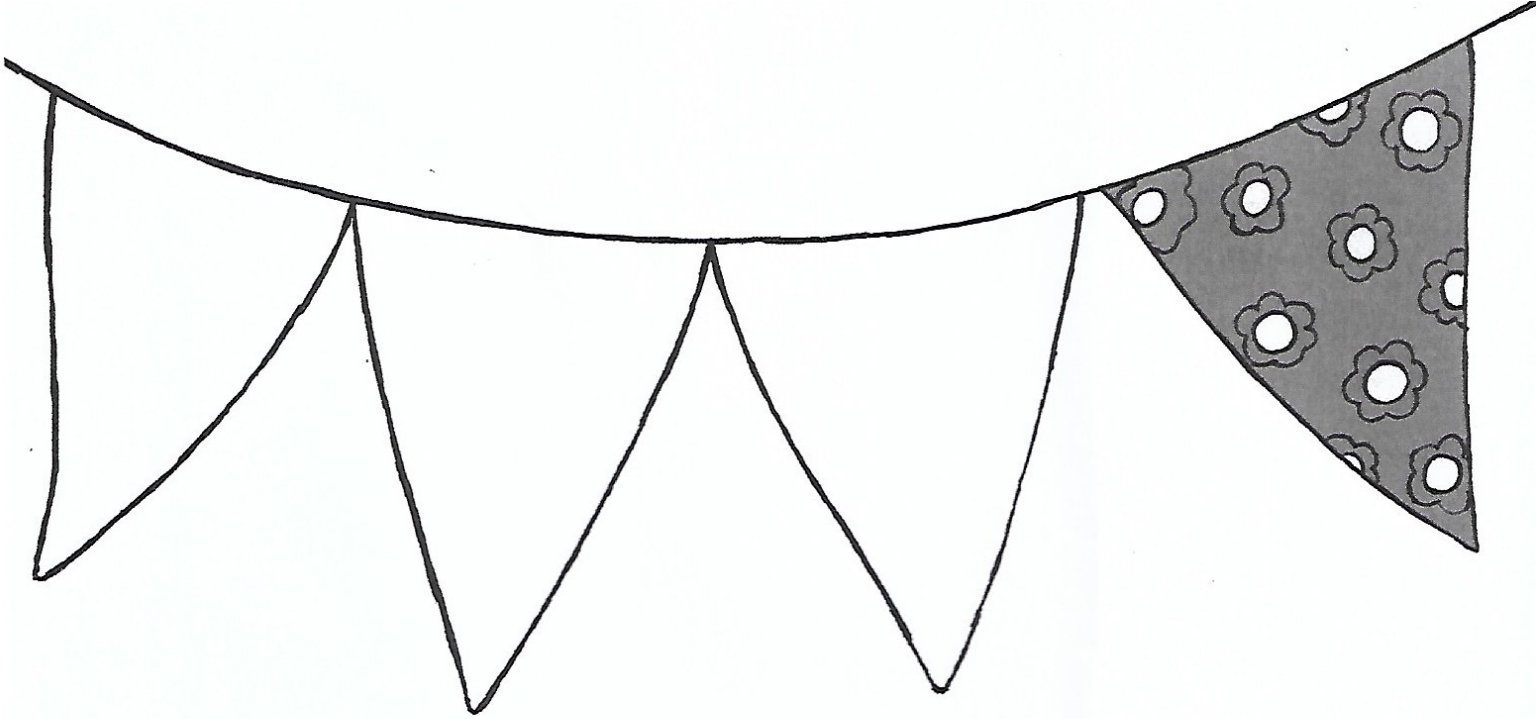
