



## Instructions for Baking & Decorating Tractor Cakes

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

- Wilton Decorating Bags and Couplers or parchment paper triangles
- Tips 3, 16, 21 (alternate design uses tips 18, 233)
- Wilton Icing Colors in Lemon Yellow, Golden Yellow, Leaf Green, Black (alternate designs use Royal Blue, Kelly Green, No-Taste Red)
- Cake Board, Fanci-Foil Wrap or serving tray
- One 2-layer cake mix or make favorite layer cake recipe
- Buttercream, Chocolate Buttercream Icing (recipes included)
- Large biscuit shredded wheat cereal

We recommend washing pan in hot, soapy water.



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

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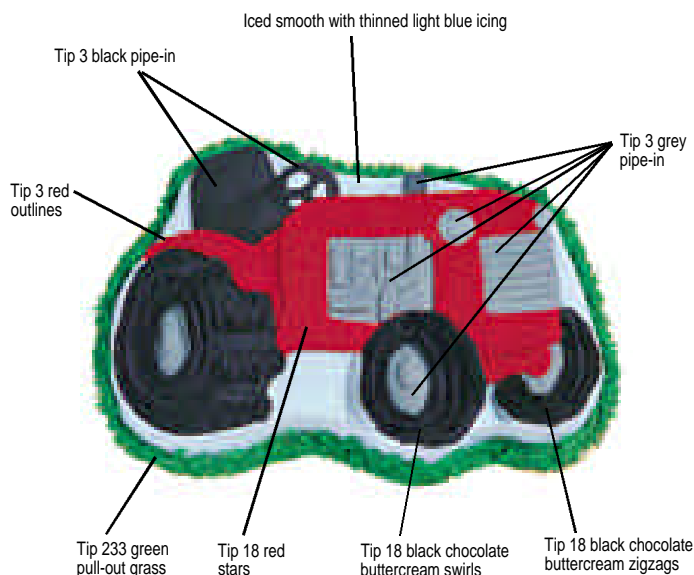
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### To Decorate Big Harvester

You will need tips 3, 18, 233; Wilton Icing Colors in Royal Blue, Black, Kelly Green, No-Taste Red, Buttercream and Chocolate Buttercream Icing.

Make 4 3/4 cups buttercream icing:

- Tint 1 1/4 cups light blue (thin with 1 tablespoon and 3/4 teaspoon of light corn syrup)
- Tint 1/2 cup grey (use a small amount of black)
- Tint 1 1/4 cups green
- Tint 3/4 cup red
- Make 1 cup chocolate buttercream icing, tint black



### To Decorate Tractor Cake

You will need tips 3, 16, 21; Wilton Icing Colors in Lemon Yellow, Golden Yellow, Leaf Green, Black; large biscuit shredded wheat cereal broken into small pieces, Buttercream and Chocolate Buttercream Icing. We suggest that you tint all icings at one time while cake cools. Refrigerate icings in covered containers until ready to use.

Make 3 3/4 cups buttercream icing:

- Tint 1/4 cup Lemon Yellow
- Tint 1/4 cup Lemon Yellow with a small amount of Golden Yellow
- Tint 1 cup Leaf Green
- Tint 1/4 cup Grey (add a small amount of black)
- Reserve 1 1/4 cups White (thin with 1 tablespoon and 3/4 teaspoon of light corn syrup)
- Make 3/4 cup chocolate buttercream icing, tint Black

#### WITH THINNED WHITE ICING

- Use spatula and "To Ice Smooth" directions to ice sides and background areas smooth.

#### WITH LEMON YELLOW ICING

- Use tip 3 and "To Pipe-In" directions to pipe inside of wheels and hubcaps (smooth with finger dipped in cornstarch).

#### WITH GREEN ICING

- Use tip 3 and "To Make Outlines" directions to outline tractor.
- Use tip 16 and "To Make Stars" directions to cover tractor.

#### WITH GREY ICING

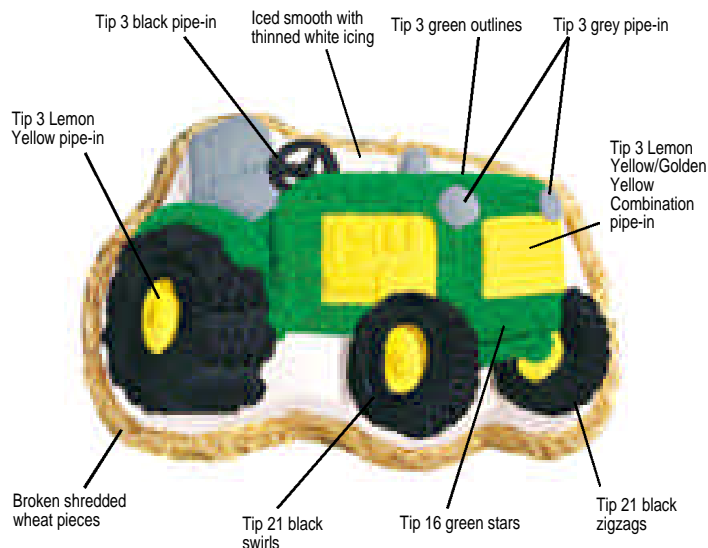
- Use tip 3 and "To Pipe-In" directions to pipe seat, headlights, exhaust pipe (smooth with finger dipped in cornstarch).

#### WITH BLACK ICING

- Use tip 3 and "To Pipe-In" directions to pipe-in steering wheel (smooth with finger dipped in cornstarch).
- Use tip 21 and "To Make Swirls" directions to pipe in tires.
- Use tip 21 and "To Make Zigzags" directions to add treads to tires.

