



Wilton[®]

**Complete Instructions
for Baking & Decorating**

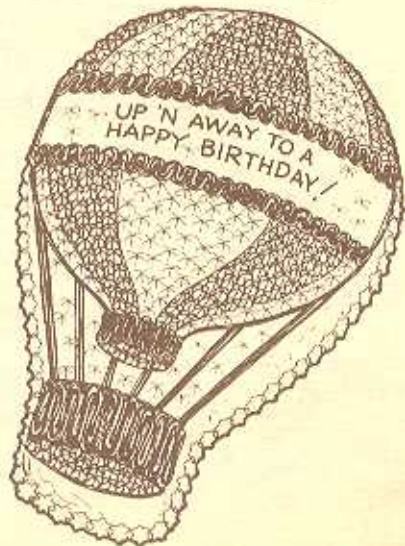
**Up 'n Away
Balloon Cake**



PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE.

TO DECORATE CAKES you will need:

- Wilton Decorating Bag and Coupler or parchment paper triangles
- Tips 4 and 18
- Serving plate
- A 2-layer cake mix or ingredients to make your favorite layer cake recipe
- 4 cups buttercream icing (recipe in this booklet) or 3 packages of creamy vanilla type frosting mix (15.4 oz. box)
- Wilton Paste Food Colors: Orange, Golden Yellow and Sky Blue. (Alternate Cakes: Leaf Green, Lemon Yellow, Orange, Brown and Pink)





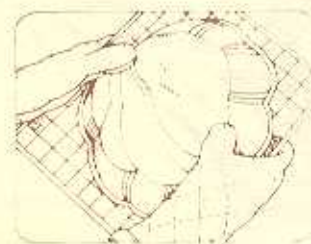
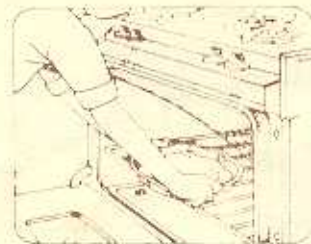
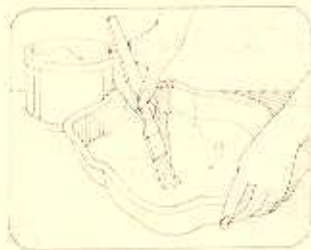
Baking Instructions

Preheat oven to 350° or temperature per 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 or use a vegetable oil *with flour* pan spray. (Do not use butter, margarine, liquid vegetable oil or vegetable oil pan spray.) 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 inside pan, touch up with more shortening and flour to prevent cake from sticking.

Make one 2-layer cake 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 until even, taking care not to touch sides or bottom of pan. Bake cake on middle rack of 350° oven for 25 to 35 minutes or until cake tests done according to package or 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 plate, hold plate against molded side of cake and turn both cake and rack over. Lift off rack, hold serving plate against bottom of cake and turn both plate and cake over. Be sure to hold rack and plates close together while turning to prevent cake from cracking.



Making Buttercream Icing

The thick but creamy texture of this flavorful icing makes it ideal for decorating. It can be refrigerated in an airtight container for up to a week. Rewhip before using. Makes 2 cups. (Make double recipe).

Recipe may be doubled to make 4 cups, if a large or heavy duty mixer is used.

1/3 cup solid vegetable shortening

1/3 cup butter or margarine

1/4 teaspoon vanilla

3 cups sifted confectioners' sugar

(There are 4 cups in a pound)

1 Tablespoon + 1 teaspoon milk

IN A LARGE MIXING BOWL: 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 the sugar has been mixed in, icing will appear dry. Add milk and beat at high speed until light and fluffy. Keep icing covered with a damp cloth until you're ready to decorate. For best results, keep icing bowl in refrigerator when not in use.

Decorating With Frosting Mixes

If you would like to use a frosting mix, you will need three packages of the creamy vanilla type that will frost two 8" or 9" layers.

For each package of mix, use four less teaspoons water than package directs. Less water gives a stiffer consistency necessary for good decorating results. Each package makes about 1 1/2 cups of icing. Do not refrigerate icing before decorating. Cake may be refrigerated after it's been iced.

DECORATING WITH CANNED ICING: If you would like to use canned icing, you will need three 16.5 oz. cans of vanilla ready to spread frosting. Each can holds about 1 3/4 cups of icing. For best results, refrigerate icing before using. If icing becomes soft during decorating, simply place decorating bag in refrigerator until chilled and firm enough to continue decorating.

