



Instructions for Baking & Decorating Ballerina Bear Pan

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, 16, 21 (alternate designs also use tips 2D, 5, 18, 352)
- Wilton Icing Colors in Rose, Brown, Red-Red, Black (alternate designs use Violet, Lemon Yellow, Rose, Orange, Leaf Green, Royal Blue)
- Cake Board, Fanci-Foil Wrap or serving tray
- One 2-layer cake mix or make your favorite layer cake recipe
- Buttercream Icing (alternate design uses Royal Icing) (both recipes included)
- Alternate designs use Wilton Meringue Powder, waxed paper



USE & CARE: Before first and after each use, we recommend hand washing pan in warm soapy water. Rinse and dry thoroughly.

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To Decorate Ballerina Bear Cake

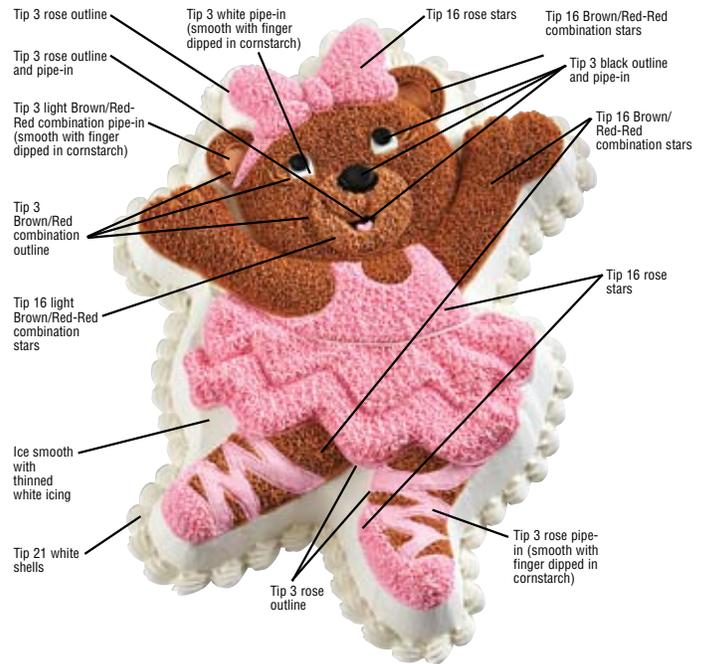
You will need tips 3, 16, 21; Wilton Icing Colors in Rose, Brown, Red-Red, Black; light corn syrup, cornstarch. We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use. Bring to room temperature for decorating.

Make 3½ cups buttercream icing:

- Tint 1 cup rose
- Tint ¾ cup Brown/Red-Red combination
- Tint ¼ cup black
- Tint ¼ cup Light Brown/Red-Red combination
- Reserve 1¼ cups white (thin ¾ cup with 2¼ teaspoons light corn syrup)

Decorate in Order:

1. Ice sides and background areas smooth with thinned white icing.
2. Use tip 3 and Brown/Red-Red combination icing to outline ears, face, eyes, muzzle and legs.
3. Use tip 3 and white icing to pipe-in whites of eyes (smooth with finger dipped in cornstarch).
4. Use tip 3 and black icing to outline and pipe-in pupils, nose and inside mouth.
5. Use tip 3 and light Brown/Red-Red combination icing to pipe-in inside of ears (smooth with finger dipped in cornstarch).
6. Use tip 3 and rose icing to outline and pipe-in tongue.
7. Use tip 3 and rose icing to outline bow, dress, shoes, shoe ribbons.
8. Use tip 16 and Brown/Red-Red icing to cover arms, legs, face and ears with stars.
9. Use tip 16 and light Brown/Red-Red combination icing to cover muzzle with stars.
10. Use tip 3 and rose icing to pipe-in shoe ribbons (smooth with finger dipped in cornstarch).
11. Use tip 16 and rose icing to cover bow, dress and shoes with stars.
12. Use tip 21 and white icing to pipe shell bottom border.



To Decorate School Spirit Bear Cake

You will need tips 3, 16, 18; Wilton Icing Colors in Violet, Rose, Lemon Yellow, Brown, Red-Red, Black; two 2½ to 3 in. store-bought cookies, light corn syrup, cornstarch, waxed paper. 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 5 cups buttercream icing:

- Tint 1 cup Violet/Rose combination
- Tint ½ cup dark Violet/Rose combination
- Tint 1 cup yellow (thin ¾ cup with 2¼ teaspoons light corn syrup)
- Tint 1 cup Brown/Red-Red combination
- Tint ¼ cup rose
- Tint ¼ cup black
- Reserve 1 cup white (thin ¼ cup with ½ teaspoon light corn syrup)

Decorate in Order:

1. Ice sides and background areas of cake smooth with thinned yellow icing.
2. Ice white ruffles on skirt smooth with thinned white icing.
3. Use tip 3 and Brown/Red-Red combination icing to outline legs, arms, face, ears and muzzle.
4. Use tip 3 and white icing to pipe-in whites of eyes and inside of ears (smooth with finger dipped in cornstarch).
5. Use tip 3 and black icing to pipe-in pupils, nose and inside of mouth (smooth with finger dipped in cornstarch).
6. Use tip 3 and rose icing to outline and pipe-in tongue.
7. Use tip 3 and Violet/Rose combination icing to outline dress and bow.
8. Use tip 3 and white buttercream icing to outline shoes.
9. Use tip 16 and Brown/Red-Red combination icing to cover legs, arms, face, ears and muzzle with stars.
10. Use tip 16 and Violet/Rose combination icing to cover dress and bow with stars.
11. Use tip 16 and white icing to cover shoes and muzzle with stars.
12. Use tip 3 and white icing to pipe zigzags on cuffs of socks, waistband and edge of sleeves on dress.
13. Use tip 3 and dark Violet/Rose combination icing to pipe bows on shoes.
14. Attach cookies on hand areas with icing. Use tip 18 and alternating white and dark Violet/Rose combination icing to pipe pull-out stars to cover cookies.
15. Use tip 18 and yellow icing to pipe rosette bottom border.



To Decorate Hula Bear Cake

You will need tips 2D, 3, 5, 16, 18, 352; Wilton Icing Colors in Leaf Green, Brown, Red-Red, Rose, Lemon Yellow, Golden Yellow, Black, Orange, Violet; waxed paper, 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.

Decorate in Order:

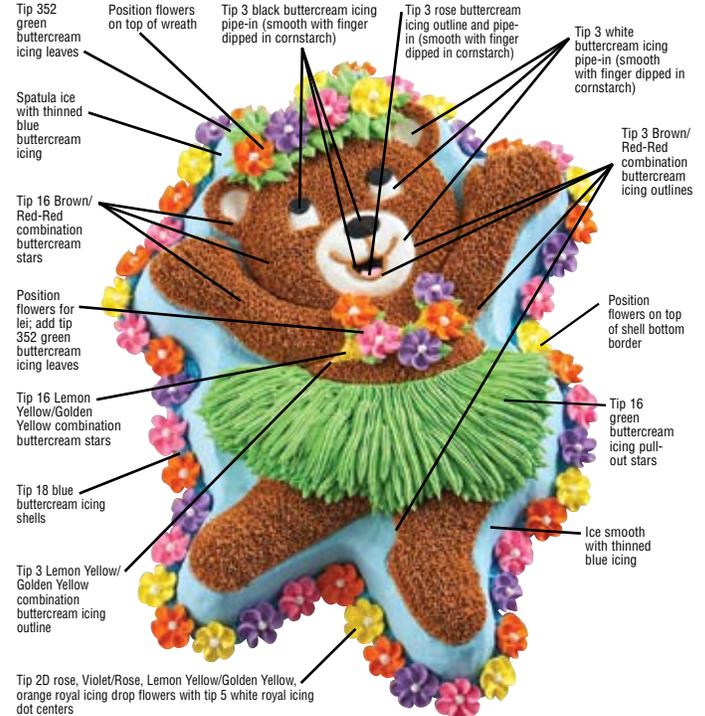
1. One to two days in advance, make flowers. Use tip 2D and royal icing in orange, rose, Violet/Rose, Lemon Yellow/Golden Yellow to make 15 drop flowers in each color on waxed paper covered cake board. Add tip 5 white royal icing dot centers. Make extras to allow for breakage; let dry.
2. Ice sides and background areas of cake smooth with thinned blue buttercream icing. Build up area between ears with icing to support flower wreath.
3. Use tip 3 and Brown/Red-Red combination buttercream icing to outline face, ears, eyes, muzzle, mouth, arms, body and legs.
4. Use tip 3 and Lemon Yellow/Golden Yellow combination buttercream icing to outline top.
5. Use tip 3 and white buttercream icing to pipe-in whites of eyes, inside of ears and muzzle (smooth with finger dipped cornstarch).
6. Use tip 3 and black buttercream icing to pipe-in pupils, nose and inside of mouth (smooth with fingers dipped in cornstarch).
7. Use tip 3 and rose buttercream icing to pipe-in tongue (smooth with finger dipped in cornstarch).
8. Use tip 16 and Brown/Red-Red combination buttercream icing to cover face, ears, arms, body and legs with stars.
9. Use tip 16 and Lemon Yellow/Golden Yellow combination buttercream icing to cover top with stars.
10. Use tip 16 and green buttercream icing to pipe pull-out star grass skirt.
11. Use tip 352 and green buttercream icing to pipe leaves for wreath on head; position flowers.
12. Position flowers to form lei around neck and use tip 352 and green buttercream icing to add leaves.
13. Use tip 18 and blue buttercream icing to pipe shell bottom border; position flowers on top of shell border.

