



# Instructions for Baking & Decorating Over The Hill Tombstone Cakes

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

- Wilton Decorating Bag and Coupler or parchment paper triangles
- Tips 3, 16, 67 (alternate designs also use Flower nail no. 7; Tips 10, 104).
- Wilton Icing Colors in Black, Golden Yellow, Christmas Red, Violet and Kelly Green (alternate design uses Moss green).
- Cake Board, Fanci-Foil Wrap.
- One 2-layer cake mix or ingredients for favorite layer cake recipe.
- Buttercream Icing (recipe inside).
- You will also need candy coated chocolates, round mini hard candies.



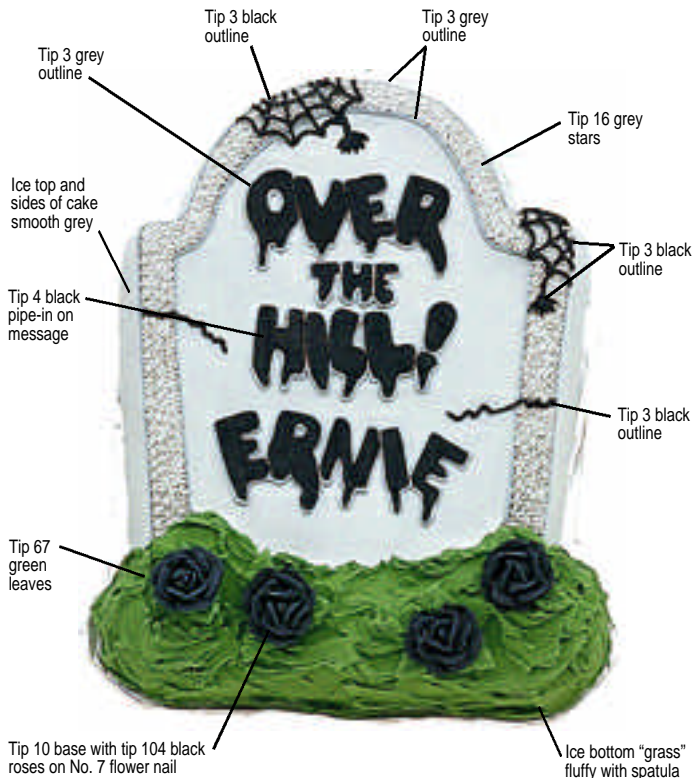
Wilton Method Cake Decorating Classes  
Call: 800-942-8881

© 2000 Wilton Industries, Inc.  
Woodridge, IL 60517  
www.wilton.com

Stock No. 2105-1237

## To Decorate Creepy Celebration Cake

- You will need Wilton Icing Colors in Black and Moss green; tips 3, 10, 16, 67, 104, Flower Nail no. 7.
- Make 4 1/4 cups buttercream icing.
- Tint 1/2 cup black.
  - Tint 3 1/4 cups light grey (2 cups thinned)
  - Tint 1/2 cup green



## How To Decorate Over The Hill cakes

You will need Wilton Icing Colors in Black, Golden Yellow, Christmas Red, Violet and Kelly Green; tips 3, 16, 67. We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use.

Make 4 1/2 cups buttercream icing:

- Tint 1/2 cup black
- Tint 1 1/4 cups light grey
- Tint 1 1/2 dark grey (1 cup thinned)
- Tint 1/4 cup yellow
- Tint 1/4 cup red
- Tint 1/2 cup green
- Reserve 1/4 cup of white

### WITH BLACK ICING

- Use tip 3 and "To Make Outlines" directions to outline tombstone and cracks.

### WITH DARK GREY ICING

- Ice sides of cake smooth
- Use tip 16 and "To Make "Zigzags" directions to add top border on tombstone
- With tip 16 and "To Make Stars" directions add bottom star border

### WITH DARK GREY ICING

- Use tip 16 and "To Make Stars" directions to cover top of tombstone with stars.

### WITH GREEN ICING

- Use tip 16 and "To Make Pull-Out Stars" directions to make grass
- Use tip 67 and "To Make Pull-Out Leaves" directions to make random leaves in the grass.

### WITH YELLOW ICING

- Use tip 3 and "To Pipe-In" directions to pipe "over" part of message and pipe petals of flowers

### WITH WHITE ICING

- Use tip 3 and "To Pipe-In" directions add petals to flowers

### WITH BLACK ICING

- Use tip 3 and "To Pipe-In" directions add "the" part of message and dots to center of flowers

### WITH RED ICING

- Use tip 3 and "To Pipe-In" directions add "hill" part of message



## Cake Release

For perfect, crumb-free cakes!

No need to grease and flour your baking pan – Cake Release coats in one step. Spread Cake Release lightly on pan bottom and sides with a pastry brush and fill with batter. Cakes release perfectly without crumbs every time. Certified Kosher. 8 oz..

702-6016



## To Decorate "Over Easy" Cake

You will need Wilton Icing Colors in Black, Golden Yellow and Kelly Green; tips 10, 67, 104, Flower Nail no. 7, candy coated chocolates, mini jaw breakers.

Make 3 1/2 cups buttercream icing.