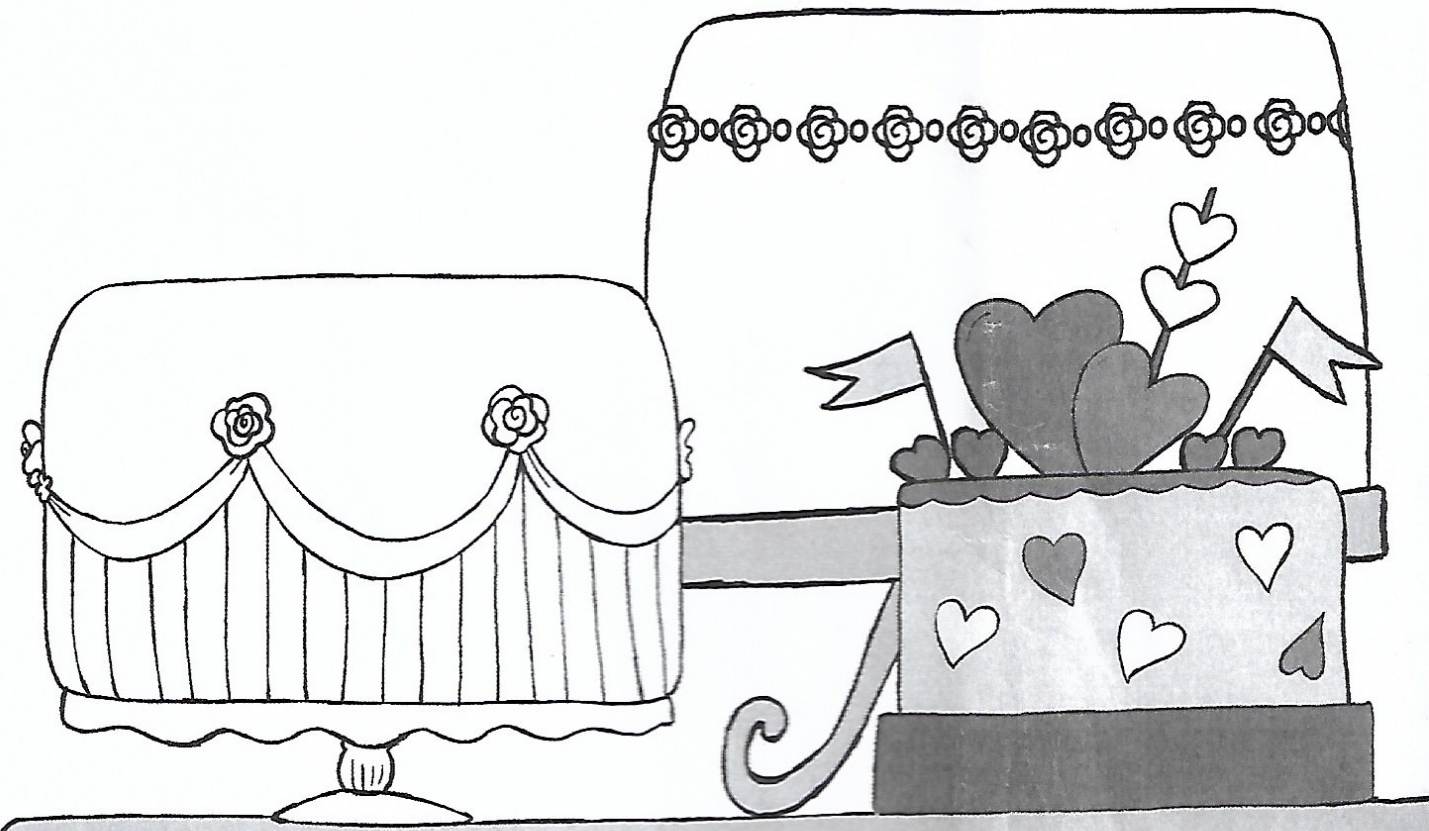
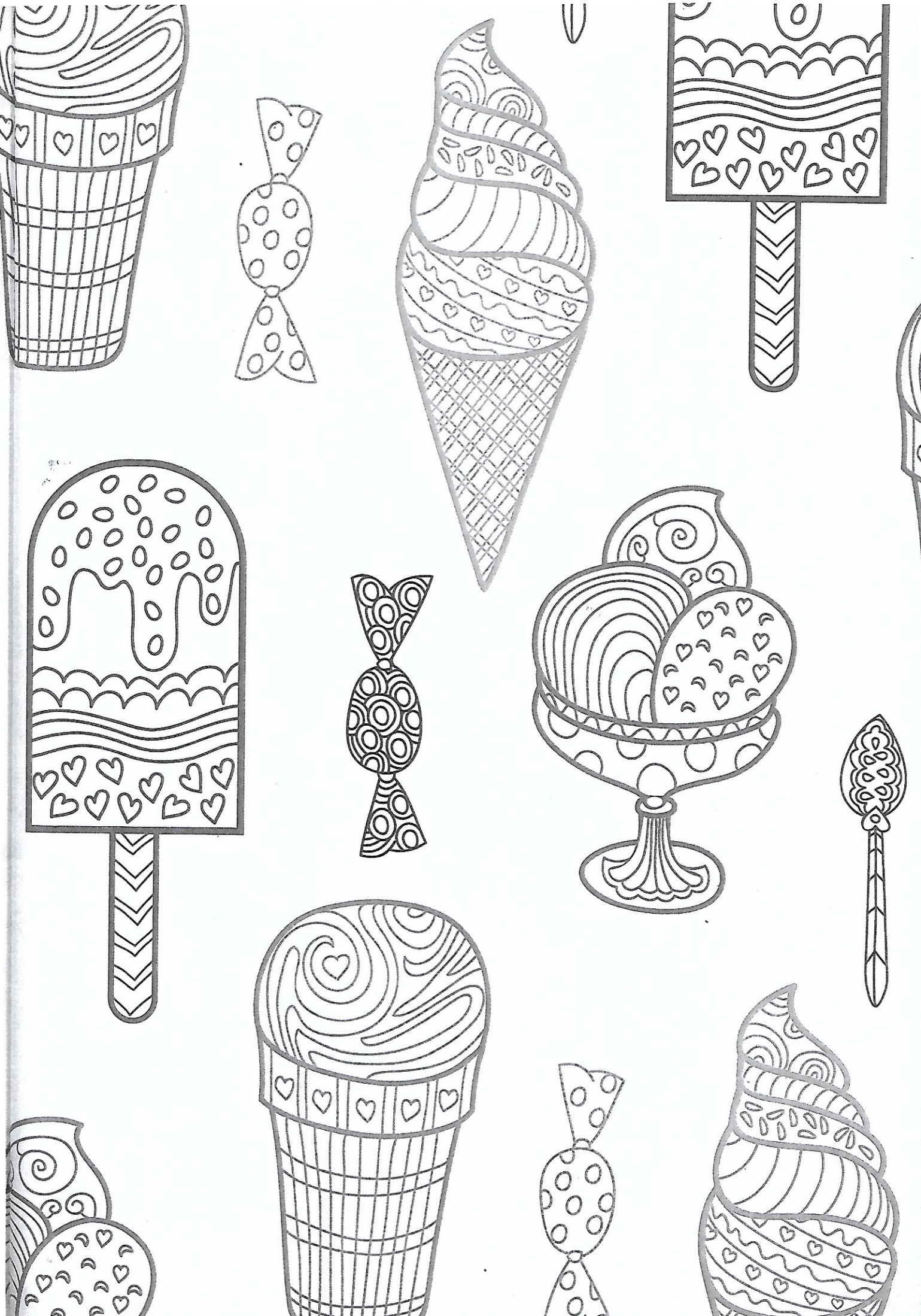
