

Baking and Decorating Instructions for Toy Story Cake Pan

Bake first and after each use, hand wash in warm, soapy water and dry thoroughly with a soft cloth. Do not place in dishwasher and avoid using metal brushes. Acid from some foods may stain the pan, but occasional staining or scratches will not affect the performance of the bakeware.

To bake cake: 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 the pan completely 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 flour inside pan and shake so that flour covers all greased surfaces. Turn pan upside down and tap lightly to remove excess flour. (You can use vegetable oil pan spray/flour) down and tap lightly to prevent cake from sticking. Release in place of solid shortening and flour) shortening oil pan spray with flour or Wilton Cake Release in place of pan spray into vegetable oil pan spray according to package or recipe directions. Pour the cake batter into Make one 2-layer cake mix according to recipe directions. Be careful not to touch sides or bottom of pan. Bake cake to fill all areas of the pan evenly. Be careful not to touch sides or bottom of the cake. This

pan, and if necessary, spread the batter around with a spatula to evenly coat. Cool cake at least on middle rack of 350° F oven for 35-40 minutes or until cake tests done according to recipe directions. While the cake is still in the pan, carefully slice off the raised center portion of the cake. This 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 Allow the cake to sit more level and helps prevent cracking. 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 remove cake from pan, run spatula around edge, 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 remove cake from pan, run spatula 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 To transfer cake to serving plate, 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

Decorating with Wilton Icing: You will need 2-3 packages of our 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 Icing Mix: 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. 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. 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. Use a new toothpick each time you add more color.

Decorating Techniques

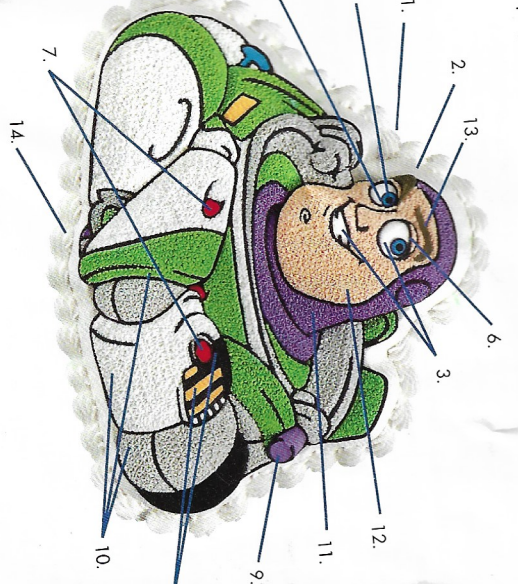
To Ice Smooth: With a spatula place icing on cake. Spread icing over area to be covered. For a smooth effect, run spatula lightly over the icing in the same direction, blending it in for an even look. **To Make Outlines:** Use tip 3. Hold bag at a 45° angle and touch tip to surface. Squeeze at starting 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, step 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. For icing down with fingertip dipped in constrictor or smooth with dampened art brush. **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 Stars: Use tip 13. Hold bag straight up and down 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 Decorate Toy Story Cake You'll Need:** Wilton Decorating Bags and Coupler or Parchment Triangles (instructions included with all bags) Wilton Decorating Bags and Coupler or Parchment Triangles (instructions included with all bags) Wilton Icing Colors in Royal Blue, Brown, Juniper Green, Christmas Red, Red Red, Lemon Yellow and Orange. Wilton Icing Colors in Royal Blue, Brown, Juniper Green, Christmas Red, Red Red, Lemon Yellow and Orange. Wilton Icing Colors in Royal Blue, Brown, Juniper Green, Christmas Red, Red Red, Lemon Yellow and Orange. Wilton Icing Colors in Royal Blue, Brown, Juniper Green, Christmas Red, Red Red, Lemon Yellow and Orange.

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Decorate in numerical order:

1. Trace pan shape on cake board. Cut board and wrap with Fanci-Foil Wrap. Position cake on board.
2. Ice cake sides smooth with thinned white icing.
3. Pipe in eyes and teeth in white with tip 3 (smooth with finger dipped in constrictor).
4. Pipe in iris in Royal Blue/Black combination with tip 1 (smooth with finger dipped in constrictor).
5. Outline iris and pipe dot pupil in black with tip 1.
6. Outline remaining details in black with tip 3.
7. Pipe in buttons in Christmas Red/Red Red combination with tip 3 (smooth with finger dipped in constrictor).
8. Pipe in patches in Black, white and Lemon Yellow/Orange combination with tip 3 (smooth with finger dipped in constrictor).
9. Pipe in bolts in Violet and Royal Blue/Black combination with tip 3 (smooth with finger dipped in constrictor).
10. Cover suit with tip 13 stars in Green, grey and white.
11. Cover headpiece with tip 13 stars in Violet.
12. Cover face with tip 13 stars in Buzz Skin Tone.
13. Pipe eyebrows with tip 13 outlines in Brown/Juniper Green combination.
14. Pipe tip 21 shell bottom border in white.



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