



Instructions for Baking & Decorating Race Car Cakes

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

- Wilton Decorating Bags and Coupler or parchment paper triangles.
- Tips 3, 16, 21 (alternate designs use tips 2, 4, 5, 7, 8, 129 and 349).
- Wilton Icing Colors in Lemon Yellow, Royal Blue, Christmas Red, Black (alternate designs also use Teal, Rose, No-Taste Red and Violet).
- Cake Board, Fanci-Foil Wrap or serving tray.
- One 2-layer cake mix or ingredients to make favorite layer cake recipe.
- Buttercream icing (recipe inside).



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

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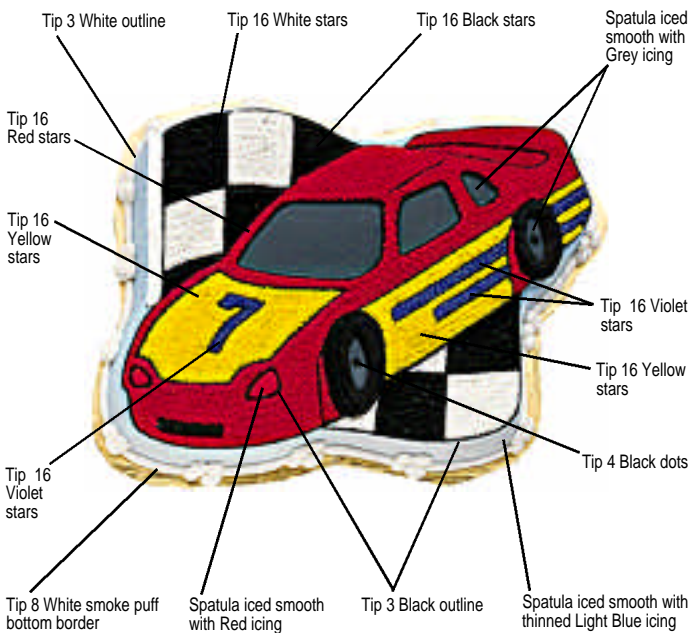
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To Decorate The Champ

You will need Wilton Icing Colors in Lemon Yellow, Christmas Red, Violet, Royal Blue, Black; tips 3, 4, 8, 16.

Make 5 cups buttercream icing:

- Tint 1 cup Light Blue (thin with 2 teaspoons light corn syrup).
- Tint 1/4 cup Violet
- Tint 1/2 cup Lemon Yellow.
- Tint 1 cup No-Taste Red.
- Tint 1/4 cup Grey (using a small amount of black).
- Tint 1/2 cup Black.
- Reserve 1 1/2 cups White



To Decorate Race Car

You will need Wilton Icing colors in Lemon Yellow, Royal Blue, Christmas Red and Black; tips 3, 16, 21. We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use.

Make 5 cups buttercream icing:

- Tint 3/4 cup Lemon Yellow
- Tint 1 cup Royal Blue
- Tint 1/4 cup Christmas Red
- Tint 1/2 cup Black
- Tint 1/4 cup Grey
- Reserve 2 1/4 cups white (thin 1 cup with 2 teaspoons light corn syrup).

WITH THINNED WHITE ICING

- Use spatula to ice sides smooth.

WITH BLACK ICING

- Use spatula to ice windows and inside wheels grey.
- Use tip 3 and "To Outline" directions to outline car, wheels, flags and pipe lines on car windows.
- Use tip 16 and "To Make Stars" directions to cover black area of flags.

WITH RED ICING

- Use tip 3 and "To Outline" directions to outline numbers and bottom trim of car.
- Use tip 16 and "To Make Stars" directions to cover stripe on front hood of car.

WITH BLUE ICING

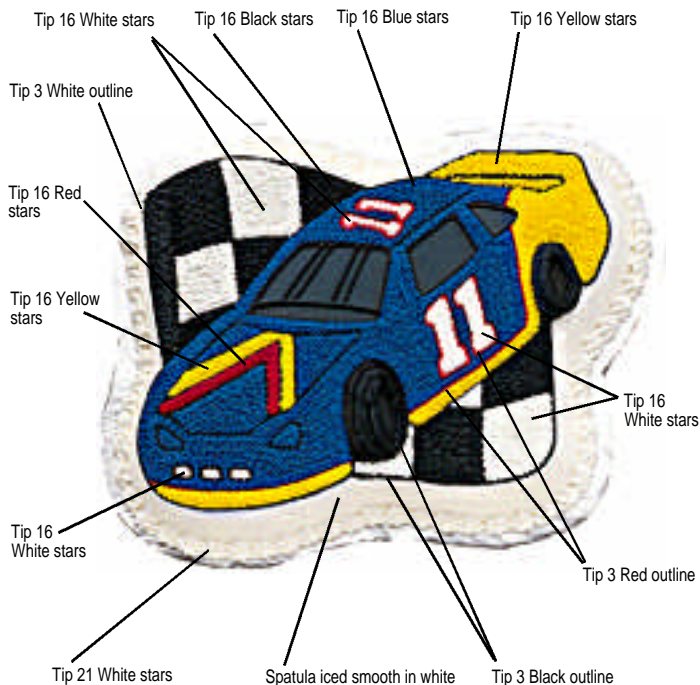
- Use tip 16 and "To Make Stars" directions to cover top area of car.

