



Shell Mold

A unique, lovely shaped mold that makes it easy to create very special desserts, cakes and salads. Delicious recipes including luscious Glazed Lemon Cake, on back back of label.

Quality aluminum with an anodized finish

Even heating for





This simple and pretty shape creates very beautiful and elegant desserts, cakes and salads. Use your favorite recipe or one on this label. For a quick and easy dessert, use a two-layer cake mix and simply sprinkle cake with powdered sugar. Add fresh fruit and whipped cream garnish.

This Glazed Lemon Cake is delicious and easy to prepare. The delicate texture and whisper of lemon in the batter make this an all-time favorite. Add the perfect touch of tang with the lemon glaze. Garnish with a twist of lemon and serve for a divine dessert.

Glazed Lemon Cake

- 1 cup sugar
- 2 cups cake flour
- 2 tsps. baking powder
- 1 (3 oz.) package lemon gelatin
- ¾ cup milk
- ¾ cup light cooking oil
- 2 Tbsps. lemon extract
- 4 large eggs, separated
- ¼ cup sugar

In mixing bowl, sift together sugar, cake flour, baking powder, and gelatin. Beat in milk, oil and lemon extract. Beat in egg yolks, one at a time. Beat the egg whites until stiff, but not dry, beating in ¼ cup of sugar. Fold egg whites lightly, but thoroughly, into batter. Grease the Shell Mold with vegetable shortening and dust with flour. Pour batter into the pan and bake at 325° 30 to 45 minutes until cake springs back lightly to the touch. Turn out immediately onto wire rack. Carefully and slowly spoon the glaze over the cake until it is absorbed.

Glaze

- 1 lb. confectioners sugar
 - ¾ cup lemon juice
 - Yellow icing or food color
- Combine ingredients and heat in double boiler until very hot.

Choco-Great Cake

- 4 (1 ounce) squares unsweetened chocolate
- ½ cup butter or margarine
- 1 cup hot water
- 2 cups sifted cake flour
- 2 cups sugar
- ¼ tsp. salt
- 1 cup sour cream
- 1 tsp. vanilla
- 2 tsps. baking soda
- 2 eggs, beaten

Grease and flour Shell Mold. Melt chocolate in top of double boiler over hot water. Combine butter and 1 cup hot water in saucepan. Bring to boil. Stir in melted chocolate. Sift together flour, 2 cups sugar and salt. Pour chocolate mixture into flour mixture all at once. Blend well. Mix in sour cream, vanilla and baking soda. Add eggs. Turn into prepared pan. Bake at 350° 30 to 35 minutes or until cake tests done. Remove from oven and cool cake 10 minutes; remove from pan.

Ganache Glaze Recipe

- 14 oz. package Wilton Candy Melts™
 - ½ cup whipping cream
- Finely chop wafers. Heat cream just to boiling point (do not boil) in a saucepan. Add chopped wafers and stir until smooth and glossy. To ice cake: Place cake on a wire rack over a drip pan. Pour glaze into center and work towards edges. If mixture is too thin, wait a few minutes before pouring, to cool.

*Brand confectionery coating

Shrimp Mousse

- 2 (8 oz.) cans tomato soup
 - 2 cups mayonnaise
 - 2 (8 oz.) packages cream cheese
 - 2 Tbsps. unflavored gelatin
 - 2 cups thinly sliced and diced ce
 - 2 cups thinly sliced and diced cr
 - 2-3 lbs. shrimp, coarsely chop
- (or use tiny shrimp, if you prefer)

Place soup, mayonnaise and cream cheese in a saucepan and heat on a low flame until blended together. With a wire whip, whip until cream cheese is completely melted. Melt unflavored gelatin in ¼ cup hot water. Add to soup mixture and stir. Stir in celery, onion and shrimp. Pour into well-oiled Shell Mold. Chill at least 5 hours.

Baking Instructions

1. Prepare the pan by generously greasing the inside with solid vegetable shortening, using a pastry brush. Sprinkle flour into pan, and shake to cover all surfaces. Turn pan over and tap to remove excess flour. Touch up with more shortening and flour if any shiny spots remain.
2. Fill pan with about 4-6 cups batter (½-¾ full) or one 2-layer cake mix. One 2-layer cake mix yields 4-6 cups batter. Always measure your batter for accuracy.
3. Bake cake according to recipe directions until it tests done.

Bake it right! With Wilton quality bakeware, it's easy. Choose from a wide selection to meet just about any baking need. See your Wilton dealer or the current Wilton Yearbook of Cake Decorating for the complete line of quality pans and accessories.