



Instructions for Baking & Decorating Purse Pan Cakes

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

- Wilton Decorating Bags and Couplers or Parchment Triangles
- Decorating Tips 3, 12, 16, 21
- Wilton Icing Colors in Rose and Violet
- Cake Board, Fancy-Foil Wrap or serving tray
- One two-layer cake mix or make your favorite layer cake recipe
- Buttercream Icing (recipe included)
- Alternate designs use Tips 2B, 5; Wilton Icing Colors in Lemon Yellow and Leaf Green, Wilton White Ready-To-Use Rolled Fondant (38 oz. needed); Wilton Flower Cut-Outs™, Wilton Rolling Pin, Wilton Roll & Cut Mat, Wilton 101 Cookie Cutters Set, Wilton Yellow Colored Sugar, Wilton Spatula, spice drops, tear-off licorice fruit strings, scissors.



We recommend hand 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. 2105-1192

To Decorate Blossom Bag Cake

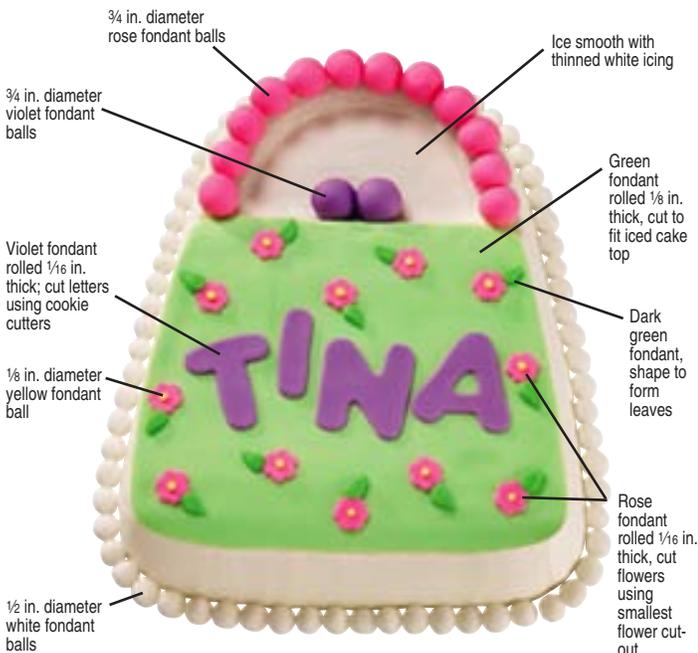
You will need Wilton Icing Colors in Rose, Leaf Green, Lemon Yellow Violet; Buttercream Icing Recipe (included); White Ready-To-Use Rolled Fondant (38 oz. needed); Flower Cut-Outs™; 101 Cookie Cutters Set; Rolling Pin; Roll & Cut Mat.

Make 2 ¼ cups white buttercream icing (thin with 4 ½ teaspoons light corn syrup)

- Tint 12 oz. fondant green (reserve 2 oz. and tint dark green), 8 oz. pink, 4 oz. violet, 2 oz. yellow. Reserve 12 oz. white.

WITH THINNED WHITE ICING

- Use "To Ice Smooth with Spatula" directions to ice cake top and sides smooth.



To Decorate Pink Purse Cake

You will need tips 3, 12, 16, 21; Wilton Icing Colors in Rose, Violet; Buttercream Icing Recipe (included), cornstarch. We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use.

Make 4 ½ cups buttercream icing:

- Tint 1 cup rose
- Tint ½ cup violet/rose combination
- Reserve 3 cups white (thin 1 ¼ cups with 3 ½ teaspoons light corn syrup)

WITH THINNED WHITE ICING

- Use "To Ice Smooth with Spatula" directions to ice cake sides and inside handle area smooth.