WITH YELLOW ICING

- Use tip 16 and "To Make Stars" directions to cover bottom area of car and stripe on hood.

WITH WHITE ICING

- Use tip 16 and "To Make Stars" directions to cover white area of flags, numbers and grill.
- Use tip 21 and "To Make Stars" directions to pipe bottom border.
- Use tip 3 and "To Outline" directions to outline flag border.



Cake Release

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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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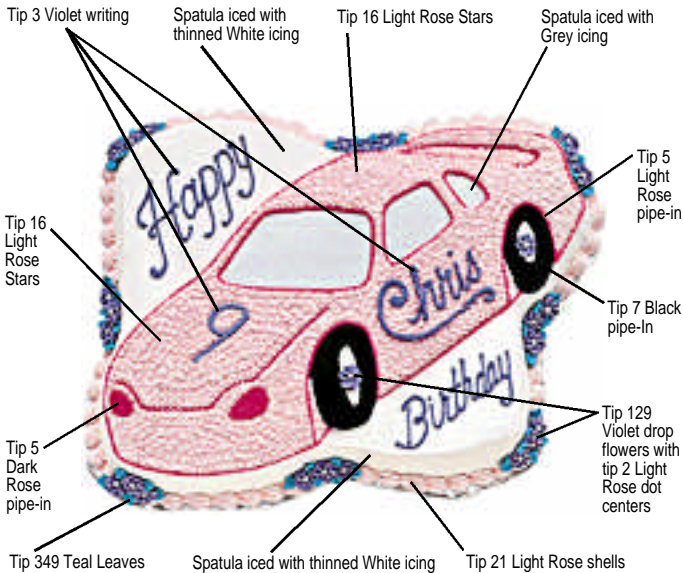


To Decorate Her Birthday Whirl

You will need Wilton Icing Colors in Rose, Violet, Teal and Black; tips 2, 3, 5, 7, 16, 21, 129, 349.

Make 5 cups buttercream icing:

- Tint 1/4 cup Teal
- Tint 2 1/4 cups Light Rose
- Tint 1/4 cup Dark Rose
- Tint 1/2 cup Violet
- Tint 1/4 cup Black
- Tint 1/4 cup Grey
- Reserve 1 1/4 cups White (thin with 2 teaspoons light corn syrup).



Baking Instructions

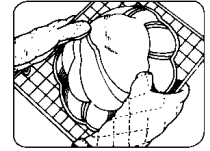
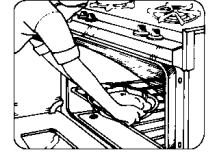
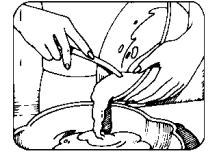
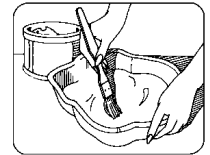
Preheat oven to 350°F for temperature per recipe directions. Your cake will unmold easily, without sticking, when you prepare the pan properly. Grease the inside of pan using a pastry brush and solid vegetable shortening (do not use butter, margarine or liquid vegetable oil).

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 vegetable oil pan spray with flour, in place of solid shortening and flour, or use **New Wilton Cake Release**, for perfect, crumb-free cakes!).

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 30-40 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 Parchment Bags

Parchment bags made from parchment paper triangles give you more versatility and the convenience of one-time use. Follow package directions. To "pipe-in" using a cut parchment bag, cut the point of the bag to desired opening.

Decorating With Wilton Icings

Wilton Frosting 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. 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 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. YIELD: 3 CUPS.

- 1/2 cup solid vegetable shortening
- 1/2 cup butter or margarine
- 4 cups (1 lb.) sifted confectioners' sugar
- 2 tablespoons milk
- 1 tsp. 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.

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.