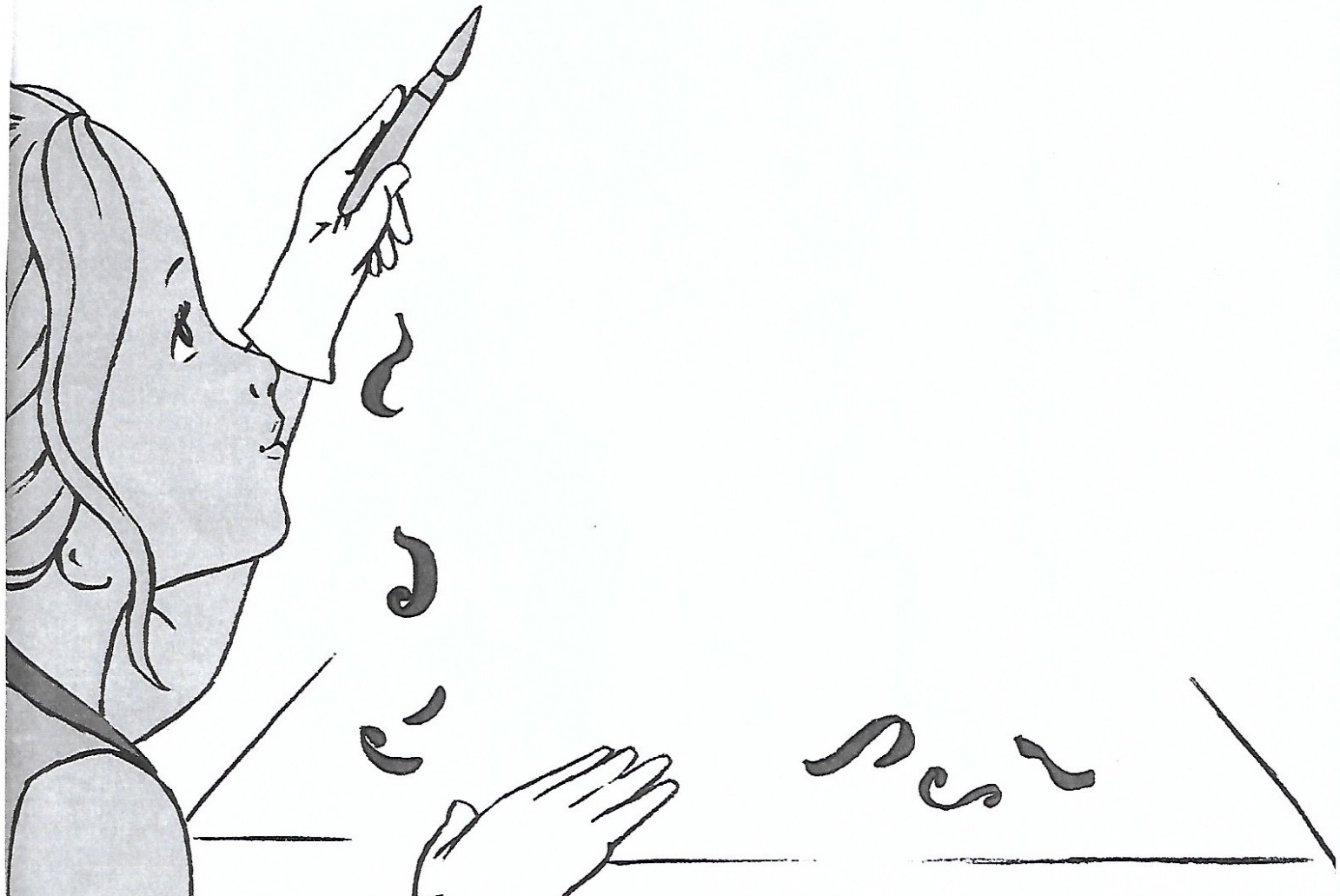




