



Instructions for Baking & Decorating Whimsical Witch 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 tip 233)
- Wilton Icing Colors in Leaf Green, Lemon Yellow, Violet, Black, Brown, Red-Red, Orange
- Cake Board, Fanci-Foil Wrap or serving tray
- One 2-layer cake mix or make favorite layer cake recipe
- Buttercream Icing (recipe included)
- Alternate design uses shredded coconut, candy-coated gum squares, flat candy discs, spice drops, candy corn, candy-coated chocolates, orange gumballs, fruit slices, resealable plastic bag

We recommend washing pan in hot, soapy water.



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

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Woodridge, IL 60517
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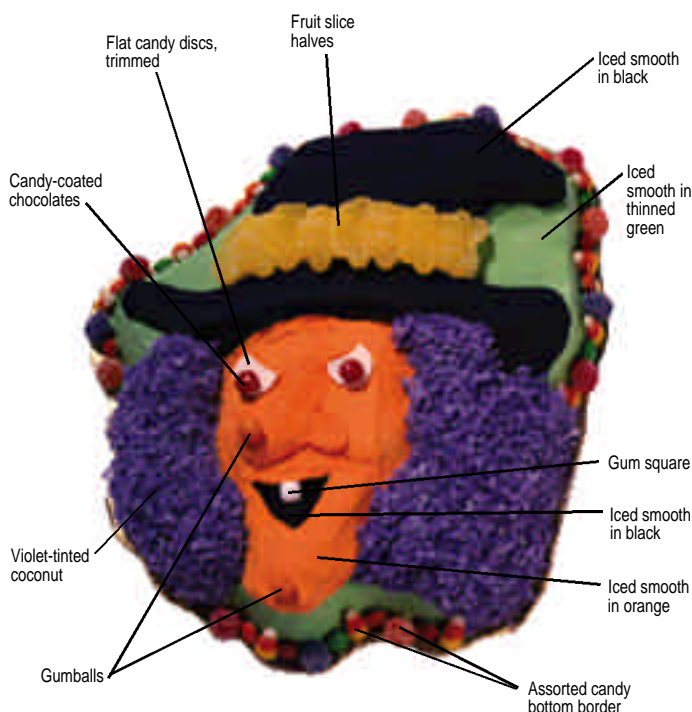
Stock No. 2105-2068

To Decorate She's Spellbinding

You will need Wilton Icing Colors in Orange, Violet, Black, Leaf Green; shredded coconut, candy-coated gum squares, flat candy discs, spice drops, candy corn, candy-coated chocolates, orange gumballs, fruit slices, resealable plastic bag.

Make 2 1/4 cups buttercream icing:

- Tint 1 1/4 cups green (thin with 1 Tablespoon + 3/4 teaspoon light corn syrup)
- Tint 1/2 cup orange
- Tint 1/2 cup black



To Decorate Whimsical Witch

You will need tips 3, 16, 21 and Wilton Icing Colors in Leaf Green, Lemon Yellow, Violet, Black, Brown, Red-Red, Orange. We suggest that you tint all icings at one time while cake cools. Refrigerate icing in covered containers until ready to use.

Make 5 3/4 cups buttercream icing:

- Tint 2 1/2 cups yellow (thin 1 1/4 cups with 1 Tablespoon + 3/4 teaspoon of light corn syrup)
- Tint 1/2 cup green
- Tint 1 cup black
- Tint 1/4 cup red
- Reserve 1/4 cup white
- Tint 1/4 cup violet
- Tint 1/4 cup brown
- Tint 3/4 cup orange

WITH THINNED YELLOW ICING

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

WITH BLACK ICING

- Use tip 3 and "To Make Outlines" directions to outline hat
- Use tip 3 and "To Outline and Pipe-In" directions to pipe-in mouth
- Use tip 16 and "To Make Stars" directions to fill in hat

WITH RED ICING

- Use tip 3 and "To Make Beads" directions to pipe tongue

WITH WHITE ICING

- Use tip 3 and "To Pipe-In" directions to add whites of eyes
- Use tip 3 and "To Outline and Pipe-In" directions to add teeth

WITH BROWN ICING

- Use tip 3 and "To Pipe-In" directions to add pupils to eyes (flatten and smooth with finger dipped in cornstarch).

WITH GREEN ICING

- Use tip 3 and "To Make Outlines" directions to outline face and facial features

- Use tip 16 and "To Make Stars" directions to cover face

- Use tip 3 and "To Make Dots" directions to make wart

WITH VIOLET ICING

- Use tip 16 and "To Make Zigzags" directions to fill in hatband

WITH ORANGE ICING

- Use tip 16 and "To Make Pull-Out Stars" directions to pipe hair and eyebrows

WITH YELLOW ICING

- Use tip 21 and "To Make Stars" directions to add 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.

