipped in cornstarch).
16. Using tip 3 and brown icing, pipe swirl hair.
17. Using tip 3 and dark rose icing, pipe pull-out spikes for crown.
18. Using tip 3 and black icing, pipe dot eyes and outline mouth.
19. Using tip 3 and copper (skin tone) icing, pipe dot nose.
20. Using tip 16 and white icing, pipe shell bottom border.





## To Decorate Love and Carriage

You will need Wilton Icing Colors in Rose, Copper (skin tone), Lemon Yellow, and Black, tips 3, 5, 12, 16, Meringue Powder, waxed paper, cornstarch. We suggest 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:

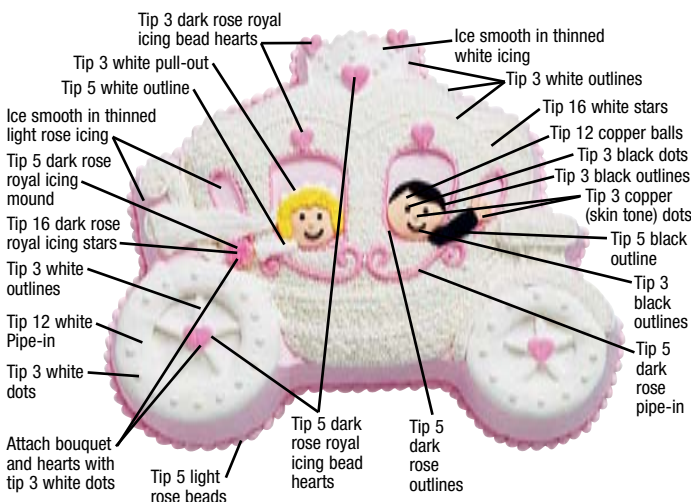
- Tint 1½ cups light rose (thin 1 cup with 1 tablespoon light corn syrup)
- Tint ¼ cup dark rose
- Tint ¼ cup copper (skin tone)
- Tint ¼ cup black
- Tint ¼ cup lemon yellow
- Reserve 2½ cups white (thin ¼ cup with ¼ teaspoon light corn syrup)

Make ¼ cup royal icing:

- Tint dark rose.

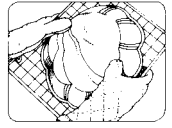
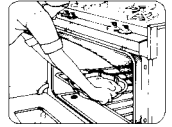
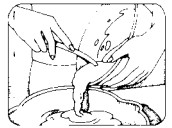
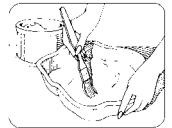
### Decorate in Order:

1. In advance, use tip 3 and dark rose royal icing to make 5 bead hearts. Use tip 5 and dark rose royal icing to make 3 bead hearts. Make extras to allow for breakage and let dry.
2. In advance, make flower bouquet. Using tip 5 and dark rose royal icing, pipe a small mound for base. Using tip 16 and dark rose royal icing, cover mound with stars to form bouquet. Let dry overnight.
3. Using thinned light rose icing, ice cake sides and windows smooth.
4. Using thinned white icing, ice crown of carriage, and inside wheels smooth.
5. Using tip 3 and white icing, outline carriage roof, running board, hood, front bumper, crown and back.
6. Using tip 5 and dark rose buttercream icing, outline windows and pipe in scrolls below windows.
7. Using tip 16 and white icing cover carriage with stars.
8. Using tip 5 and white icing, pipe outline spokes on inside wheels.
9. Using tip 12 and white icing, pipe in wheels (smooth with finger dipped in cornstarch).
10. Using tip 3 and white icing, pipe dots on wheels and crown of carriage.
11. Using tip 12 and copper (skin tone) icing, pipe ball heads (flatten and smooth with finger dipped in cornstarch).
12. Using tip 3 and black icing, pipe dot eyes and outline mouths.
13. Using tip 3 and copper (skin tone) icing, pipe dot noses.
14. Using tip 3 and black icing, pipe outline hair on groom.
15. Using tip 3 and lemon yellow icing, pipe swirl hair on bride.
16. Using tip 5 and black icing, pipe outline arm on groom.
17. Using tip 5 and white icing, pipe outline arm on bride.
18. Using tip 3 and copper (skin tone) icing, pipe dot hands on bride and groom.
19. Using tip 3 and white icing, pipe pull-out headpiece on bride.
20. Using tip 5 and white icing, pipe outline veil (pat smooth with finger dipped in cornstarch).
21. Using tip 3 and white icing, attach flower bouquet to bride and groom to wheels and carriage with dots.
22. Using tip 5 and light rose icing, pipe bead bottom border.



## 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 unmoild 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.

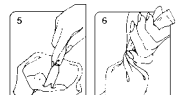
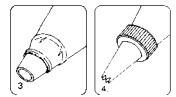
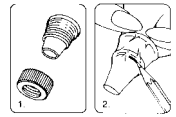


## Using Your Decorating Bag and Coupler

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      4 cups (1 lb.) sifted confectioners' sugar  
 ½ cup butter or margarine, softened      2 tablespoons milk  
 1 teaspoon 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. **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.

## Making Royal Icing

3 tablespoons Wilton Meringue Powder  
4 cups (1 lb.) sifted confectioners' sugar  
6 tablespoons water\*

Beat all ingredients at low speed for 7-10 minutes (10-12 minutes at high speed for portable mixer) until icing forms peaks. Makes 3 cups.

\*When using large countertop mixer or for stiffer icing, use 1 tablespoon less water.

## 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. 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](http://www.wilton.com).



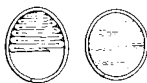
## Icing Smooth With A Spatula

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 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 Drop Flowers

Use tip 224. Hold bag straight up and down to your decorating surface, with your hand turned a quarter turn to the left. Touch tip to surface and, as you squeeze out icing, turn hand back to the right, stop pressure and pull tip away. Your flowers will be neatly formed only if you stop squeezing before you pull tip away. Make all your flowers on sheets of waxed paper attached with icing to the back of a sheet pan. Add tip 2 dot centers and let air dry. To attach flowers, dot back of flower with icing and place flower in position.

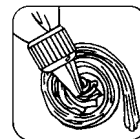


## To Make Scallops

Use tip 3. Touch tip to where point of scallop will begin. Squeeze and lift bag, pulling toward you and to the next point. The icing will drop by itself; do not move the tip down with the string. The end of the tip should be the same distance from the surface as the width from scallop point to point on your cake. Stop pressure before you touch tip to the end point of scallop. Repeat, keeping scallops uniform in width and length.

## To Make Swirls

Use tip 3. 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.



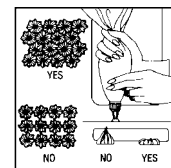
## To Make Beads

Use tip 3 or 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.



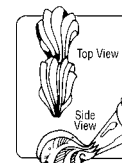
## To Make Stars

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 16. 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. Practice this procedure until you can produce a clean shell shape. To make a row of shells, rest head of one on tail of preceding shell. For larger shells, increase pressure; for smaller shells, decrease pressure.



## To Make Fleur-De-Lis

Use tip 16, holding bag at a 45° angle. Pipe a basic shell; elongate the tail. Keeping bag at a 45° angle, pipe a reverse shell to the left of the center shell and join the tails. Repeat procedure with another reverse shell to the right side of the center shell.

## To Make Balls

Use tip 12. 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 or balls, lift tip as you squeeze to allow greater icing buildup.



## 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