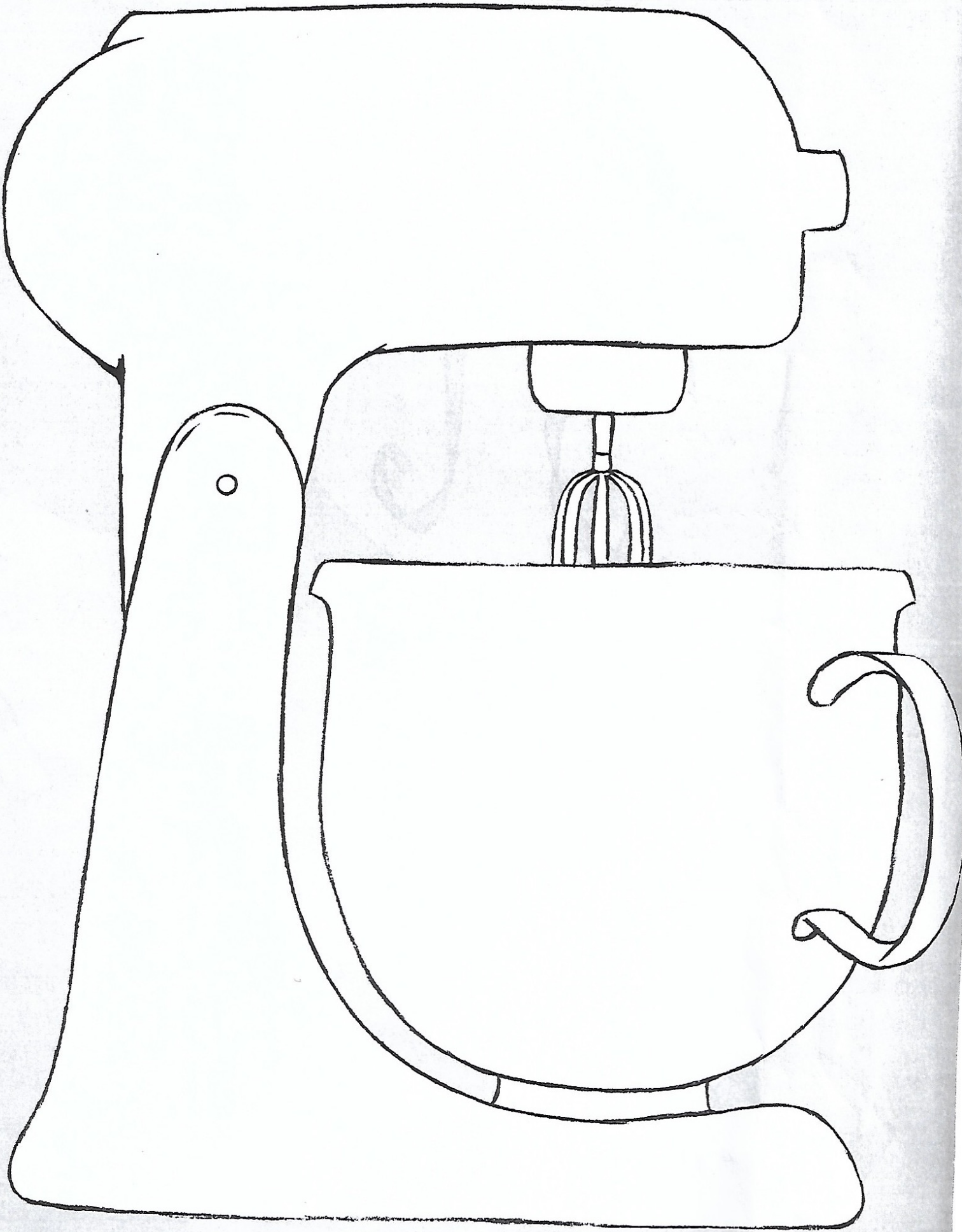
Decoration time! Add cake toppers and candles to the feast, and finish off the bunting.



