



## Instructions for Baking & Decorating Scarecrow Cakes

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

- Wilton Decorating Bags and Couplers or parchment paper triangles.
- Tips 3, 16, 21 (alternate designs use tips 1, 4, 12, 18, 20, 47, 101, 104, 129, 352).
- Wilton Icing Colors in Cornflower Blue, Golden Yellow, Brown, Orange, Moss Green, Ivory, Red-Red. (Alternate designs use Violet, Kelly Green, Leaf Green, Creamy Peach, Black, Rose, Royal Blue, Lemon Yellow, Copper). Wilton Tube Decorating Gel in Leaf Green.
- Cake Board, Fanci-Foil Wrap or serving tray.
- One 2-layer cake mix or ingredients to make favorite layer cake recipe.
- Buttercream Icing (recipe included).
- Alternate designs use Royal Icing (recipe included), jelly candy worms.



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

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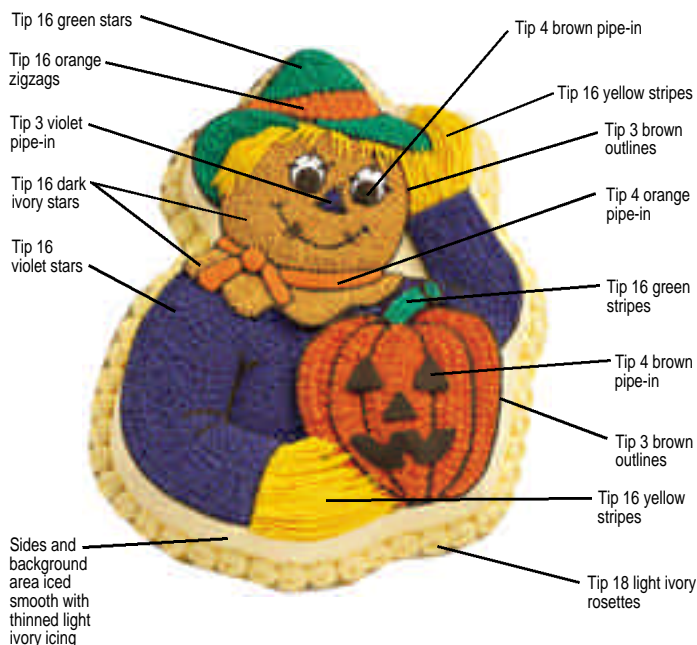
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## To Decorate Pumpkin Picker

You will need Wilton Icing Colors in Golden Yellow, Brown, Violet, Orange, Ivory and Kelly Green; tips 3, 4, 16 and 18.

Make 5 1/4 cups of buttercream icing:

- Tint 1/4 cup yellow
- Tint 1/2 cup brown
- Tint 3/4 cup violet
- Tint 1/2 cup orange
- Tint 1/4 cup green
- Tint 2 1/4 cups light ivory (thin 1 1/4 cups with 1 tablespoon plus 1 teaspoon of light corn syrup)
- Tint 1/2 cup dark ivory
- Reserve 1/4 cup white



## To Decorate Scarecrow

You will need Wilton Icing Colors in Cornflower Blue, Golden Yellow, Brown, Orange, Ivory, Moss Green, Red-Red; 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 1/4 cups of buttercream icing:

- Tint 2 1/2 cups blue with a small amount of ivory (thin 1 1/4 cups with 1 tablespoon plus 1 teaspoon light corn syrup)
- Tint 1/4 cup yellow with a small amount of ivory
- Tint 3/4 cup brown with a small amount of ivory
- Tint 3/4 cup orange with a small amount of ivory
- Tint 1/4 cup green with a small amount of ivory
- Tint 1/2 cup ivory
- Tint 1/4 cup red

\*NOTE: A small amount of Ivory was added to each color except red to achieve shades used.

### WITH THINNED BLUE ICING

- Use spatula to ice cake sides and background areas smooth.

### WITH BROWN ICING

- Use tip 3 and "To Outline" directions to outline scarecrow, hat, facial features, basket, apples.
- Pipe tip 3 lattice strings and stitch marks on elbow patches.
- Use tip 3 and "To Pipe-In" directions to pipe-in pupils, button on sleeve and area under hat brim.
- Use tip 16 and "To Make Stripes" directions to pipe basket, tie around neck.
- Use tip 16 and "To Make Zigzags" directions to pipe top edge of basket.

### WITH IVORY ICING

- Use tip 16 and "To Make Stars" directions to cover face and collar.

### WITH GREEN ICING

- Use tip 3 and "To Pipe-In" directions to pipe in nose.
- Use tip 16 and "To Make Stars" directions to cover elbow patches and band on hat.

### WITH RED ICING

- Use tip 16 and "To Make Stars" directions to cover apples.

### WITH ORANGE ICING

- Use tip 3 and "To Pipe-In" directions to pipe-in eyes. Use tip 16 and "To Make Stars" directions to cover shirt.

### WITH YELLOW ICING

- Use tip 16 and "To Make Stripes" directions to pipe straw hair and hands.