WITH WHITE ICING

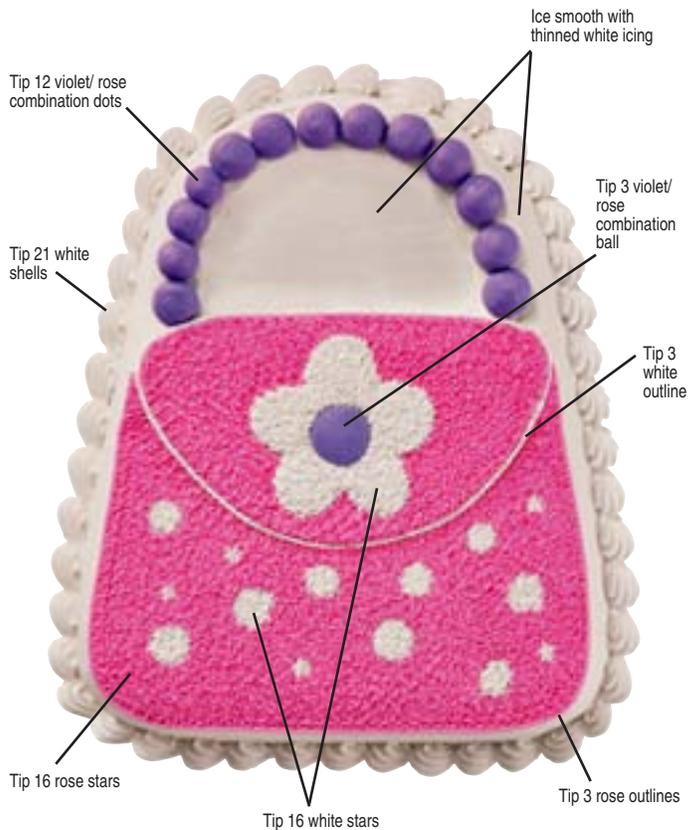
- Use tip 3 and "To Make Outlines" directions to outline flap of purse.
- Use tip 21 and "To Make Shells" directions to pipe shell bottom border.
- Use tip 16 and "To Make Stars" directions to pipe stars to fill in flower, star and dot design areas.

WITH ROSE ICING

- Use tip 3 and "To Make Outlines" directions to outline purse
- Use tip 16 and "To Make Stars" directions to cover cake top with stars.

WITH VIOLET/ROSE COMBINATION ICING

- Use tip 3 and "To Make Dots or Balls" directions to make ball flower center.
- Use tip 12 and "To Make Dots or Balls" directions to make purse handle.



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 Trendsetting Tote Cake

You will need tips 2B, 3, 5, 21; Wilton Icing Colors in Violet, Leaf Green, Lemon Yellow and Rose; Buttercream Icing Recipe (included).

Make 4 1/4 cups buttercream icing:

- Tint 1 1/4 cups light violet (thin 1 cup with 3 teaspoons light corn syrup)
- Tint 1/4 cup dark violet
- Tint 1/4 cup rose
- Tint 1/2 cup Leaf Green/Lemon Yellow combination
- Reserve 2 cups white (thin 1 1/4 cups with 3 1/2 teaspoons light corn syrup)

WITH THINNED WHITE ICING

- Use "To Ice Smooth with Spatula" directions to ice cake sides and inside handle area smooth.

WITH THINNED LIGHT VIOLET ICING

- Use "To Ice Smooth with Spatula" directions to ice cake top, flap and handle areas smooth.

WITH LIGHT VIOLET ICING

- Use tip 3 and "To Make Outlines" directions to outline flap of purse.
- Use tip 5 and "To Make Dots and Balls" directions to pipe dots on flap and edge of flap.

WITH LEAF GREEN/LEMON YELLOW COMBINATION ICING

- Use tip 2B and "To Make Stripes" directions to pipe 7 stripes on cake top, spacing approximately 3/4 in. apart.

WITH ROSE ICING

- Use tip 3 and "To Make Outlines" directions to overpipe outline on Leaf Green/Lemon Yellow combination stripes.