What would you sculpt out of chocolate?



Decorate this mixer.



BAKING AND DECORATING INSTRUCTIONS FOR MY LITTLE PONY CAKE PAN

Before 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 utensils. 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. If any sticky spots remain, touch up with more shortening and flour to prevent cake from sticking. You can use vegetable oil pan spray, vegetable oil pan spray with flour or Wilton Cake Release or Wilton Bake Easy spray in place of solid shortening and flour.

Make one 3-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 side or bottom of pan. Bake cake on middle rack of oven for 35-40 minutes or until cake tests done according to recipe directions.

Remove cake from oven and cool on cooling grid 15 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, run spatula round edge, place cooling grid against cake and turn both grid and pan over. Lift pan off carefully. Cool cake at least one hour. Brush loose crumbs off cake.

To transfer cake to serving plate, hold a cake board against cake and turn both cake and grid over. Lift off grid. Hold another board against bottom of cake and turn cake over. Be sure to hold cake, grid and board close together while turning to prevent cake from cracking. For more advice on making foil-wrapped board, cut to fit the cake, visit wilton.com.

Making Buttercream Icing: The 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. Rewind before using.

½ cup solid vegetable shortening	1 teaspoon Imitation Clear Vanilla Extract
½ cup (1 stick) butter or margarine, softened	4 cups (about 1 lb.) sifted confectioners' sugar

Beat shortening and butter 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 on medium speed until light and fluffy. Makes about 2½ cups icing.

Decorating with Wilton Icings:

Wilton Buttercream Icing Mix: You will need 2 packages of our Buttercream Icing Mix. To prepare, follow package directions. Each package makes about 2 cups icing. Excellent for coloring 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 cans of our delicious white icing. Each 16 oz. can holds about 2 cups. It's ideal for all of your decorating needs—icing, decorating and flower making.

Coloring Your Icing: Wilton Icing Colors are best for decorating because they are concentrated and only 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.

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Decorating Techniques

To Ice Smooth: With a spatula, spread icing over area to be covered. 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 the surface. To end an outline, touch tip back to surface, stop squeezing and pull away. If icing ripples, you are squeezing the bag too hard. If icing outline breaks, you are moving the bag too quickly or icing is too thick.

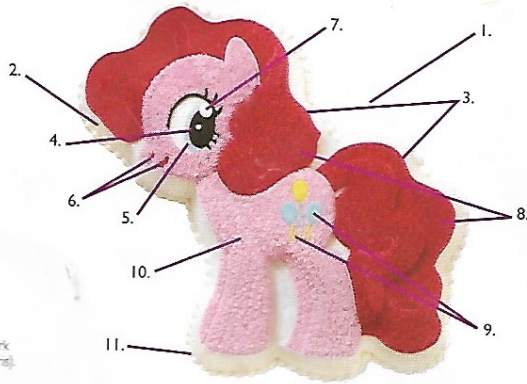
To Outline & Pipe-In: After outlining, using the same tip, squeeze out rows of lines to fill area. Pat icing down with fingertip dipped in cornstarch or smooth with dampened food-safe decorating brush.