### WITH BLUE ICING

- Use tip 21 and "To Make Stars" directions to pipe bottom border.



## 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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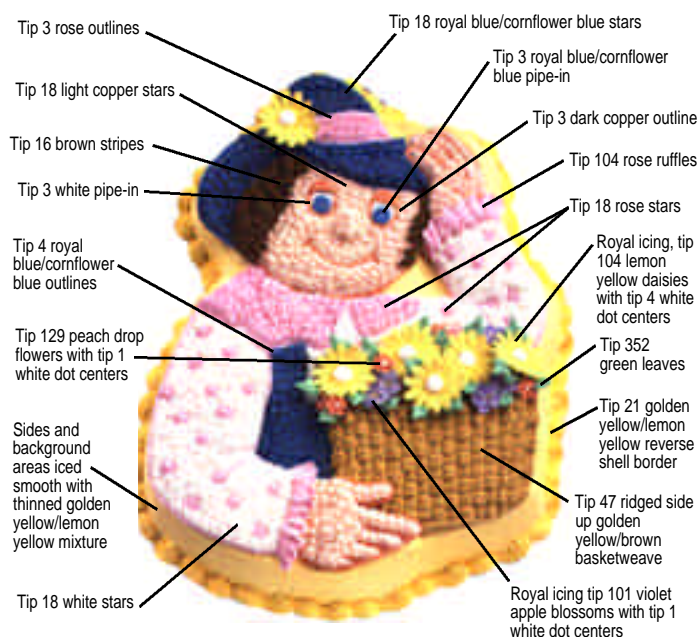


## To Decorate Happy Gardener

You'll need Wilton Icing Colors in Rose, Royal Blue, Cornflower Blue, Lemon Yellow, Golden Yellow, Brown, Violet, Creamy Peach, Kelly Green, and Copper; tips 1, 3, 16, 18, 21, 47, 101, 104, 129, 352; buttercream and royal icings.

Make 6 3/4 cups of buttercream icing:

- Tint 1 cup rose
- Tint 3/4 cup royal blue/cornflower blue mixture
- Tint 2 1/4 cups golden yellow/lemon yellow mixture (thin 1 1/4 cups with 1 tbsp. plus 1 tsp. light corn syrup)
- Tint 1/4 cups brown
- Tint 1/2 cup golden yellow/brown mixture
- Tint 1/2 cup green
- Tint 1/4 cup light copper
- Tint 1/4 cup dark copper
- Reserve 3/4 cup white
- Make 1 1/2 cups of royal icing:
  - Tint 1/2 cup lemon yellow
  - Tint 1/2 cup violet
  - Tint 1/2 cup creamy peach



## To Decorate Spellbinding Witch

You will need Wilton Icing Colors in Orange, Leaf Green, Black, Violet; tips 3, 4, 12, 16, 18, 20, 21; Wilton Decorating Gel in Leaf Green; jelly candy worms.

Make 5 1/2 cups of buttercream icing:

- Tint 3/4 cup orange
- Tint 3/4 cup green
- Tint 1 1/4 cups black
- Tint 2 1/2 cups violet (thin 1 1/4 cups with 1 tablespoon plus 1 teaspoon of light corn syrup)
- Reserve 1/4 cup white



## For more Decorating Techniques & Tips

Visit our website at [www.wilton.com](http://www.wilton.com) -

Learn To Decorate - Basic Decorating Lessons.

## Baking Instructions

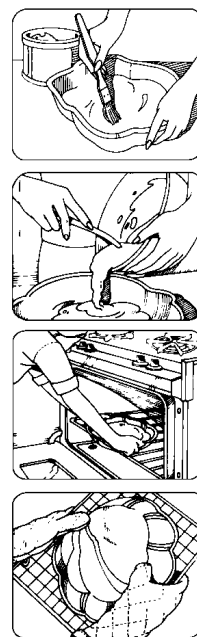
Preheat oven to 350°F for temperature per recipe directions. Your cake will unmold easily, without sticking, when you prepare the pan properly. Grease the inside of pan using a pastry brush and solid vegetable shortening (do not use butter, margarine or liquid vegetable oil).

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.

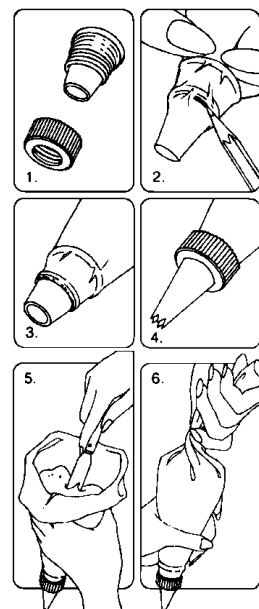


## Using Your Decorating Bag and Coupler

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.



## 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 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.

## About Royal Icing

Before you make the following recipe, be sure your mixing bowl and utensils are grease free. Any trace of grease causes Royal Icing to break down. Royal Icing may be kept tightly covered at room temperature for two weeks. To re-use, beat it to restore original consistency. Unless you have a heavy-duty mixer, do not double the recipe; make it twice.