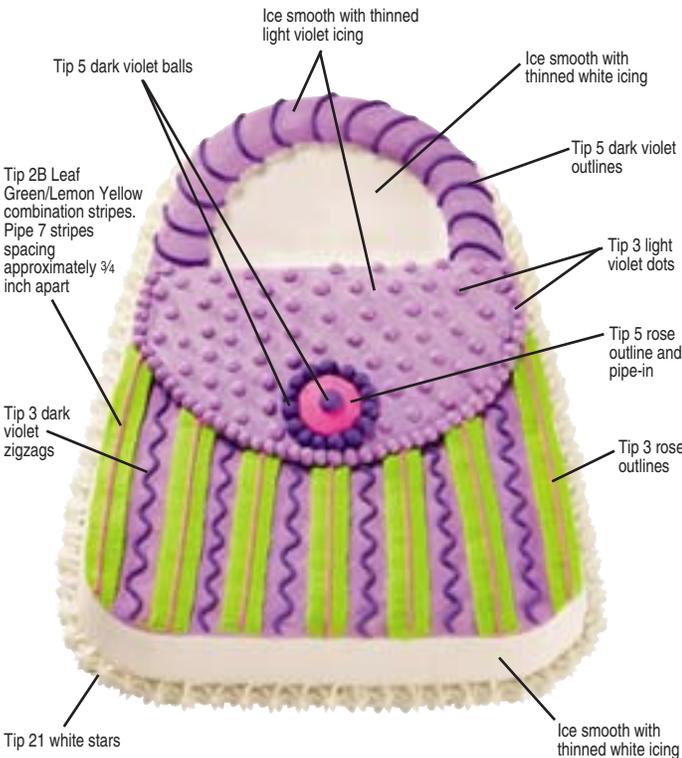
- Use tip 5 and "To Outline and Pipe-In" directions to outline and pipe-in medallion on flap.

WITH DARK VIOLET ICING

- Use tip 5 and "To Make Dots and Balls" directions to pipe balls at center and edge of medallion.
- Use tip 3 and "To Make Outlines" directions to pipe outlines on handle.
- Use tip 3 and "To Make Zigzags" directions to pipe zigzags between Leaf Green/Lemon Yellow combination stripes.

WITH WHITE ICING

- Use tip 21 and "To Make Stars" directions to pipe stars on bottom border.



To Decorate Candy Clutch Cake

You will need Wilton Icing Colors in Lemon Yellow; Buttercream Icing Recipe (included); Yellow Colored Sugar; spice drops; tear-off licorice fruit strings; scissors.

Make 2 1/4 cups buttercream icing:

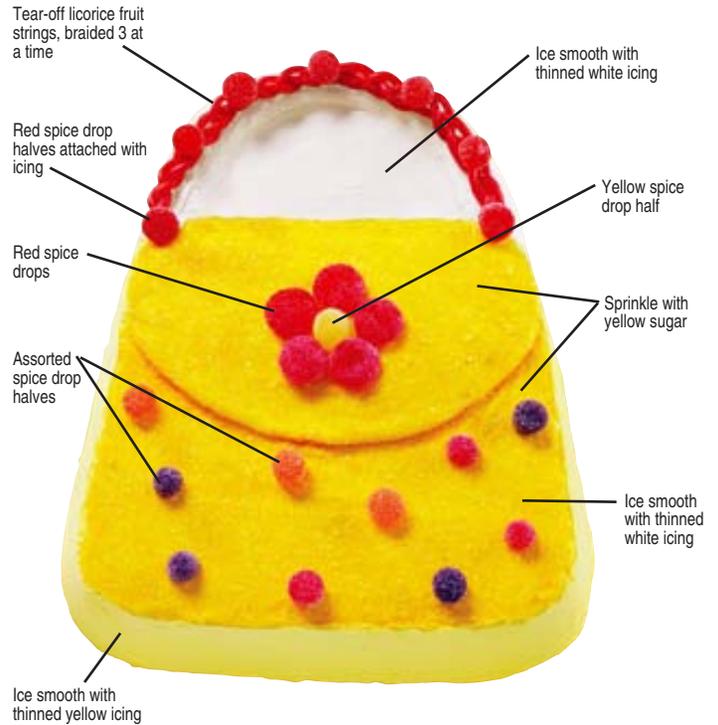
- Tint 1 cup yellow (thin with 1 tablespoon light corn syrup)
- Reserve 1 1/4 cups white (thin with 3 1/2 teaspoons light corn syrup)

