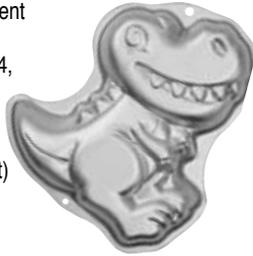




Instructions for Baking & Decorating Dinosaur Cakes

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

- Wilton Decorating Bags and Couplers or Parchment Triangles
- Tips 3, 5, 18, 21 (alternate designs also use tips 4, 8, 12, 16, 352, 366)
- Wilton Icing Colors in Kelly Green, Rose, Black, Leaf Green, Lemon Yellow (alternate designs also use Orange, Red-Red, Golden Yellow, Violet)
- Cake Board, Fanci-Foil Wrap or serving tray
- One 2-layer cake mix or make your favorite layer cake recipe
- Buttercream Icing (recipe included)
- Alternate designs use Wilton Vanilla Whipped Icing Mix, Wilton Gelatin Treats Recipe (included), 3 oz. packages strawberry gelatin (8 pks. needed), spice drops (green, purple, red, black), large marshmallows, granulated sugar, cornstarch, light corn syrup, rolling pin, sharp knife



We recommend hand washing pan in warm, soapy water.

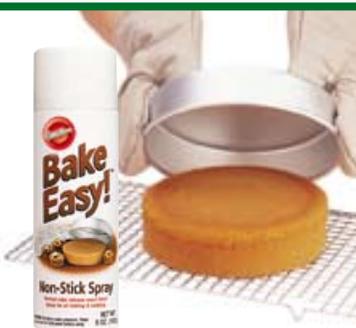
Wilton Method Cake Decorating Classes
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Bake Easy™ Convenient Non-Stick Spray!

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. 702-6018



To Decorate Dinosaur

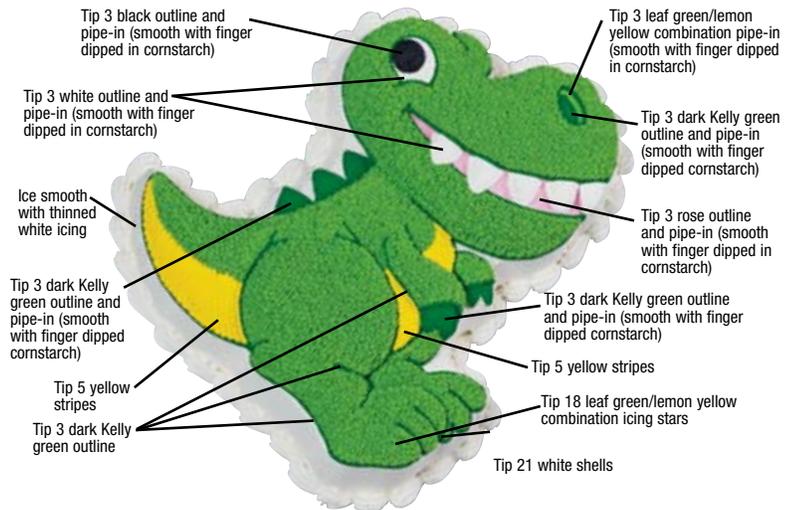
You will need tips 3, 5, 18, 21; Wilton Icing Colors in Kelly Green, Rose, Black, Leaf Green, Lemon Yellow; light corn syrup, cornstarch. We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use. Bring to room temperature for decorating.

Make 5½ cups buttercream icing:

- Tint 1¼ cups leaf green/lemon yellow combination
- Tint ½ cup dark Kelly green
- Tint ¼ cup rose
- Tint ½ cup yellow
- Tint ¼ cup black
- Reserve 2¾ cups white (thin 2 cups with 2 tablespoons light corn syrup)

Decorate in Order:

1. Ice sides and background of cake smooth with thinned white icing.
2. Use tip 3 and dark Kelly green icing to outline and pipe in spikes, nostrils and nails (smooth with finger dipped in cornstarch).
3. Use tip 3 and leaf green/lemon yellow combination icing to pipe in area around nostril (smooth with finger dipped in cornstarch).
4. Use tip 3 and dark Kelly green icing to outline outer nostril area.
5. Use tip 3 and rose icing to outline and pipe in inside of mouth (smooth with finger dipped in cornstarch).
6. Use tip 3 and white icing to outline and pipe in teeth and white of eye (smooth with finger dipped in cornstarch).
7. Use tip 3 and black icing to outline and pipe in pupil (smooth with finger dipped in cornstarch).
8. Use tip 3 and dark Kelly green icing to outline body, arms, head and tail.
9. Use tip 5 and yellow icing to pipe stripes on stomach and under tail area.
10. Use tip 18 and leaf green/lemon yellow combination icing to cover body, arms, head and tail with stars.
11. Use tip 21 and white icing to pipe shell bottom border.



