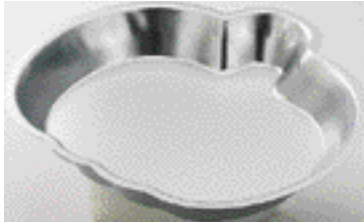




Instructions for Baking & Decorating Pumpkin Pie Cake

Use it all year long for apple, peach and cherry pies—or bake a giant cookie for kids. Anodized aluminum for even baking; dishwasher safe. For great decorating ideas and quality products, see your Wilton dealer or each annual edition of the Wilton Yearbook of Cake Decorating.



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

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Stock No. 2105-3970

Pumpkin Pie

- 1 single unbaked 9" pie crust, refrigerated or homemade
- 2 eggs
- 1 can (15 oz.) solid pack pumpkin
- 3/4 cup granulated sugar
- 1/2 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground cloves
- 1 1/4 cups (10 ounces) undiluted evaporated milk

Preheat oven to 425°F. Place crust in pan; press in bottom and up sides of pan. Trim edges. Prick bottom with a fork. Bake crust for 7-8 minutes.

Beat eggs lightly in large bowl. Stir in remaining ingredients in order given. Pour into pie shell and place pan on preheated heavy duty baking sheet. Bake for 15 minutes at 425°F. Reduce temperature to 350°F, bake 50-55 minutes or until knife inserted in center comes out clean. Cool on wire rack. Makes 6-8 servings.



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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.

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.

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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