WITH THINNED WHITE ICING

- Use "To Ice Smooth with Spatula" directions to ice cake top and upper sides area smooth.

WITH THINNED YELLOW ICING

- Use "To Ice Smooth with Spatula" directions to ice lower sides smooth.



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



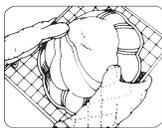
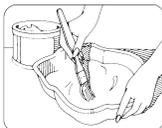
Baking Instructions

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.



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: Ideal for all your decorating needs—icing, decorating and flower making. Available in 1 lb. Can that contains approximately 2 cups icing, or Large Tub that contains 9 cups icing.

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.

- ½ cup solid vegetable shortening
- ½ cup butter or margarine, softened
- 4 cups (1 lb.) sifted confectioner's sugar
- 2 tablespoons milk
- 1 teaspoon 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 ¾ 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.

Let's Practice Decorating

Use decorating bag and coupler as directed. 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 or 5. 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.



For more Decorating Techniques & Tips

Visit our website at www.wilton.com -

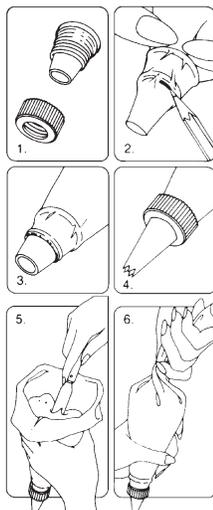
Learn To Decorate - Basic Decorating Lessons

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 ½ 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.

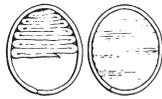


Using Parchment Bags

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.

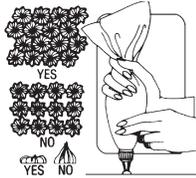
To Outline & Pipe-In

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.



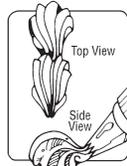
To Make Stars

Use tip 21. Hold bag straight up and down (see illustration) with tip $\frac{1}{8}$ 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 Shells

Use tip 21. Hold decorating bag at a 45° angle, slightly above surface with end of bag pointing towards you. Squeeze until icing builds up and fans out into a base as you lift tip slightly. Relax pressure as you lower tip until it touches surface. Stop pressure and pull tip away without lifting tip off surface to draw shell to a point. Practice this procedure until you can produce a clean shell shape. To make a row of shells, rest head of one on tail of preceding shell. For larger shells, increase pressure; for smaller shells, decrease pressure.



To Make Stripes

Use tip 2B. Hold decorating bag at a 45° angle to surface. As you squeeze out icing with a steady, even pressure, move tip in a vertical direction, laying out a string of icing. To end a stripe, stop pressure and pull tip away.



To Make Dots and Balls

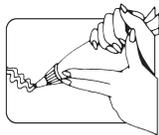
Use tips 3 or 5. Hold bag at 90° angle with tip almost touching surface. Steadily squeeze out a dot of icing, lifting the bag slightly and keeping tip in icing as it builds up into a small mound. Then stop pressure and pull tip away. Vary size of dots by lengthening the amount of time you apply pressure to the bag.

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



To Make Zigzags

Use tip 3. Hold bag at 45° angle, so the end of bag points out to the side and fingers on the bag are facing you. Allow the tip to touch the surface lightly. Steadily squeeze and move hand in a tight side-to-side motion. To end, 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
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.

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.

Fondant and Gum Paste

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.

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.