



## Instructions for Baking & Decorating Stand-Up Tree Pan Cakes

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

- 6 cups of pound cake or pudding-added cake mix batter (most boxed pound cake mixes yield 4 cups; 2-layer mixes yield 4 1/2 to 5 1/2 cups).
- Buttercream Icing (recipe included)
- Wilton Decorating Bag and Coupler or Parchment Paper Triangles.
- Tips 3, 16 (alternate designs also use tips 2, 104, 225).
- Wilton Icing Colors in Kelly Green, Golden Yellow, Christmas Red, Orange and Royal Blue (alternate designs also use Rose and Willow Green).
- Star Pattern (in this booklet).
- Cake Boards, Fanci-Foil Wrap.
- Alternate ideas use Meringue Powder (for royal icing); small angled spatula; candy trim: spearmint leaves, mini candy canes, assorted hard candies, candy-coated chocolate dots, giant gumball, sugared discs; double recipe crisped rice cereal treat; ribbon bow; Cinnamon Bread and Chocolate Fruitcake (recipes included).



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

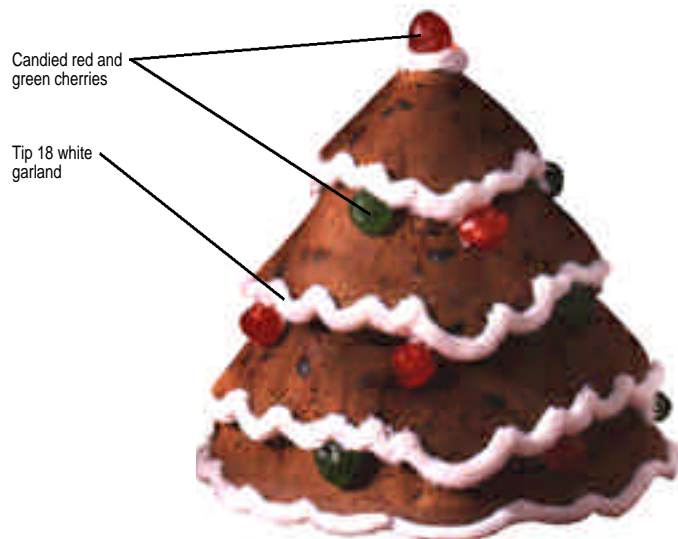
© 2001 Wilton Industries, Inc.  
Woodridge, IL 60517  
www.wilton.com

Stock No. 2105-750

## To Decorate Christmas Chocolate Fruitcake Tree

You will need tip 18; candied red and green cherries.  
Make 3/4 cup buttercream icing.

Bake Fruitcake following recipe, cool. Pipe tip 18 white garland on bough ends; add cherries



## To Decorate Star Sparkled Tree

You will need Wilton Icing Colors in Kelly Green, Golden Yellow, Christmas Red, Orange and Royal Blue; tips 3 and 16. We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icing in covered containers until ready to use.  
Using pattern, cut star out of Roll Out Cookie Dough (recipe included), bake and cool.

Make 4 3/4 cups buttercream icing:

- Tint 2 3/4 cups green
- Tint 1/4 cup yellow (thin 2 tablespoons with 1/2 teaspoon light corn syrup)
- Tint 1/4 cup red
- Tint 2 tablespoons orange
- Tint 2 tablespoons blue
- Reserve 3/4 cup white

### WITH THINNED YELLOW ICING

- Ice star cookie smooth. Use tip 3 to outline star. Pipe tip 16 star center.

### WITH GREEN ICING

- Cover cake with tip 16 stars.

### WITH WHITE ICING

- Use tip 16 and add zigzag garland.

### WITH WHITE AND RED ICING

- Use tip 3 and figure pipe candy canes.

### WITH YELLOW, RED, ORANGE AND BLUE ICING

- Add tip 3 dot ornaments.