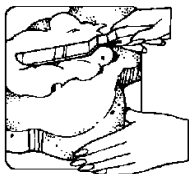
## Royal Icing Recipe

3 level tablespoons Meringue Powder Mix  
6 tablespoons water  
4 cups sifted confectioners' sugar

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

## 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.

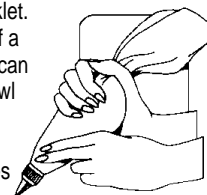


## Let's Practice Decorating

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.



## To Make Dots

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.

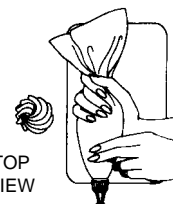


TOPVIEW



## To Make Rosettes

Use tip 18. Hold decorating bag straight up with tip 1/8 in. above surface. Squeeze and hold tip in place momentarily, then move tip around to the right using a short circular motion. Stop pressure just before reaching original starting point and pull tip away.



TOP VIEW

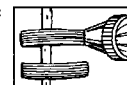
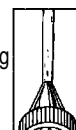
## To Make Drop Flowers

Use tip 225. 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.



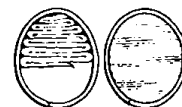
## To Make Basketweave

Use tip 47. Hold bag at a 45° angle to cake with serrated side of tip facing up. Touch tip lightly to surface and squeeze out a vertical line of icing. Next, hold bag at 45° angle to surface, finger tips gripping bag facing you. Touch tip, serrated side facing up, to top left side of vertical line and squeeze out a horizontal bar. Add two more horizontal bars, each about a tip width apart, to cover vertical line. With bag and tip at 45° angle, make another vertical line of icing to right of first one, overlapping ends of horizontal bars. Use same procedure as step two to cover this line with horizontal bars, piping them in spaces of bars in first row. Repeat entire procedure, alternating vertical lines and horizontal bars to create a basketweave effect.



## To Outline & Pipe-In

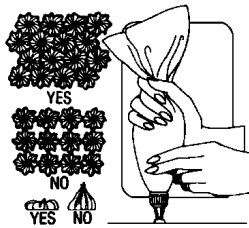
After outlining, using the same tip, squeeze out rows of lines to fill area. Pat icing down with fingertip dipped in cornstarch or smooth with dampened art brush.





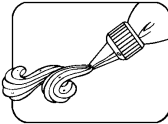
## To Make Stars

Use tip 16, 18 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 Reverse Shells

Hold bag at 45° angle with tip slightly above surface. Squeeze with heavy pressure and slightly lift tip as icing builds and fans out into a full base, then swing tip around to the left in a semi-circular motion as you relax pressure to form tail of a shell.



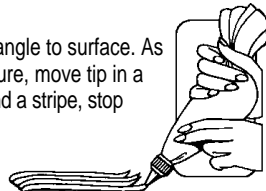
## To Make Ruffles

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



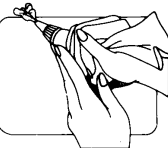
## To Make Stripes

Use tips 16 or 18. Hold decorating bag at a 45° angle to surface. As you squeeze out icing with a steady, even pressure, move tip in a vertical direction, laying out a string of icing. To end a stripe, stop pressure and pull tip away.



## To Make Leaves

Thin icing with a few drops of light corn syrup and place in decorating bag fitted with tip 352. 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.



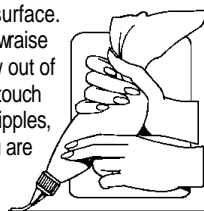
## To Make Apple Blossoms

Use tip 101. Hold bag at 45° angle to flower nail with wide end of tip touching nail center, narrow end pointed out 1/8 in. away from nail surface. Squeeze bag and turn nail as you move tip 1/8 in. out from nail center and back, relaxing pressure as you return to starting point. Repeat procedure to make four more petals. Add five tip 1 dots for center.



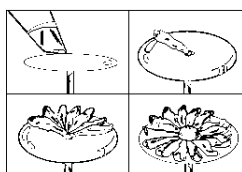
## To Make Outlines

Use tip 3 or 4. 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.



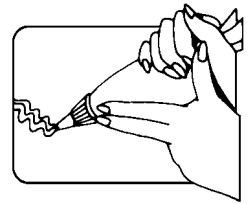
## To Make Daisies

Use royal icing and tip 104. Dot center of flower nail with icing as guide for flower center. Hold bag at a 45° angle with tip almost parallel to nail surface, wide end of tip pointing to nail center, narrow end pointing out. Starting at any point near outer edge of nail, squeeze and move tip towards center icing dot. Stop pressure, pull tip away. Repeat for a total of 12 or more petals. Add tip 4 dot center and press to flatten.



## To Make Zigzags

Use tip 3. Hold bag at a 45° angle with tip lightly touching surface. As you squeeze out icing with a steady, even pressure, move hand in a side-to-side motion for a zigzag effect. To end zigzag, stop pressure and pull tip away. Loose, overpiped zigzags are made following the basic zigzag technique. As you move the tip in the side-to-side motion, vary the width of the zigzags and overpipe areas to create dimension. Cover the entire area, with no background showing.



## 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.

### 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.