To Decorate Prehistoric Party Animal

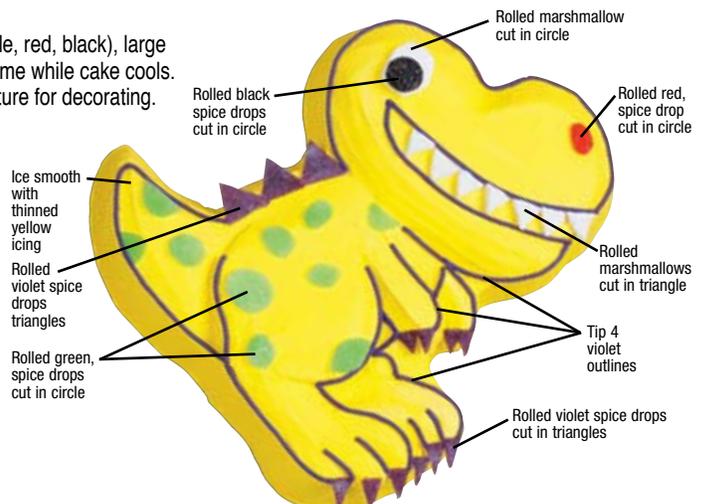
You will need tip 4; Wilton Icing Colors in Lemon Yellow, Violet; spice drops (green, purple, red, black), large marshmallows, granulated sugar, cornstarch. We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use. Bring to room temperature for decorating.

Make 3½ cups buttercream icing:

- Tint 3¼ cups yellow (thin with 3 tablespoons light corn syrup)
- Tint ¼ cup violet

Decorate in Order:

1. Ice entire cake smooth with thinned yellow icing.
2. Use tip 4 and violet icing to outline body, head, arms, tail and feet.
3. Roll out marshmallows on surface sprinkled with cornstarch; cut into circle for white of eye and triangles for teeth. Position on cake.
4. Roll out red, green, black spice drops on surface covered with granulated sugar and cut into circles. Position black for eye, red for nose and green for spots on body.
5. Roll out purple spice drops on surface covered with granulated sugar and cut into triangles for spikes and nails. Position on cake.



To Decorate Rocking Reptile

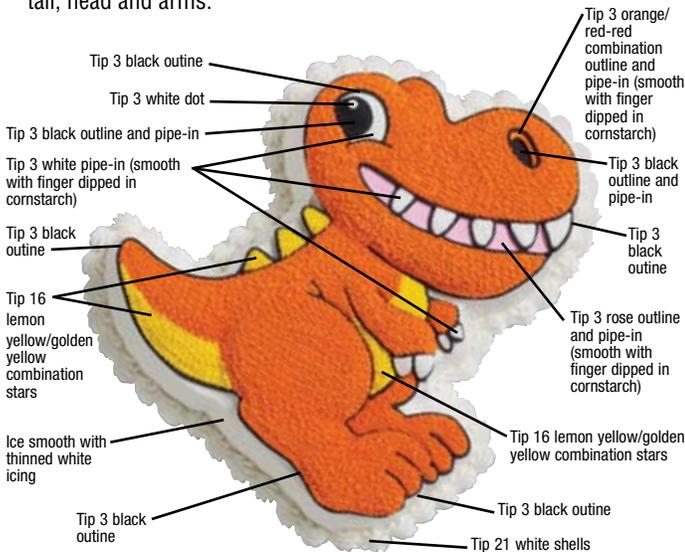
You will need tips 3, 16, 21; Wilton Icing Colors in Orange, Red-Red, Black, Lemon Yellow, Golden Yellow, Rose; light corn syrup. We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icing in covered containers until ready to use. Bring to room temperature for decorating.