### POSITION STAR ON TREE TOP

- Secure with dots of icing, if necessary



## Chocolate Fruitcake

- |  |   |
|--|---|
| 1 cup coarsely chopped pineapple chunks  | 3 tablespoons cocoa powder                      |
| 1/2 cup quartered candied red cherries   | 2 1/4 cups plus 2 tablespoons all-purpose flour |
| 1/2 cup quartered candied green cherries | 2 1/4 teaspoons baking powder                   |
| 2 tablespoons diced candied lemon peel   | 1/2 cup coarsely chopped pecans                 |
| 1 tablespoon diced candied citron        | 1/2 cup mini semi-sweet chocolate chips         |
| 1/2 cup brandy                           | 2 teaspoons grated fresh orange peel            |
| 9 eggs                                   |   |
| 1 1/2 cups light brown sugar             |   |
| 1 1/2 teaspoons vanilla                  |   |

Refer to Baking Instructions in front of book for how to prepare pan, bake and remove from pan. Preheat oven to 300° F. In medium bowl combine first 5 ingredients with brandy.

In bowl of electric mixer, beat the eggs until frothy and slowly beat in sugar and vanilla until well blended. Add 2 1/4 cups of the flour, cocoa powder and baking powder, mixing well. Drain fruit and reserve brandy. Mix fruit with remaining 2 tablespoons flour. Stir fruit, brandy, pecans, chocolate chips and orange peel into flour mixture. Mix until well blended. Pour batter into open top of pan; insert baking core and secure; place on bottom rack of oven on sheet of aluminum foil. Bake 75-80 minutes or until cake tester inserted in middle comes out clean. Remove from oven, cool and remove from pan following instructions. Allow to cool completely before decorating; leave the core inside the cake for support.

Makes 16-18 servings.

## To Decorate Trimmed Quick Tree

You will need Wilton Icing Color in Kelly Green; candy-coated chocolate dots; giant gumball; sugared discs, confectioners' sugar.



## To Decorate Cinnamon Spiced Tree

You will need White-White Icing Color.

Make 1/2 cup Confectioners' Sugar Glaze.

Bake Cinnamon Spiced Sweet Bread following recipe, cool. Tint Confectioners' Glaze with White-White Icing Color; drizzle over tree.

### Confectioners' Sugar Glaze

1 1/4 cups confectioners' sugar  
3 tablespoons milk

Stir milk into sugar until smooth.  
YIELD: 1/2 cup.



### Cinnamon Spiced Sweet Bread

2 (1 lb.) loaves of frozen sweet bread dough, thawed      1/4 cup sugar  
1/4 cup (1/2 stick) butter or margarine      1 tablespoon cinnamon

On a floured surface, roll or pat each loaf of thawed dough into an 5 x 12 in. oblong shape. Cover with plastic wrap and let rest 15 minutes. Letting the dough rest makes it easier to roll into a larger piece. Roll each piece into approximately a 16 x 9 in. rectangle. Melt butter, brush on top of dough. Combine sugar and cinnamon and sprinkle evenly over butter. Starting on long side, roll each piece of dough into a cylinder, pinch seams. Cut into 3/4 in. cinnamon rolls. Liberally spray both halves of tree pan with vegetable pan spray. Cover a 6 in. cake board completely with foil. Place in bottom of one half. This will seal bottom and keep dough from coming out of pan (Note: do not use baking core). Arrange rolls, cut side down, in one half of pan. Place more rolls toward bottom of pan. Clip pan halves together. Let raise, laying on side, about 45 minutes. Turn pan over and let raise another 30 minutes. Preheat oven to 350°F. Bake, laying on side, 35-40 minutes. Turn over and bake an additional 5-10 minutes. Cool 10 minutes, remove half of pan. Cool ten more minutes, then remove other half. Makes 10-12 servings.

## To Decorate Candy Crisped Tree

You will need a double recipe of your favorite crisped rice cereal treat; mini candy canes; candy spearmint leaves, candy-coated chocolate dots and assorted hard candy.

