



Instructions for Baking & Decorating Butterfly Cakes

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

- Wilton Decorating Bags and couplers or parchment triangles
- Tips 16, 21 (alternate designs also use tips 3 and 7)
- Wilton Icing Colors in Lemon Yellow, Violet, Rose and Orange
- One 2-layer cake mix or ingredients to make favorite layer cake recipe
- Cake Board, Fanci-Foil Wrap or serving tray
- Buttercream Icing (recipe included)
- Alternate designs use Wilton Icing Color in Black, Wilton Cake Sparkles™ in Rose and Violet; Wilton Whipped Icing Mix; (2) 6 oz. packages of favorite gelatin flavor, 8 oz. frozen non-dairy whipped topping, Wilton Decorator Brush Set, chocolate nougat candies, taffy (non salt water), spice drops, black shoestring licorice, cornstarch, light corn syrup



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

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Woodridge, IL 60517
www.wilton.com

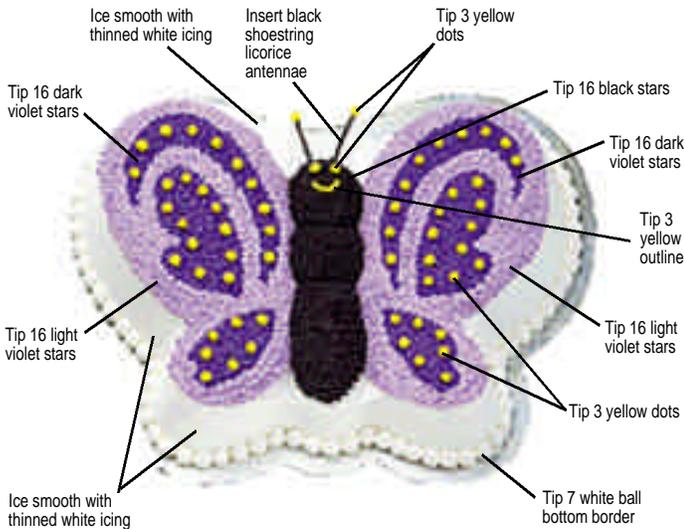
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To Decorate Summer's Beauty Cake

You will need Wilton Icing Colors in Black, Violet and Lemon Yellow; tips 3, 7 and 16; black shoestring licorice. We suggest you tint all icings at one time, while the cake cools. Refrigerate icing in covered containers until ready to use.

Make 5 cups buttercream icing:

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



To Decorate Butterfly Cake

You will need Wilton Icing Colors in Lemon Yellow, Violet, Rose, Orange; tips 16, 21. We suggest you tint all icings at one time, while the cake cools. Refrigerate icing in covered containers until ready to use.

Make 4 3/4 cups buttercream icing:

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

WITH THINNED WHITE ICING

- Use spatula to ice sides and background areas smooth

WITH VIOLET ICING

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

WITH ORANGE ICING

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

WITH ROSE ICING

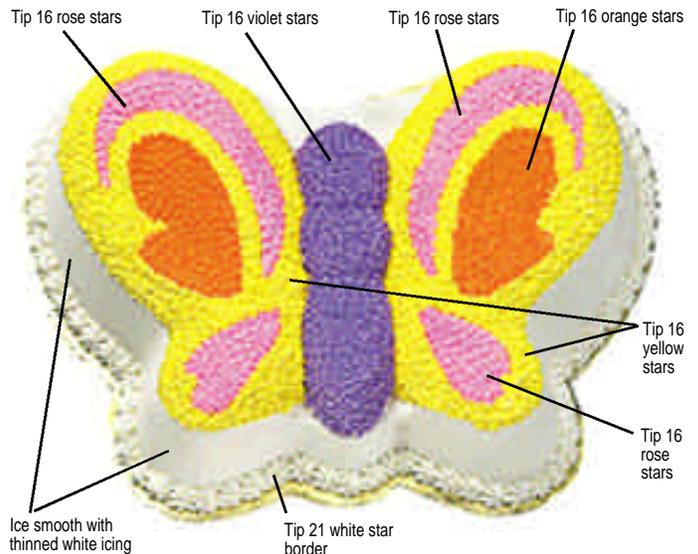
- Use tip 16 and "To Make Stars" directions to cover wing designs

WITH YELLOW ICING

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

WITH WHITE ICING

- Use tip 21 and "To Make Stars" directions to pipe 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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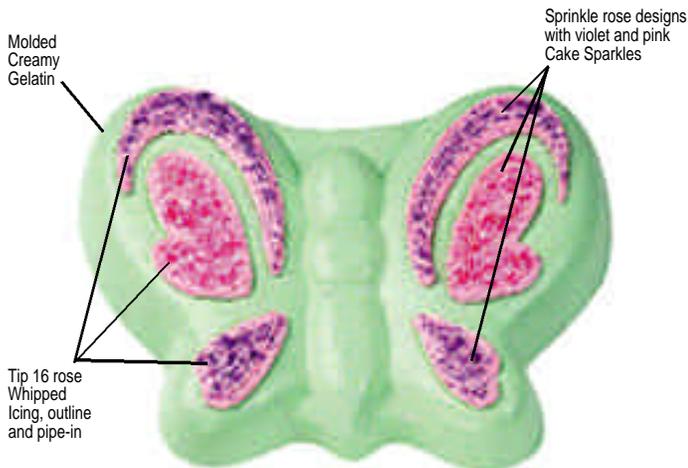
To Decorate Shimmering Butterfly

You will need Wilton Icing Color in Rose; tip 16, Wilton Cake Sparkles™ in Pink and Violet; Wilton Whipped Icing Mix; (2) 6 oz. packages of favorite gelatin, 8 oz. frozen non-dairy whipped topping.