To Make Stars: Use tip 16. Hold bag straight up and down with tip about ⅛ 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 Beads: Use tip 5. Hold bag at a 45° angle with tip slightly above surface. Squeeze the bag as you lift your hand, raising the tip slightly so that icing fans out. Relax pressure and draw tip down, and bring the bead to a point. Stop squeezing and pull tip away. To make a bead border, start the next bead a little behind the end of the previous bead so that the fanned out end covers the tail to form an even chain.

To Decorate My Little Pony Cake You'll Need:

- Wilton Decorating Bags and Coupler
- Decorating Tips 3, 5, 16
- Wilton Icing Colors in Rose*, Burgundy*, Sky Blue*, Royal Blue*, Cornflower Blue*, Lemon Yellow, and Black
- Two-layer cake mix or make favorite layer cake recipe
- Buttercream Icing (recipe included)
- Wilton Cake Board, Fanci-Foil Wrap
- Cornstarch, light corn syrup



Make 3½ cups of buttercream icing:

- Tint ½ cup dark pink
- Tint ½ cup light pink
- Tint ¼ cup dark blue
- Tint ¼ cup light blue
- Tint ¼ cup yellow
- Tint ¼ cup black
- Reserve 1½ cups white (thin 1¼ cups with 4 teaspoons light corn syrup)

*Combine Rose and Burgundy for pink shown. Combine Sky Blue with Royal Blue for dark blue shown (balloons). Combine Royal Blue with Cornflower Blue for light blue shown (iris).

Decorate in numerical order:

1. Trace pan shape on cake board; cut out board leaving ¼ in. extra around outline. Cover with Fanci-Foil Wrap. Position cake on board.
2. Ice cake sides, background areas and eye smooth with thinned white icing.
3. Outline tail, mane, mouth and nostril in dark pink with tip 3; outline body in light pink with tip 3
4. Outline and pipe in pupil in black with tip 3; smooth with finger dipped in cornstarch. Outline eyelid and pipe eyelashes in black with tip 3.
5. Pipe iris in light blue with tip 3.
6. Outline mouth [illegible] in dark pink with tip 3.
7. Pipe dot eye [illegible] in white with tip 3.
8. Pipe stars [illegible] and mane in dark pink with tip 16.
9. Pipe balloons and strings in yellow and dark blue with tip 3; smooth with finger dipped in cornstarch.
10. Pipe stars on body and tail in light pink with tip 16.
11. Pipe bead bottom border in white with tip 5.

Serving Suggestio

For home use only.

The Wilton Method of Cake Decorating
wilton.com/classes

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A truly inspirational design for many religious occasions. Perfect for christenings, communions, confirmations, holidays and other celebrations of faith. Can be beautifully decorated to uniquely pay tribute to the guest of honor.

For more great decorating ideas and quality products, see your Wilton retailer, the current Wilton Yearbook of Cake Decorating or visit www.wilton.com.

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

Un diseño verdaderamente inspirador para muchas ocasiones religiosas. Simplemente perfecto para bautismos, comuniones, confirmaciones, fiestas religiosas y demás celebraciones de la fe. Puede decorarse de manera hermosa para homenajear en forma inigualable al invitado de honor.

Para obtener más excelentes ideas de decoración y productos de calidad, consulte a su minorista de Wilton, el Anuario Wilton de decoración de pasteles actual, o entre en www.witon.com.

Uso y cuidado: Antes de primer y después de cada uso, lave a mano con agua tibia y jabón, enjuague y seque bien con un paño suave. No coloca el molde en el lavavajillas y evite usar utensilios de metal. El ácido de algunos alimentos podría manchar el molde, pero las manchas o rayones esporádicos no afectarán el rendimiento del utensilio para hornear.

Une forme inspirante qui conv
Parfaite pour baptêmes, comm
autres célébrations de la foi. P
hommage à l'invité d'honneur.

Pour d'autres excellents produ
détaillant Wilton, L'annuaire de
site www.wilton.com.

Utilisation et entretien : Avant
utilisation, laver le moule dans
l'essuyer parfaitement. Ne pas
en métal. Il est possible que cer
quelques taches ou rayures n'a
de cuisson.