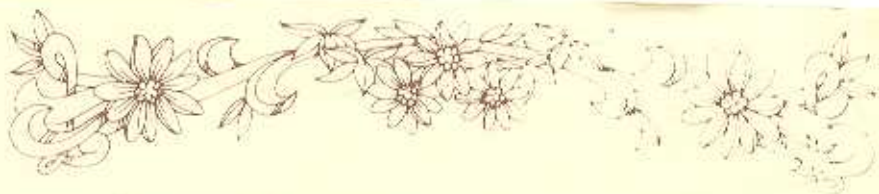
Coloring Your Icing

Wilton Paste Food Colors are best for decorating because they are concentrated (a little goes a long way) and give the deepest, most vivid icing colors. Use a toothpick to swirl paste food color into icing, then MIX WELL. Add paste food color gradually until you get the icing color you desire.

Wilton Liquid Food Colors mix instantly and tend to give bright colors and pastels. Add liquid food color a drop at a time and mix well after each addition. Remember, whether you use liquid or paste food colors, add the color gradually until you get the color icing you desire.

When directions specify brown icing, you may substitute chocolate icing. Just use six Tablespoons unsweetened cocoa powder, or melt two one-ounce squares of unsweetened chocolate and add to 1 1/2 cups white icing. Mix well until blended.

When mixing dark colors like red, brown and black, add color in larger amounts.



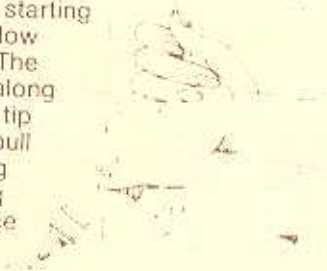
Let's Practice Decorating

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, put into a 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 tip as you decorate.



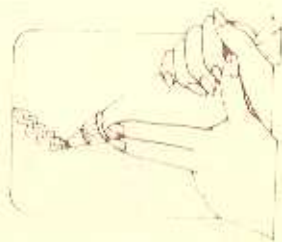
To Outline

Use tip 4. Hold bag at a 45° angle and touch tip to practice surface. (See illustration.) Squeeze at starting point so that icing sticks to practice surface. Now raise the tip slightly and continue to squeeze. The icing will flow out of the tip while you direct it along your practice surface. To end an outline touch tip back to practice surface, stop squeezing and pull away. If icing ripples you are squeezing the bag too hard. If icing outlines break you are moving the bag too quickly or icing is too thick. Practice for even pressure control and movement so that outlines are smooth and continuous.



To Make Zigzags

Use tip 18. Hold bag at a 45° angle with tip lightly touching practice surface. As you squeeze out icing with a steady, even pressure, move hand in a light side-to-side motion for a zigzag effect. To end zigzag, stop pressure and pull tip away.



To Make Stars

An entire cake or just one area can be covered with icing stars made very close together so that no cake shows between stars.

Use tip 18. Hold bag straight up and down (see illustration) with tip $\frac{1}{8}$ " above practice 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



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, touch spatula to icing and pull up.



To Make Rosettes

Use tip 18. Hold decorating bag straight up and down with tip $\frac{1}{8}$ " above practice surface. Squeeze and hold tip in place momentarily, then move tip around to the right in a short circular motion, stopping pressure just before you reach your original starting point. Pull tip away and you have a rosette.



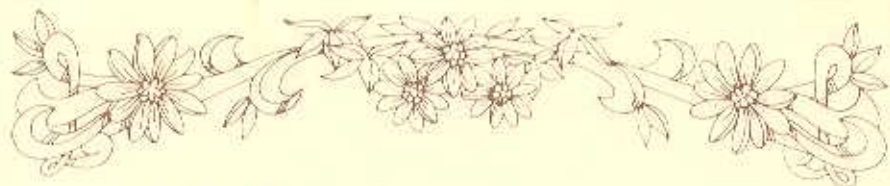
Top View



To Write or Print

Use tip 4. Hold bag at an angle to the right side, so that your fingers face you. (See illustration.) The tip should lightly touch the cake as you write or print. Always write left to right.





To Decorate Up 'n Away Balloon Cake

To make Birthday Balloon cake, you will need Wilton Paste Food Colors in Sky Blue, Orange and Golden Yellow. We suggest you color all the icings at one time, while the cake cools. Refrigerate colored icings in covered containers until ready to use.

- Tint $\frac{1}{2}$ cup icing yellow.
- Tint $\frac{2}{3}$ cup icing orange.
- Tint $\frac{1}{2}$ cup icing blue.
- Reserve $2\frac{1}{3}$ cups white icing. (Thin $1\frac{1}{4}$ cups with 2 teaspoons milk or 1 Tablespoon light corn syrup for icing sides smooth.)