Make 4¼ cups buttercream icing:

- Tint 1½ cups blue (thin ¼ cup with 2¼ teaspoons light corn syrup)
- Tint 1 cup Brown/Red-Red combination
- Tint ¼ cup Lemon Yellow/Golden Yellow combination
- Tint 1 cup green
- Tint ¼ cup black
- Reserve ¼ cup white

Make 2¾ cups royal icing:

- Tint ½ cup orange
- Tint ½ cup green
- Tint ½ cup rose
- Tint ½ cup Violet/Rose combination
- Tint ½ cup Lemon Yellow/Golden Yellow combination
- Reserve ¼ cup white



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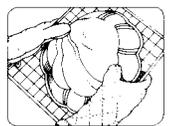
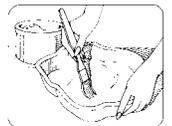
For more Decorating Techniques & Tips

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Learn To Decorate - Basic Decorating Lessons

Baking Instructions

Preheat oven to 350°F or temperature per recipe directions. Before first and after each use, we recommend hand washing pan in warm soapy water. 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 **Wilton Cake Release** or **Wilton Bake Easy® Non-Stick Spray**, in place of solid shortening and flour). 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 40-45 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.

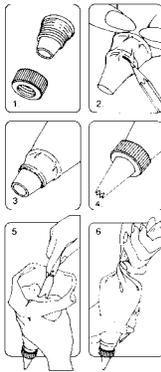


Using Your Decorating Bag and Coupler

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 $\frac{1}{2}$ 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.



Decorating With Wilton Icing

Wilton Icing 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 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.

| | |
|---|--|
| $\frac{1}{2}$ cup solid vegetable shortening | 1 teaspoon Wilton Clear Vanilla Extract |
| $\frac{1}{2}$ cup (1 stick) butter or margarine, softened | 4 cups (1 lb.) sifted confectioners' sugar |
| | 2 tablespoons milk |

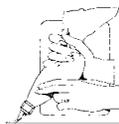
Cream butter and shortening with electric mixer. Add vanilla. Gradually add sugar, one cup at a time, beating well on medium speed. Scrape sides and bottom of bowl often. When all sugar has been mixed in, icing will appear dry. Add milk and beat at medium speed until light and fluffy. To thin for icing cake, add a small amount of light corn syrup. **For Chocolate Buttercream:** Add $\frac{3}{4}$ cup cocoa or three 1 oz. unsweetened chocolate squares, melted, and an additional 1 to 2 tablespoons milk to recipe. Mix until well blended. Yield: 3 cups.

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

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 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 or visit www.wilton.com.



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.



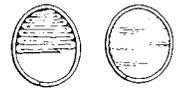
To Make Outlines

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.



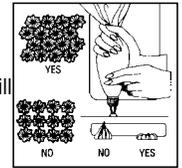
To Outline & Pipe-In

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



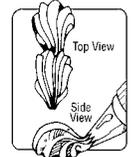
To Make Stars and Pull-Out Stars

Use tip 16 or 18. 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 pull-out stars, lift tip as you squeeze, stop pressure, pull tip away.



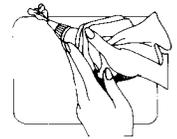
To Make Shells

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 Leaves

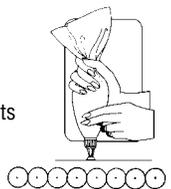
Use tip 352. Thin icing with a few drops of light corn syrup and place in decorating bag fitted with tip 352. Hold bag at a 45° angle with tip lightly touching surface. Squeeze and hold tip in place momentarily to let icing fan out. Then relax and stop pressure as you pull tip away and draw leaf to a point.



To Make Dots

Use tip 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, lift tip as you squeeze to allow greater icing buildup.



To Make Drop Flowers

Use tip 2D. Hold bag straight up and down to your decorating surface, with your hand turned a quarter turn to the left. Touch tip to surface and, as you squeeze out icing, turn hand back to the right, stop pressure and pull tip away. Your flowers will be neatly formed only if you stop squeezing before you pull tip away. Make all your flowers on sheets of waxed paper attached with icing to the back of a sheet pan. Add tip 5 dot centers and let air dry. To attach flowers, dot back of flower with icing and place flower in position.



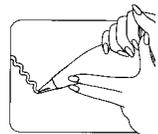
To Make Rosettes

Use tip 18. Hold decorating bag straight up with tip $\frac{1}{8}$ in. above surface. Squeeze and hold tip in place momentarily, then move tip around to the right using a short circular motion. Stop pressure just before reaching original starting point and pull tip away.



To Make Zigzags

Use tip 3. 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 tight side-to-side motion for a zigzag effect. To end, stop pressure and pull tip away.



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