

Use and care

Before first and after each use, hand wash in warm, soapy water and dry thoroughly with a soft cloth. Do not place in dishwasher and avoid using metal utensils. Acid from some foods may stain the pan, but occasional staining or scratches will not affect the performance of the bakeware.

Baking Instructions

Preheat oven to 350°F or temperature per recipe directions. We recommend hand washing pan in warm soapy water and drying thoroughly with a soft cloth. 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 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. Position oven rack in lower third of oven. Bake cake at 350°F for 35-40 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.

For information on preparing cake board and covering with foil, visit www.wilton.com.

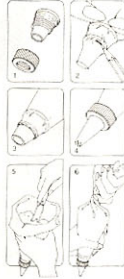


Using Your Decorating Bag and Coupler

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 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 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 oz. can holds about 2 cups. It's ideal for all of your decorating needs – frosting, decorating and flower making.