WITH WHITE ICING

- Use spatula to ice sides smooth.

WITH BLUE ICING

- Use tip 4 and "To Outline" directions to outline balloon portion, throat, cables and gondola.
- Use tip 18 and "To Make Zigzags" directions to edge message area and to cover side of throat and gondola.

WITH ORANGE ICING

- Use tip 18 and "To Make Stars" directions to cover alternate sections on balloon; the base of throat and gondola.

WITH YELLOW ICING

- Use tip 18 and "To Make Stars" directions to cover remaining sections on balloon.

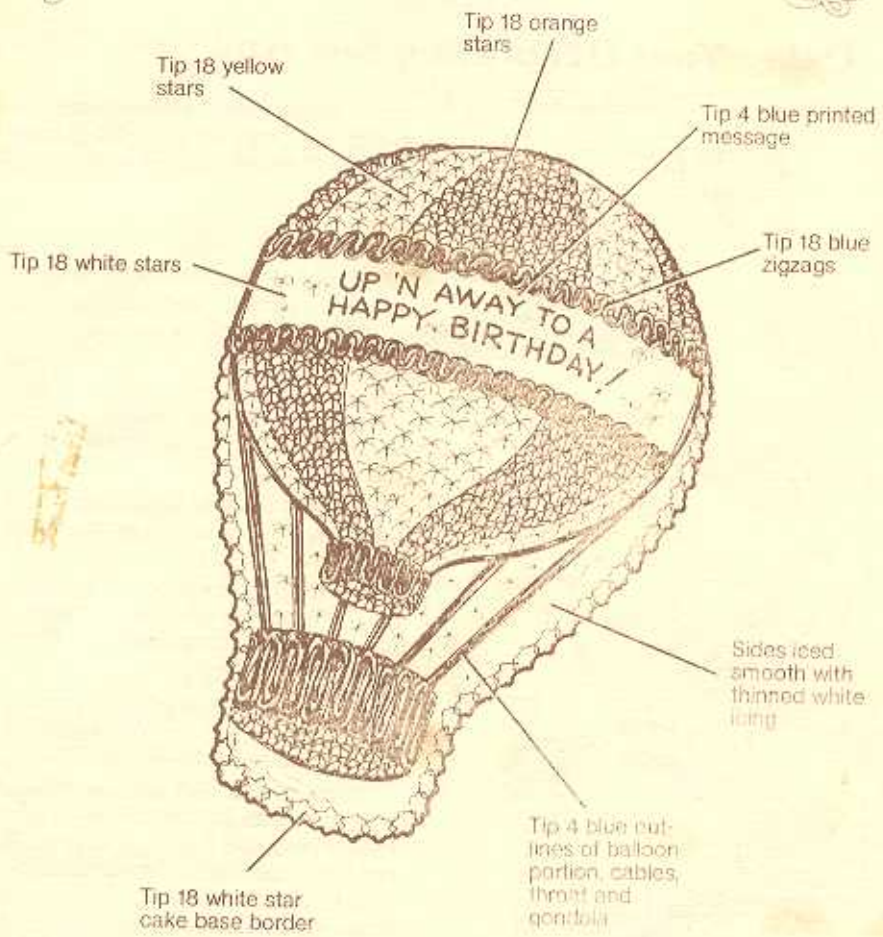
WITH WHITE ICING

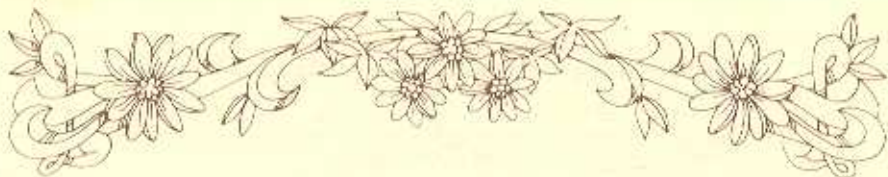
- Use tip 18 and "To Make Stars" directions to cover message area on balloon, background area on cake top and to edge cake base.

WITH BLUE ICING

- Use tip 4 and "To Print" directions to add message on balloon.







To Decorate Ice Cream Cone Cake

Use Wilton Paste Food Colors in Pink, Brown and Golden Yellow.