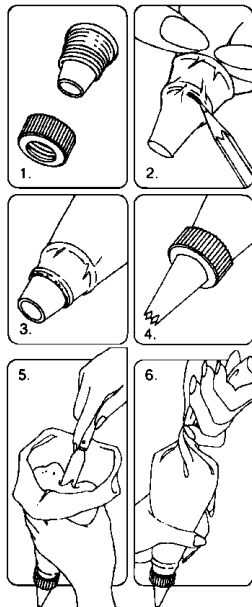
For more Decorating Techniques & Tips

Visit our website at www.wilton.com -
Learn To Decorate - Basic Decorating Lessons.

Using Your Decorating Bag and Coupler

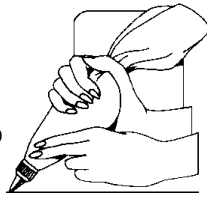
You can make many different designs with just one decorating bagful of icing by using the Wilton Featherweight or Disposable Decorating bags and coupler and changing decorating tips. Just follow these steps:

1. Screw ring off coupler to expose series of tiny threads 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.



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.

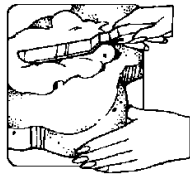


This forces the icing down into the tip each time you squeeze. Apply an even pressure with all four fingers and icing will come out of the tip until you stop squeezing. As you decorate, periodically twist the bag down further, forcing the icing down into the tip. Use fingers of other hand to guide as you decorate.

For more about decorating, refer to the Wilton Yearbook of Cake Decorating.

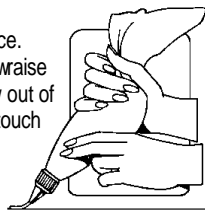
Icing Smooth With A Spatula

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.



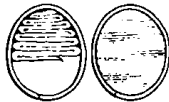
To Make Outlines

Use tip 3. 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.



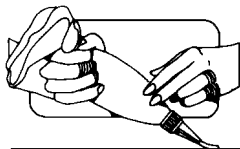
To Outline & Pipe-In

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.



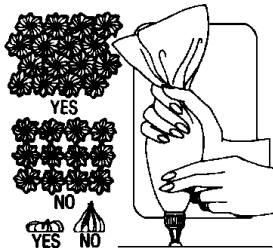
To Write or Print

Use tip 3. Hold bag at a 45° angle to surface of cake with bag toward your right so that fingers face you (see illustration). As you write or print, always work from left to right. To write, squeeze out icing with a steady, even pressure as you glide tip along surface in a smooth continuous motion. Keep wrist straight; use your arm, not your fingers to form each line, letter or word. Tip should lightly touch cake at all times. To print, touch tip to surface and then raise tip slightly as you continue to squeeze. The icing will flow out of the tip while you direct it along surface. Stop squeezing and touch tip to surface to end each stroke of printed letter, then lift tip and pull away.



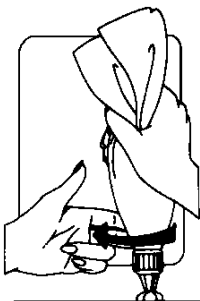
To Make Stars

Use tip 16 or 21. 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.



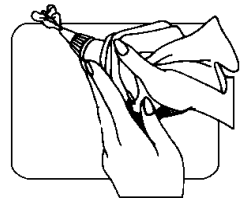
To Make Drop Flowers

Use tip 129. 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 flower 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.



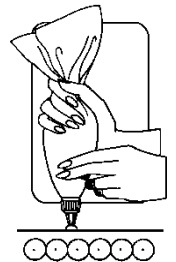
To Make Leaves

Thin icing with a few drops of light corn syrup and place in decorating bag fitted with tip 349. Hold bag at a 45° angle with tip lightly touching surface. Squeeze and hold tip in place momentarily to let icing fan out. Then relax and stop pressure as you pull tip away and draw leaf to a point.



To Make Dots

Use tip 2, 3 or 4. 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.



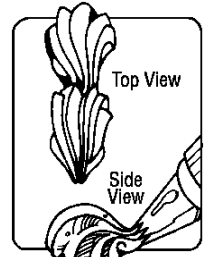
TOPVIEW

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. 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.

For upright shells: Hold bag at a 90° angle, to cake sides. Extend tail while relaxing pressure, until desired length is achieved.



To Make Smoke Puff

Use tip 8. Hold bag at a 45° angle slightly above surface. Squeeze until icing builds up and fans out into a base as you lift up slightly. Turn hand counter clockwise and repeat process twice more. (Note: There will be three small puffs in each smoke puff.) After completing last puff of smoke cloud, pull out to make connecting tail and repeat process.



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