



Instructions for Baking & Decorating Iridescent Jack-O-Lantern Pan

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

- Wilton Decorating Bags and couplers or parchment triangles
- Tip 16 (for alternate)
- Wilton Icing Color in Orange; alternate uses Lemon Yellow.
- One 2-layer cake mix or ingredients to make favorite layer cake recipe. Alternate ideas use hot roll mix (2 packages needed), orange flavor gelatin mix (3 large boxes of 8 oz. each)
- Cake Board, Fanci-Foil Wrap or serving tray
- Buttercream Icing (recipe included)
- You will also need spearmint leaves candy, black and yellow spice drops, rolling pin, paring knife, granulated sugar. Alternate ideas use green jelly beans, favorite sandwich ingredients (American cheese, sliced pimento olives, lunchmeat, lettuce, tomatoes).



Wilton Method Cake Decorating Classes
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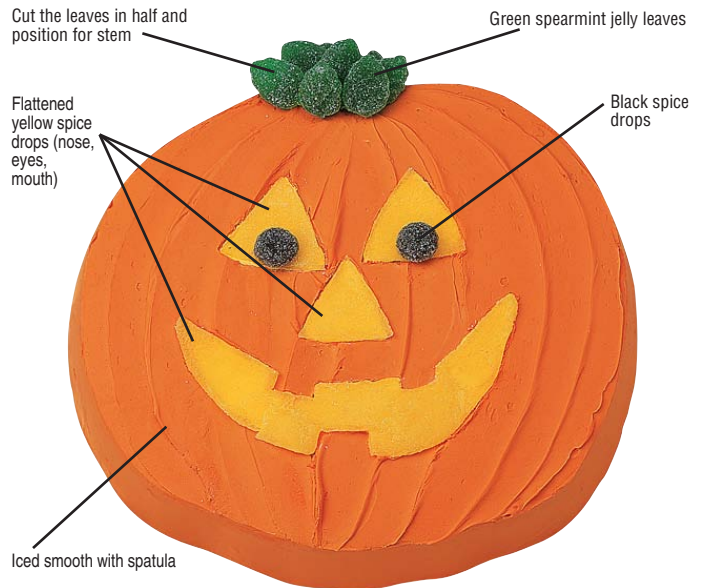
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Woodridge, IL 60517
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To Decorate Jack-O-Lantern Cake

You will need Wilton Icing Color in Orange, spearmint leaves candy, black and yellow spice drops, rolling pin, paring knife, granulated sugar. Wilton Buttercream Icing Recipe (recipe included).

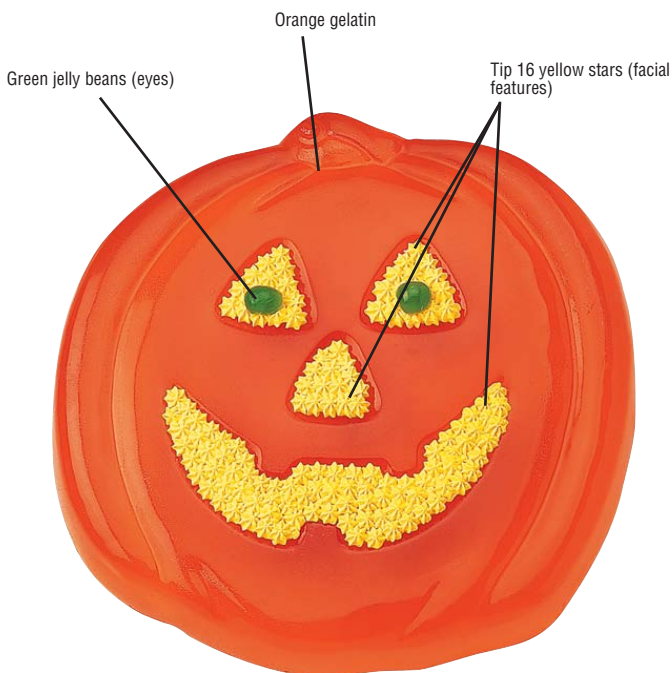
Bake and cool cake. Ice smooth with spatula and orange buttercream icing. Roll out yellow spice drops on surface sprinkled with granulated sugar. Cut eyes, nose and mouth pieces from flattened yellow spice drop and position on cake. Add black spice drop eyes and spearmint leaves for stem.