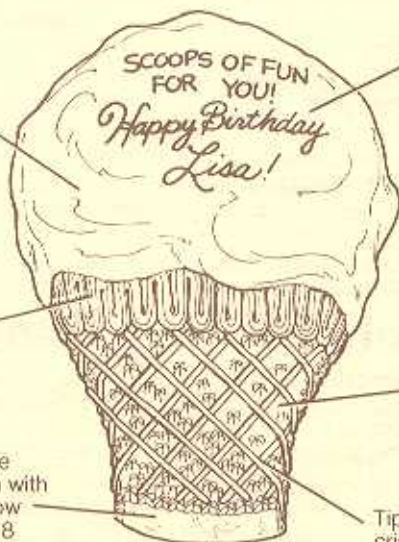
- Tint $1\frac{1}{2}$ cups yellow to cover cone*. (Fill in base of cone with stars or thin $\frac{1}{4}$ cup with 1 teaspoon light corn syrup or $\frac{1}{4}$ teaspoon milk.)
- Tint $\frac{1}{4}$ cup brown for message.
- Tint $2\frac{1}{4}$ cups pink to cover ice cream area. (Thin with 2 Tablespoons light corn syrup or 1 Tablespoon milk.)

* Decorate cone first.

With spatula, mound and swirl pink icing on cake top and sides to resemble ice cream

Tip 18 yellow zigzags

Base of cone iced smooth with thinned yellow icing or tip 18 yellow stars

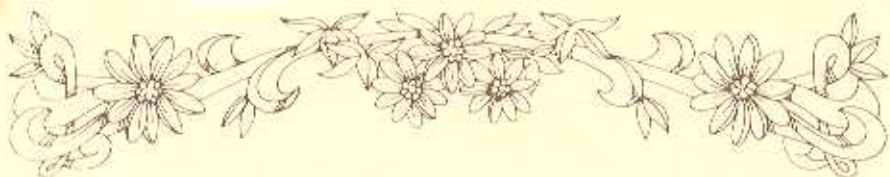


Tip 4 brown message

Tip 18 yellow stars

Tip 4 yellow criss-crossing outlines





To Decorate Light Bulb Cake

Use Wilton Paste Food Colors in Golden Yellow and Brown. You will also need uncooked spaghetti and an art brush.

- Tint $\frac{1}{4}$ cup brown to outline bulb and add message.
- Tint 1 cup gold. (Add extremely small amounts of brown to golden yellow icing for covering metal area.) Fill in base of bulb with stars or thin $\frac{1}{4}$ cup with $\frac{1}{4}$ teaspoon milk or 1 teaspoon light corn syrup.
- Reserve $2\frac{3}{4}$ cups white. (Thin with 2 Tablespoons light corn syrup or 1 teaspoon milk to cover bulb area.)

Bulb area iced smooth with thinned white icing

For light rays:
With art brush dipped in golden yellow food color, "paint" 4" pieces of uncooked spaghetti. Let dry. Push into cake sides.