Creamy Gelatin

Prepare 2 (6 oz.) packages of gelatin according to box directions but add only 1 1/2 cups cold water for each package. Chill until slightly thickened. Whip gelatin with thawed non-dairy whipped topping. Pour mixture into pan sprayed with vegetable pan spray. Chill overnight; unmold.

Prepare 1 package Wilton Vanilla Whipped Icing Mix; tint rose.



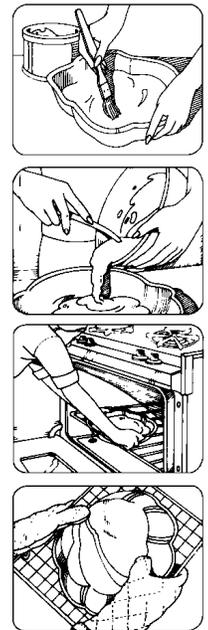
Baking Instructions

Preheat oven to 350°F for 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.

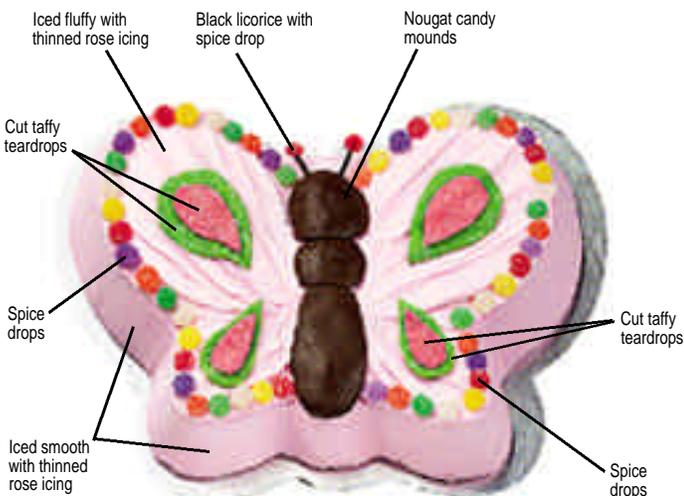


To Decorate Sweet Kaleidoscope

You will need Wilton Icing Color in Rose; Decorator Brush Set; chocolate nougat candies, taffy (not salt water), spice drops, black shoestring licorice, granulated sugar.

Make 3 cups buttercream icing; tint rose and thin with 3 Tablespoons light corn syrup.

Roll out chocolate nougat and form 3 mounds for body sections. Roll out taffy on surface with granulated sugar. Cut 2 large and 2 small teardrop shapes; brush with water and sprinkle with granulated sugar. Attach small taffy teardrops to large taffy teardrops with water. Insert black shoestring licorice in spice drops for antennae.



For more Decorating Techniques & Tips

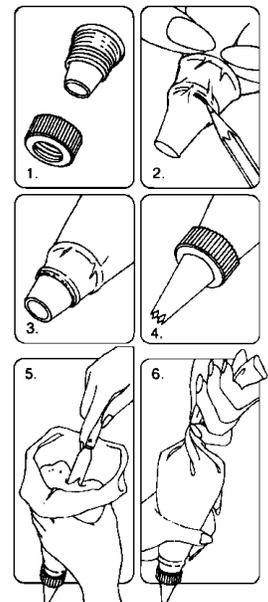
Visit our website at www.wilton.com - **Learn To Decorate - Basic Decorating Lessons.**

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.



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.

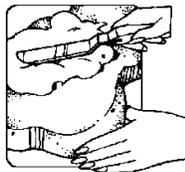
*To thin for icing cake, add a small amount of light corn syrup.

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.

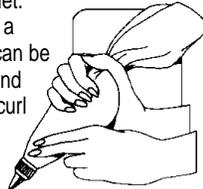
Icing Smooth With A Spatula

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.



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.



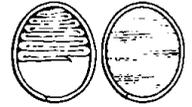
To Make Outlines

Use tip 3 or 16. 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.



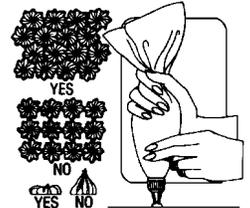
To Outline & Pipe-In

After outlining, using the same tip, squeeze out 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 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 Dots

Use tip 3 or 7. 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.



TOPVIEW



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