Blossom Inspirations Cake
Use 44 oz. White Ready-To-Use Fondant; Wilton Icing Colors in Lemon Yellow and Golden Yellow; Ribbon Cutter and Embosser Set; 9 in. Fondant Roller; Roll-N-Cut Mat; Fondant Smoother; Gum Paste Flower Cutter Set; White Sugar Pearls; Piping Gel; Brush Set.

Pastel de Inspiraciones Florales
Use 1,2 kg (44 oz.) de Fondant blanco listo para usar, colorantes para glaseado de Wilton en amarillo limón y amarillo dorado; juego de cortador para listones y utensilios para grabado; rodillo para fondant de 22,7 cm; tapete para extender y cortar; alisador de fondant; juego de cortadores de flores de pasta de goma; perlas de azúcar blancas; gel para decorar; juego de pinceles

Gâteau Inspirations Fleuries
Nécessite 1247 g de fondant roulé prêt à l'emploi blanc, les colorants à glaçage Wilton jaune citron et jaune or, l'outil de coupe et de gaufrage de ruban, le rouleau à fondant de 22,7 cm, le tapis à fondant, le façonneur à fondant, l'ensemble de découpoirs pour fleurs en pastillage, des perles de sucre blanc, du gel décoratif et l'ensemble de pinceaux.

Floral Expression
Use tips 3, 12, 16, 21, 104, 352; Flower Nail No. 7; Wilton Icing Colors in Lemon Yellow, Brown, Kelly Green.

Expresión floral
Use las boquillas 3, 12, 16, 21, 104 y 352; clavo para flores N° 7; colorantes para glaseado Wilton en amarillo limón, marrón y verde Kelly.

Expression florale
Nécessite les douilles 3, 12, 16, 21, 104 et 352, le clou à fleurs no 7, ainsi que les colorants à glaçage Wilton jaune citron, brun et vert irlandais.

Blessed Little One
Use tips 3, 18, 104; 101 Cookie Cutter Set; Roll Out Cookie Dough (recipe included).

El pequeño bendito
Use las boqullias 3, 18 y 104; juego de 101 cortadores de galletas; masa para galletas extendidas (se incluye la receta).

Petit enfant béni
Nécessite les douilles 3, 18, et 104, ainsi qu'une recette de biscuits roulés (recette incluse) et l'ensemble de 101 emporte-pièce.

Serving Suggestions
Sugerencias para servir
Présentations suggérées

Wilton Method Classes™
800-942-8881 / www.wilton.com

www.wilton.com

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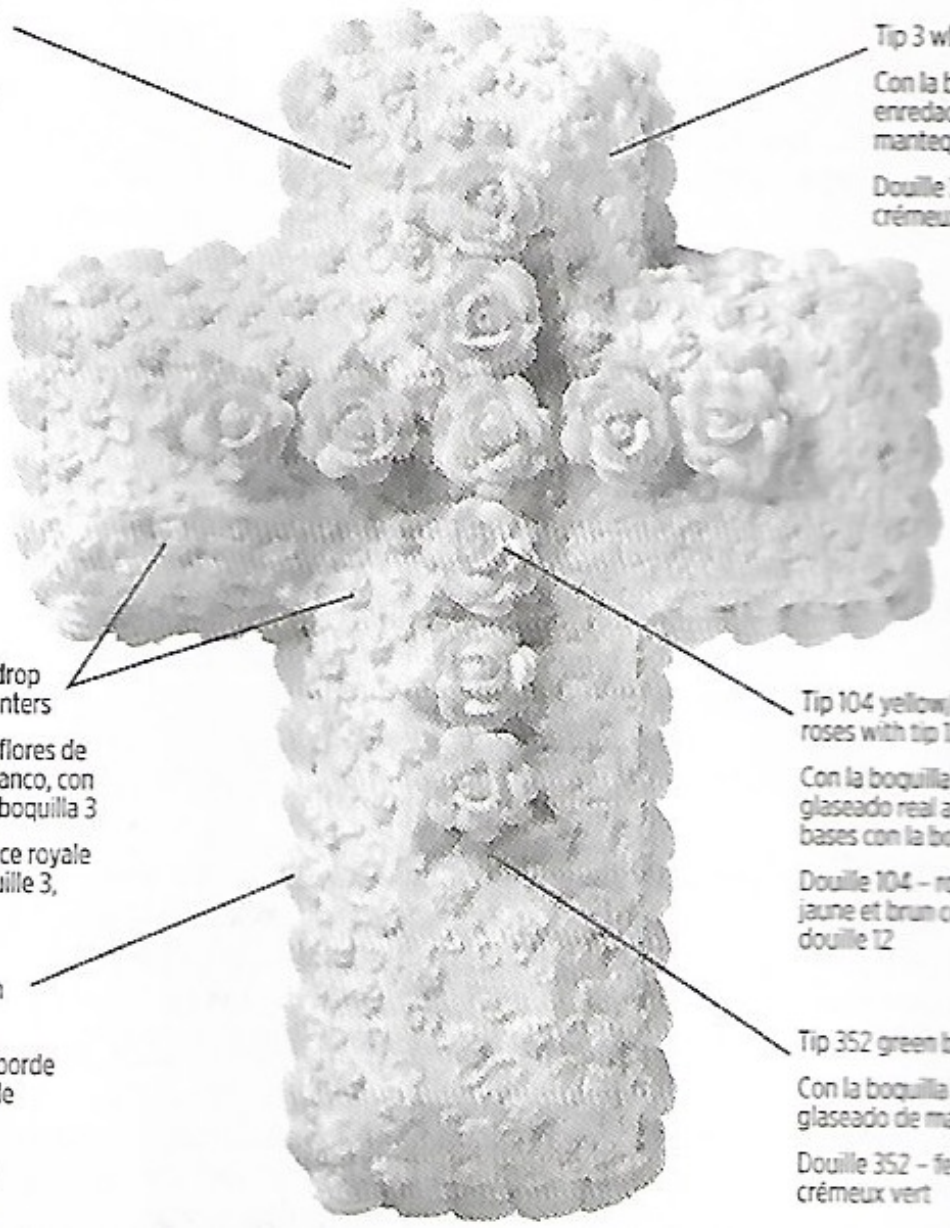