#### WITH LEMON YELLOW/GOLDEN YELLOW COMBINATION ICING

- Use tip 3 and "To Pipe-In" directions to pipe engine area and front grill.
- Position shredded wheat pieces for 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.

702-6016

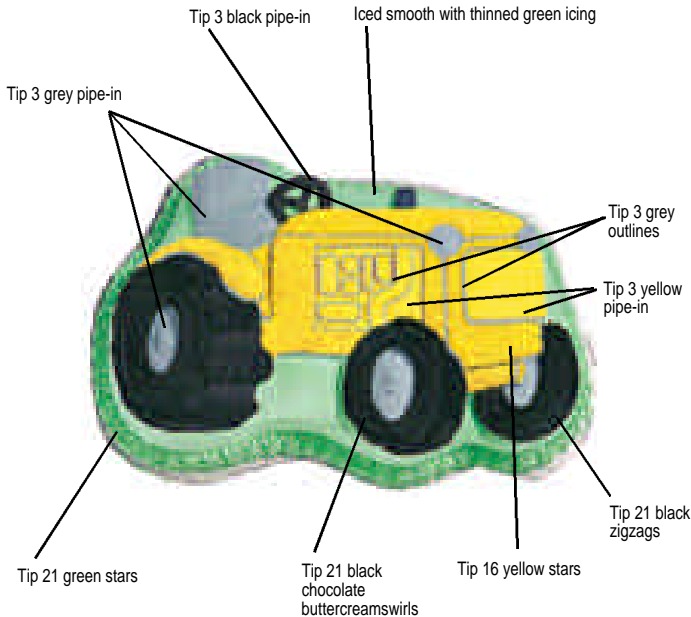


## To Decorate Crop Crusader

You will need tips 3, 16, 21; Wilton Icing Colors in Lemon Yellow, Golden Yellow, Black, Kelly Green.

Make 4 1/2 cups buttercream icing:

- Tint 2 1/2 cups green (thin 1 1/4 cups with 1 tablespoon and 3/4 teaspoon of light corn syrup)
- Tint 3/4 cup Lemon Yellow/Golden Yellow combination
- Tint 1/2 cup grey (add a small amount of black)
- Make 3/4 cup chocolate buttercream icing, tint black.

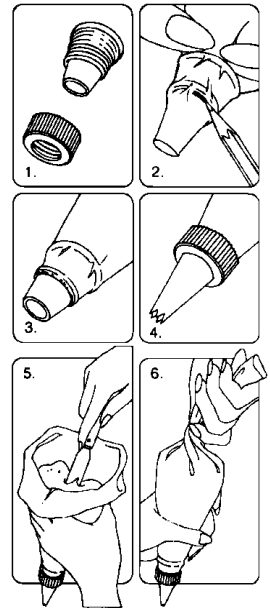


## Using Your Decorating Bag and Coupler

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.

- 2 tablespoons milk
- 1/2 cup solid vegetable shortening
- 1/2 cup butter or margarine
- 4 cups (1 lb.) sifted confectioners' sugar
- 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.

## Making Chocolate Buttercream Icing

Add 3/4 cup powdered baker's cocoa or three 1 oz. unsweetened chocolate squares, melted, and an additional 1 to 2 tablespoons milk to the recipe. Mix until well blended.

## 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

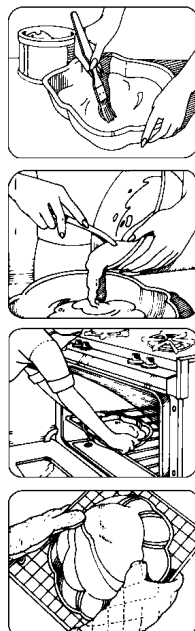
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Learn To Decorate - Basic Decorating Lessons.

## Baking Instructions

Preheat oven to 350°F or 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 Wilton Cake Release, 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. 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. We recommend washing pan in hot soapy water.



## Let's Practice Decorating

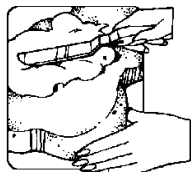
Use decorating bag and coupler as directed in this booklet. Practice each of the following techniques on the back of a cookie sheet with white icing. The practice decorations can be scraped off the cookie sheet back into the mixing bowl and rewhipped for use again. To hold bag while decorating, curl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

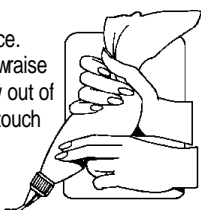
## Icing Smooth With A Spatula

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.



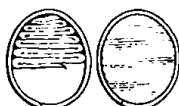
## To Make Outlines

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 Stars

Use tip 16 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.



YES



NO

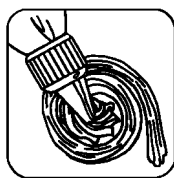


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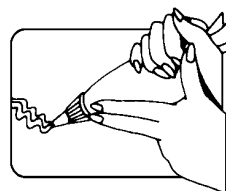
## To Make Swirls

Use tips 18 or 21. Starting at outer edge of area, hold decorating bag straight up with tip 1/8 in. above surface. Squeeze and move tip in a clockwise direction following a circular motion until center is reached. Stop pressure and pull tip away.



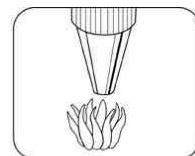
## To Make Zigzags

Use tips 18 or 21. 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 Pull Out Grass

Use tip 233. Hold the bag at a 90° angle to surface, with the tip slightly above surface. Squeeze and move tip up and away from surface, until decoration is about 1/2 in. long. Stop pressure and pull tip away.



## 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.