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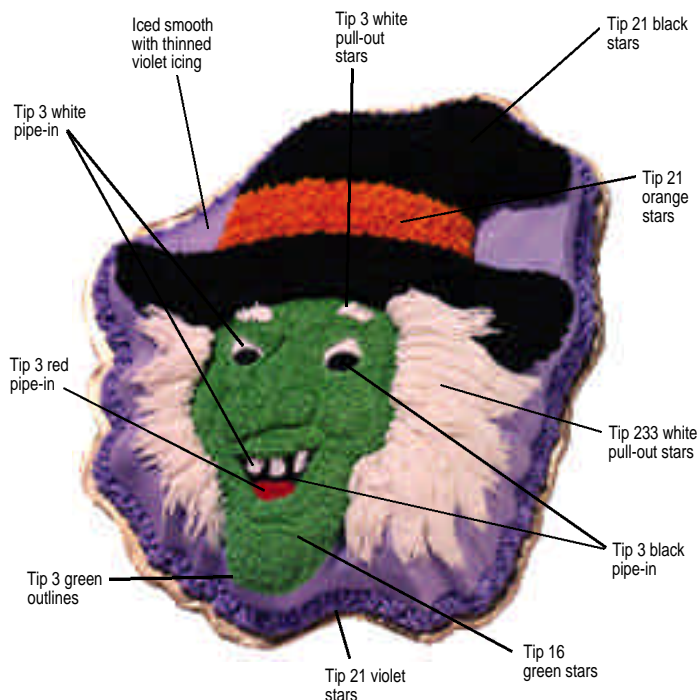


To Decorate Bewitched

You will need tips 3, 16, 21, 233; Wilton Icing Colors in Leaf Green, Orange, Violet, Red-Red, Black.

Make 5 1/4 cups buttercream icing:

- Tint 2 1/2 cups violet (thin 1 1/4 cups with 1 Tablespoon + 3/4 teaspoon of light corn syrup)
- Tint 1/2 cup green
- Tint 1/4 cup orange
- Tint 1/4 cup red
- Tint 1 cup black
- Reserve 3/4 cup white



For more Decorating Techniques & Tips

Visit our website at www.wilton.com -

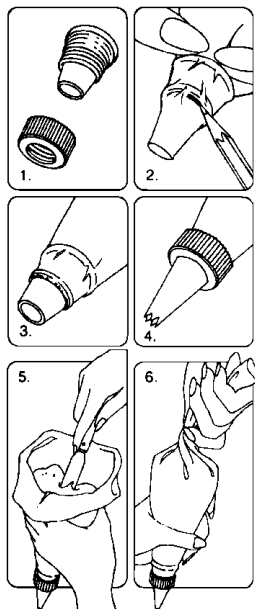
Learn To Decorate - Basic Decorating Lessons.

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.



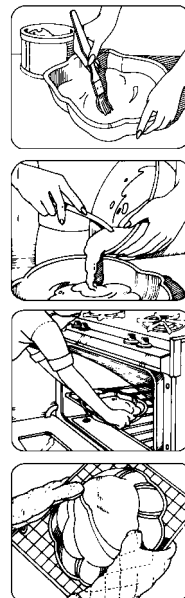
Baking Instructions

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 vegetable oil pan spray with flour, in place of solid shortening and flour or use **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 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.

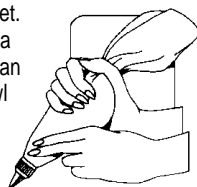
*To thin for icing cake, add a small amount of light corn syrup.

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.

Let's Practice Decorating

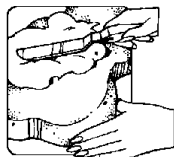
Use decorating bag and coupler as directed in this booklet. Practice each of the following techniques on the back of a cookie sheet with white icing. The practice decorations can be scraped off the cookie sheet back into the mixing bowl and rewhipped for use again. To hold bag while decorating, curl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

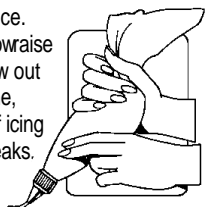
Icing Smooth With A Spatula

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.



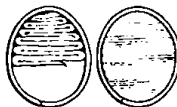
To Make Outlines

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.



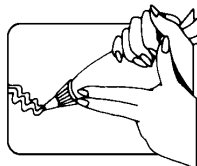
To Outline & Pipe-In

After outlining, using the same tip, squeeze out row of lines to fill area. Pat icing down with fingertip dipped in cornstarch or smooth with dampened art brush.



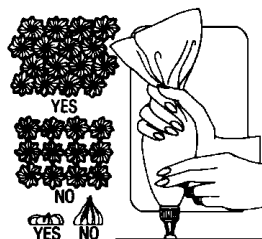
To Make Zigzags

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.



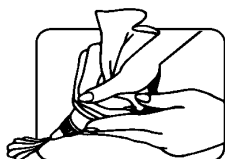
To Make Stars

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.



To Make Pull-Out Stars

Use tip 16 or 233. Hold bag at a 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 Make Dots and Balls

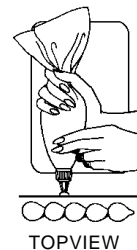
Use tip 3. Hold bag at 90° angle with tip almost touching surface. Steadily squeeze out a dot of icing, lifting the bag slightly and keeping tip in icing as it builds up into a small mound. Then stop pressure and pull tip away. Vary size of dots by lengthening the amount of time you apply pressure to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

To make large dots or balls, lift tip as you squeeze to allow greater icing buildup.



To Make Beads

Use tip 3. Hold bag at 90° angle to surface, with end of bag pointing towards you. Lightly touch tip to surface and squeeze until icing builds up and fans out into a base. Then lift tip slightly and relax pressure as you pull tip down and towards you to make a tail. Stop pressure completely and pull tip away for a finished bead. Practice this procedure until you can produce a clean bead shape. To make a row of beads, rest head of one on tail of preceding bead. For larger beads, increase pressure, for smaller beads, decrease pressure.



To Tint Coconut

Place shredded coconut in a zip-close sandwich bag. Add a few drops of icing color (diluted slightly with water). Shake and knead bag until color is evenly distributed.



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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!