Make 1 cup buttercream icing.

Butter pan halves, press in crisped rice cereal mixture. let harden, remove from pans and press halves together, securing with buttercream icing, if necessary.



## To Decorate Victorian Charm Tree

You will need Wilton Icing Colors in Rose and Willow Green; tips 2, 3, 104, 225; Meringue Powder for Royal Icing; small angled spatula; ribbon bow.

Make 4 cups buttercream icing:

- Tint 1/3 cup green
- Reserve 3 2/3 cups white

Make 1 1/4 cups royal icing:

- Tint 1 cup rose
- Tint 1/4 cup dark rose

Make approximately 162 tip 225 rose drop flowers with tip 2 dark rose dot centers using royal icing.



## Baking Instructions

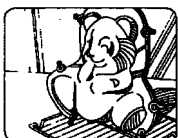
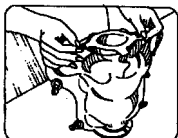
Preheat oven to 325°F. Spray inside of pan halves with Wilton Cake Release or generously grease inside of pan halves with solid vegetable shortening using a pastry brush. Be sure to cover all indentations. If using shortening, sprinkle about two tablespoons flour inside each pan half and shake so flour covers all greased surfaces. Turn pan halves 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. Pan may be sprayed with vegetable oil spray instead.

A heavy batter is necessary for this cake. Pound cake, pudding-added cake, or pound cake variation on cake mix work well. A regular 2-layer cake recipe or mix is not recommended. Make mix according to package directions, or use your favorite scratch recipe. You will need 5 cups of batter (most boxed pound cake mixes yield 4 cups; 2-layer mixes yields 4-6 cups).

Pour batter into front half of pan. The batter must come right to the rim, almost to the point of overflowing. Snap the back half of the pan in place and tie pans tightly together in two places with household string or wire, to prevent rising batter from forcing pans apart.

Bake on middle rack of oven for 1 hour, 10 minutes. Top half of pan may be removed during last 10 minutes of baking to check cake. Spread aluminum foil of bottom rack of oven to catch any batter that might seep through while baking. When cake is done, remove from oven and place on cake rack to cool for 5 minutes. Then remove top half of pan and cool 5 minutes more. Replace top pan, turn cake over and remove bottom pan. It may be necessary to tap pan with the handle of a spatula to free cake from pan.

NOW, let cake rest in front half of pan, lying down, until completely cool. (At least 8 hours). Remove cake from pan by placing one hand gently on cake surface and setting cake and pan upright on serving platter. Then carefully slip top away from cake. If cake does not stand level, trim bottom or prop underneath with icing.



## For more Decorating Techniques & Tips

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

**Learn To Decorate - Basic Decorating Lessons.**

## Using Your Decorating Bag and Coupler

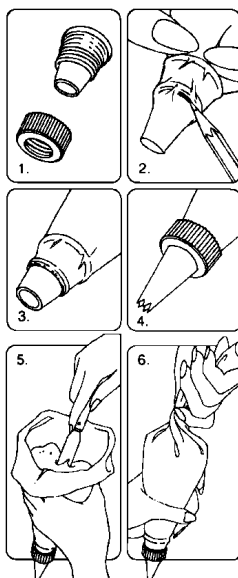
You can make many different designs with just one decorating bagful of icing by using the Wilton Featherweight or Disposable Decorating bags and coupler and changing decorating tips.

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.