Tip 18 gold zigzags

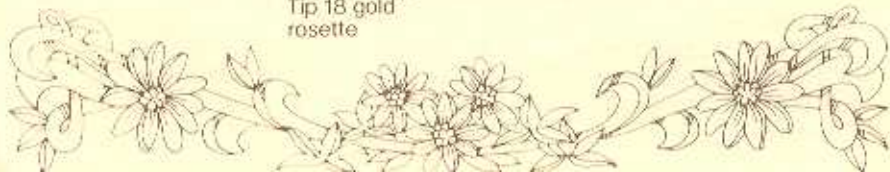
Tip 18 gold rosette

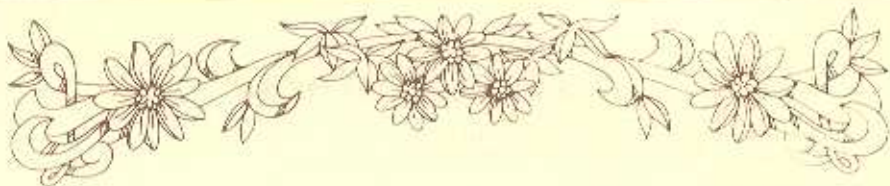
Tip 4 brown printed message

Tip 4 brown outlines

Tip 18 gold zigzags

Base of bulb iced smooth with thinned gold icing or tip 18 gold stars

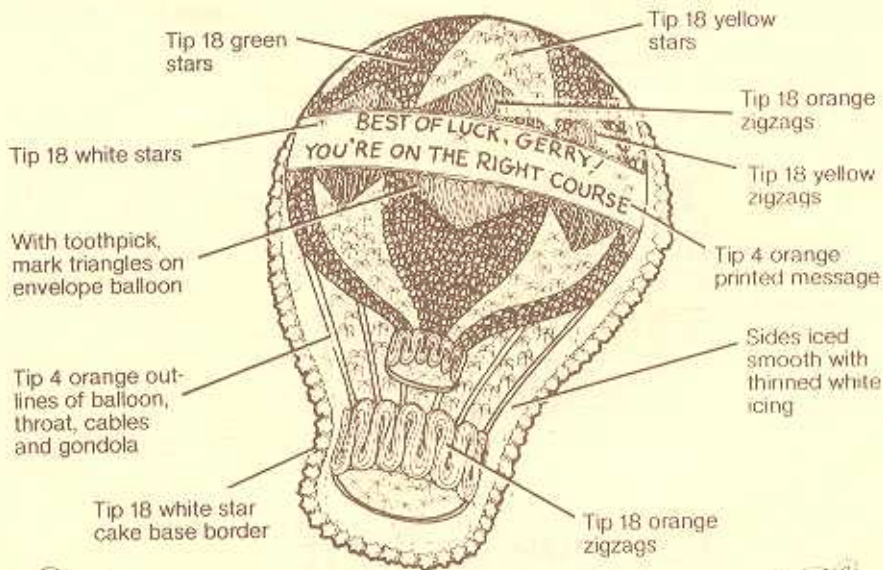


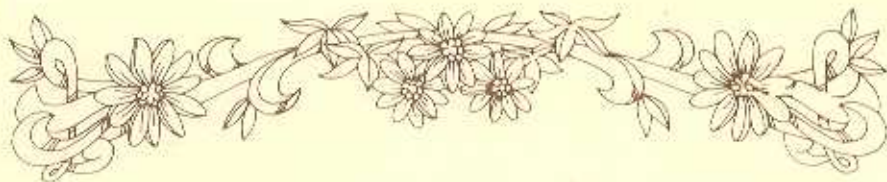


To Decorate "Best of Luck" Balloon Cake

Use Wilton Paste Food Colors in Lemon Yellow, Leaf Green and Orange.

- Tint $\frac{1}{2}$ cup orange for all outlines, cables, message, triangle sections on front of throat and gondola.
- Tint $\frac{2}{3}$ cup yellow for balloon artwork, throat and gondola bases.
- Tint $\frac{1}{2}$ cup green for balloon designs.
- Reserve $2\frac{1}{3}$ cups white. (Thin $\frac{1}{4}$ cups with 1 Tablespoon light corn syrup or 2 teaspoons milk to ice sides smooth.) Use remainder to cover message area on balloon, background area on cake top and cake base border.





To Decorate Career Balloon Cake

Use Wilton Paste Food Colors in Brown and Orange.

- Tint $\frac{1}{2}$ cup light brown or cover alternate sections of balloon.
- Tint $\frac{1}{2}$ cup brown for all outlines, cables, message, balloon designs, front of throat and gondola.
- Tint $\frac{1}{2}$ cup orange. For balloon scallop design, background area on cake top, throat and gondola bases.
- Reserve $2\frac{1}{2}$ cups white. (Thin $1\frac{1}{4}$ cups with 2 teaspoons milk or 1 Tablespoon light corn syrup to ice cake sides smooth.) Use remainder to cover message area, envelope sections and cake base border.

With toothpick, mark scallop design on balloon

Tip 18 white stars

Tip 18 orange zigzags

Tip 18 brown zigzags

Tip 18 orange stars

Tip 18 light brown stars

Tip 4 brown printed message

Tip 18 white star cake base border

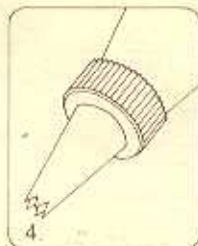
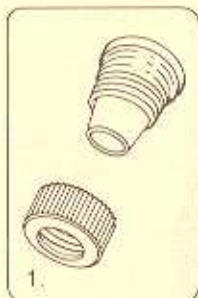
Sides iced smooth with thinned white icing

Tip 4 brown outlines of balloon portion, throat, cables and gondola





Using Your Decorating Bag And Coupler



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

Just follow these steps:

1. Screw ring off coupler to expose series of tiny threads $\frac{1}{2}$ " above coupler tip.
2. Force coupler tip 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 tip through opening to expose bottom 2 threads.
4. Position tip over coupler and screw ring in place to secure. To change tubes, unscrew ring, replace tip and screw on 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 right thumb and forefinger and you're ready to decorate. **Important:** Be sure to wash bag in hot soapy water, then rinse and dry after every use. A degreaser can make clean-up easier.

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