- Tint 2 cups light grey, thinned
- Tint 1 cup green
- Tint 1/2 cup yellow



## Baking Instructions

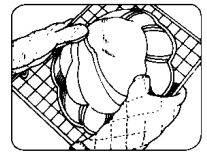
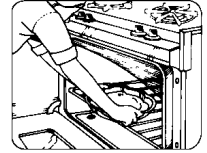
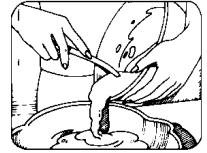
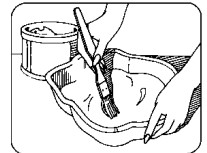
Preheat oven to 350°F for temperature per recipe directions. Your cake will unmold easily, without sticking, when you prepare the pan properly. Grease the inside of pan using a pastry brush and solid vegetable shortening (do not use butter, margarine or liquid vegetable oil).

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

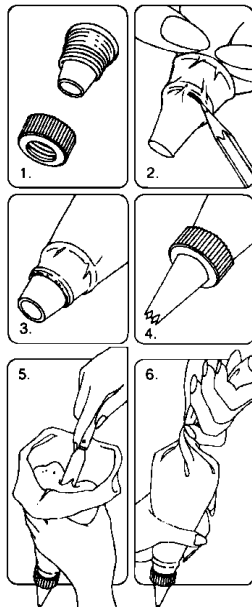
Visit our website at [www.wilton.com](http://www.wilton.com) -

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:

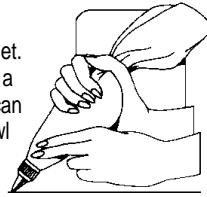
1. Screw ring off coupler to expose series of tiny threads 1/2 in. above coupler base.
2. Force coupler base as far down into decorating bag as it will go. Then mark where bottom thread of coupler shows through bag; remove coupler and trim bag at pencil mark with a pair of scissors.
3. Reposition coupler 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.





## Let's Practice Decorating

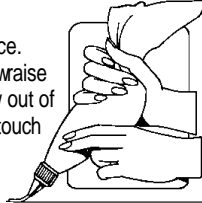
Use decorating bag and coupler as directed in this booklet. Practice each of the following techniques on the back of a cookie sheet with white icing. The practice decorations can be scraped off the cookie sheet back into the mixing bowl and rewhipped for use again. To hold bag while decorating, curl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

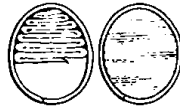
### To Make Outlines

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.



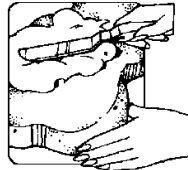
### To Outline & Pipe-In

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.



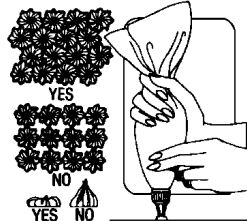
### Icing Smooth With A Spatula

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 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.



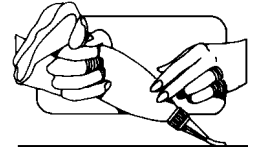
### To Make Pull-Out Stars

Use tip 16. Hold bag at 45° angle with tip lightly touching surface. As you squeeze out icing, pull tip down and away from surface. When icing strand is long enough, stop pressure and pull decorating tip away.



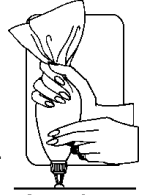
## To Write or Print

Use tip 3 or 6. 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 Dots

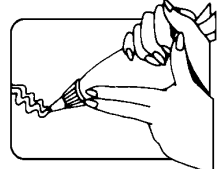
Use tip 2, 3 or 4. Hold bag at 90° angle with tip almost touching surface. Steadily squeeze out a dot of icing, lifting the bag slightly and keeping tip in icing as it builds up into a small mound. Then stop pressure and pull tip away. Vary size of dots by lengthening the amount of time you apply pressure to the bag.



TOPVIEW

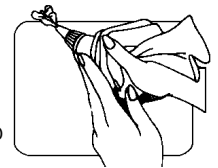
### To Make Zigzags

Use tip 16. 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 Leaves

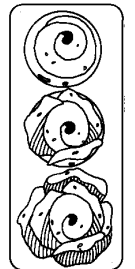
Thin icing with a few drops of light corn syrup and place in decorating bag fitted with tip 67. Hold bag at a 45° angle with tip lightly touching surface. Squeeze and hold tip in place momentarily to let icing fan out. Then relax and stop pressure as you pull tip away and draw leaf to a point.



**To make pull-out Leaves:** As you squeeze out icing, pull tip away from surface. When icing strand is long enough, stop pressure and pull decorating tip away.

### To Make Roses

Secure a 2-in. square of waxed paper to 3 in. flower nail. Use tip 10, hold bag at 90° angle to nail and pipe a cone-shaped mound. Lift tip as icing builds up. Using tip 104, hold tip parallel to the side of the mound, narrow end up, turn nail as you pipe a ribbon of icing around top of cone. Keep turning nail as you pipe a petal, moving hand up and down to make indentations. Keep turning nail as you pipe petals, gradually slanting the narrow end of the tip outward. Add additional rows of petals for larger rose (1st row, 3 petals, 2nd row, 5 petals, 3rd row, 7 petals).



## 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 x201 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!

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.