## 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.

## Roll-Out Cookie Dough Recipe

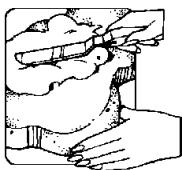
- |              |                           |
|--------------|---------------------------|
| 1 cup butter | 1 teaspoon vanilla        |
| 1 cup sugar  | 2 teaspoons baking powder |
| 1 large egg  | 3 cups flour              |

Preheat oven to 400°F. In a large bowl, cream butter and sugar with an electric mixer. Beat in egg and vanilla. Mix baking powder and flour, add one cup at a time, mixing after each addition. The dough will be very stiff; blend last flour in by hand (if dough becomes too stiff, add water, a teaspoon at a time). Do not chill dough. Divide dough into two balls. On a floured surface, roll each ball into a circle approximately 12 inches in diameter and 1/8 in. thick. Dip cutters in flour before each use. Bake cookies on an ungreased cookie sheet on top rack of oven for 6-8 minutes or until cookies are lightly browned. Makes 20-24 average sized cookies.

**Note:** Dough can be tinted with icing color. Add small amounts until desired color is reached. For chocolate cookies: Stir in 3 ounces melted, unsweetened chocolate.

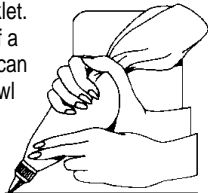
## Icing Smooth With A Spatula

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

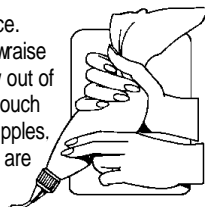
Use decorating bag and coupler as directed in this booklet. Practice each of the following techniques on the back of a cookie sheet with white icing. The practice decorations can be scraped off the cookie sheet back into the mixing bowl and rewhipped for use again. To hold bag while decorating, curl 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.

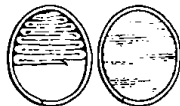
## To Make Outlines

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.



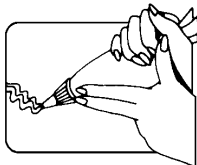
## To Outline & Pipe-In

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 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.



## To Make Zigzag Garland

Use tip 16. Hold bag as for basic zigzag procedure. Allow tip to touch surface lightly and use light-to-heavy-to-light pressure to form curves of garland. To end, stop pressure, pull tip away.



## To Make Dots

Use tip 3. 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.

## To Make Pull-Out Dots

Use tip 2. Hold bag at a 90° angle. As you squeeze out icing, pull tip up and away from surface. When icing strand is long enough, stop pressure and pull tip away.

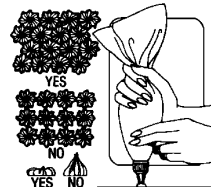
## To Make Drop Flowers

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.



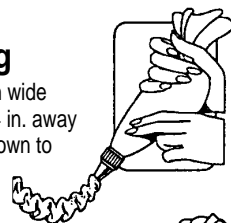
## To Make Stars

Use tip 16. 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.



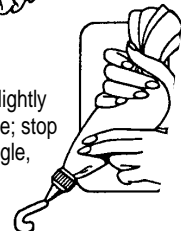
## To Make Ruffle Swag

Use tip 104. Hold bag at 45° angle to surface. 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 to ruffle the icing; swing tip down and up to the right forming swag.

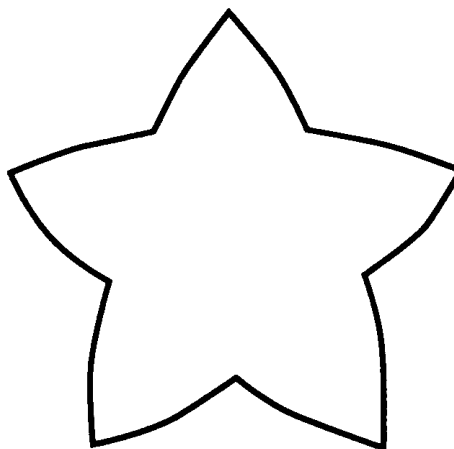


## To Figure Pipe Candy Canes

Use tip 3. Hold bag with white icing at a 45° angle with tip lightly touching surface. Using heavy pressure, pipe a cane shape; stop pressure, pull tip away. Hold a bag with red icing at 90° angle, using light pressure, pipe diagonal strings.



## STAR PATTERN



## 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)