To Decorate Jiggly Jack-O-Lantern

You will need 3 large boxes (8 serving size each) orange flavor gelatin mix, Wilton Lemon Yellow Icing Color, tip 16, green jelly beans. Wilton Buttercream Icing (recipe included).

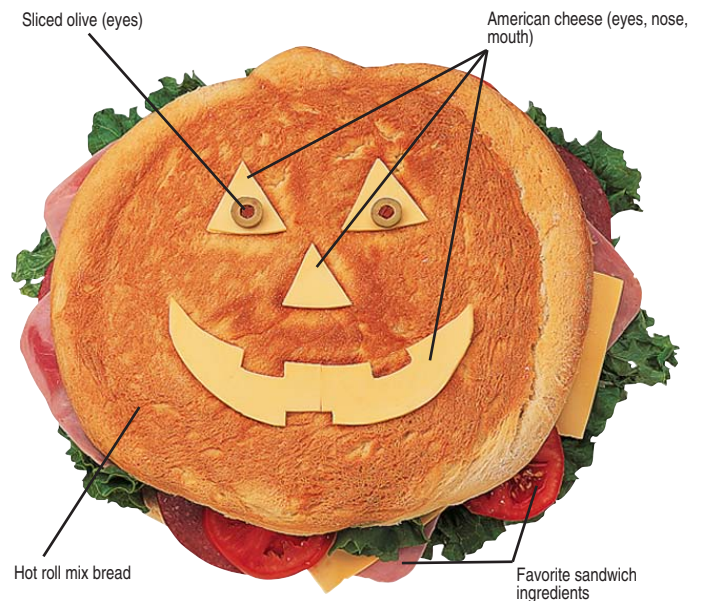
Prepare gelatin according to package instructions, refrigerate until firm. Unmold onto serving tray. Decorate as indicated below.



To Decorate Haunted Sandwich

You will need hot roll mix (2 packages needed), favorite sandwich ingredients.

Bake and cool bread in pan. Slice bread in half horizontally. Fill with favorite sandwich ingredients. Cut American cheese in shapes for eyes, nose and mouth. Place sliced olives for eyes.



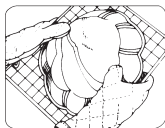
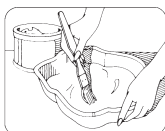
Baking Instructions

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 or **Bake Easy Non-Stick Spray** for easy release).

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.



For more Decorating Techniques & Tips

Visit our website at www.wilton.com -
Learn To Decorate - Basic Decorating Lessons

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: ABOUT 3 CUPS.

½ cup solid vegetable shortening 2 tablespoons milk
½ cup butter or margarine, softened 1 teaspoon Wilton Clear Vanilla Extract
4 cups (1 lb.) sifted confectioners' sugar

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.

Bake Easy™ Convenient Non-Stick Spray!

For cakes that turn out beautifully every time, start by spraying pans with Bake Easy. This non-stick spray helps your cakes release perfectly with fewer crumbs for easier icing and a flawless decorated cake. Just a light, even coating does the job. Use Bake Easy for all mixes and recipes—cupcakes, brownies, breads and more. Versatile for all types of baking and cooking. 6 oz.

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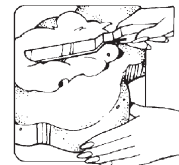
Decorating With Wilton Icings

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. 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 – icing, decorating and flower making.

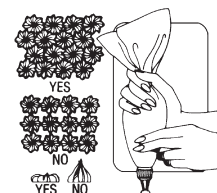
Icing Smooth With A Spatula

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.



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In Canada, call (416) 679-0790 x200 Or E-mail: 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.

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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