Make 5¼ cups buttercream icing:

- Tint 1¼ cups orange/red-red combination
- Tint ½ cup lemon yellow/golden yellow combination
- Tint ¼ cup rose
- Tint ½ cup black
- Reserve 2¾ cups white (thin 2 cups with 2 tablespoons light corn syrup)

Decorate in Order:

1. Ice sides and background of cake smooth with thinned white icing.
2. Use tip 3 and rose icing to outline and pipe in inside of mouth (smooth with finger dipped in cornstarch).
3. Use tip 3 and black icing to outline and pipe in pupil and nostril (smooth with finger dipped in cornstarch).
4. Use tip 3 and orange/red-red combination icing to outline and pipe-in outer nostril area.
5. Use tip 3 and black icing to outline white of eye, outer nostril area, teeth, nails, spikes, body, tail, head and arms.
6. Use tip 3 and white icing to pipe in white of eye, teeth, nails (smooth with finger dipped in cornstarch).
7. Use tip 3 and white icing to pipe dot eye highlight (smooth with finger dipped in cornstarch).
8. Use tip 16 and lemon yellow/golden yellow combination icing to cover spikes, stomach and under tail with stars.
9. Use tip 16 and orange/red-red combination icing to cover head, body, tail and arms with stars.
10. Use tip 21 and white icing to pipe shell bottom border.



To Decorate Giant Gelatin

You will need tips 8, 12, 352, 366; Wilton Icing Colors in Black, Leaf Green, Lemon Yellow; Wilton Vanilla Whipped Icing Mix; Wilton Gelatin Treats Recipe (4 recipes needed), 3 oz. packages strawberry gelatin (8 pks. needed). We suggest that you tint all icings at one time while gelatin sets. Refrigerate tinted icings in covered containers until ready to use.

Make entire package of Vanilla Whipped Icing Mix:

- Tint ¼ cup green
- Tint ¼ cup black
- Tint ½ cup yellow
- Reserve ¼ cup white

Leftover portion can be stored in airtight container in refrigerator for up to 1 week.

Make 4 recipes of Wilton Gelatin Treats

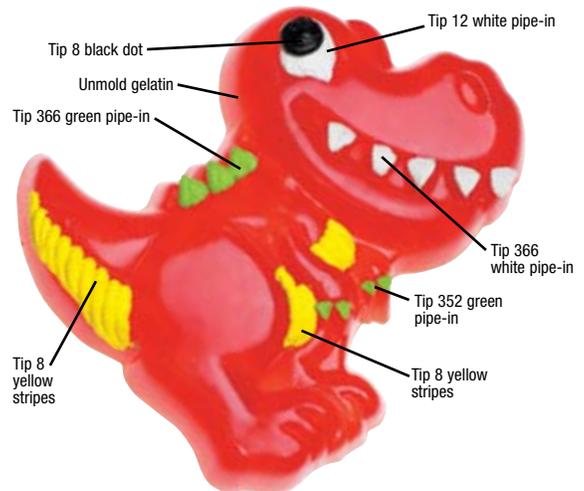
Wilton Gelatin Treats

2 (3 oz.) packages (4-serving size) gelatin mix
1¼ cups boiling water

This recipe yields a firmer gelatin, recommended for molding and cutting shapes. Completely dissolve gelatin in boiling water. Lightly spray pan with vegetable pan spray. Slowly pour gelatin into pan. Refrigerate until set, at least 3 hours. Unmold.

Decorate in Order:

1. Pour 4 recipes of Wilton Gelatin Treats into pan that has been sprayed with non-stick vegetable pan spray. Refrigerate until firm; unmold.
2. Use tip 12 and white icing to pipe-in white of eye.
3. Use tip 8 and black icing to pipe dot pupil.
4. Use tip 366 and white icing to pipe-in teeth.
5. Use tip 366 and green icing top pipe-in spikes.
6. Use tip 352 and green icing to pipe-in nails.
7. Use tip 8 and yellow icing to pipe stripes on stomach and under tail.



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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.

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.

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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.

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In this new course, you'll experience a variety of fondant techniques and the beauty of decorating with gum paste. Create flowers and accents with beautiful detail; see how to use tools to cut and shape amazing textured ribbons and borders.

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*Not all classes are offered at all store locations. Check with your local retailer for class offerings.