Floral Expression Cake/El pastel con forma Expresión floral/Le gâteau Expression florale

To Decorate Blessed Little One Cake

You will need tips 3, 18, 104; 101 Cookie Cutter Set (largest circle used), Roll-Out Cookie Recipe.

Make 3½ cups buttercream icing

Make ½ cup royal icing

In Advance:

Cut out a large round cookie using Roll-Out Cookie recipe and largest circle cutter in 101 Cookie Cutter Set. Cut ¼ section out of cookie. Bake and cool. Ice cookie smooth in white royal icing. Let set. Using tip 104 and white royal icing, pipe ruffle on cut out edge. Let set.

Decorate in Order:

1. Ice cake top and sides smooth using white buttercream icing.
2. Cover top with tip 3 lattice in white buttercream icing.
3. Pipe tip 3 beads in white buttercream on top and middle edges.
4. Pipe tip 18 shell bottom border in white buttercream.
5. Add tip 3 beads on shell border in white buttercream.
6. Position cookie on cake top.

Para decorar El pequeño bendito

Necesitará las boquillas 3, 18, 104; juego de 101 cortadores de galletas (se usa el cortador circular más grande). Masa para galletas extendidas.

Haga 3½ tazas (805 g) de glaseado de mantequilla

Haga ½ taza (85 g) de glaseado real

Con anticipación:

Corte una galleta redonda grande usando la receta de galletas extendidas y el cortador circular más grande del juego de cortadores de galletas 101. Corte una sección de ¼ de la galleta. Hornee y deje enfriar. Glasee y alise la galleta con glaseado real blanco. Deje secar. Forme olanes sobre el borde cortado con la boquilla 104. Deje secar.

Decore en orden:

1. Glasee y alise la parte superior y los lados con glaseado de mantequilla blanco.
2. Cubra la parte superior con enrejado de glaseado de mantequilla blanco hecho con la boquilla 3.
3. Forme cuentas de glaseado de mantequilla blanco con la boquilla 3 sobre los bordes superior y medio.

Star Pan

This pan has many starring roles in its future. Go patriotic for July 4th, Memorial Day and even Labor Day. Give the birthday person star billing on a cake just for them. Mother's Day, Father's Day, sports parties and promotion celebrations also are perfect occasions for a star cake.

Decorating is easy and fun with Wilton! Choose from our large assortment of decorating tips, bags, icing colors, Ready-To-Use Decorating Icing and other cake decorating accessories. For more great decorating ideas and quality products, see your Wilton dealer or the current Wilton Yearbook of Cake Decorating.

Moule étoile

Ce moule jouera brillamment son rôle en toutes occasions! Qu'il s'agisse d'un anniversaire, de la fête des mères ou des pères, ou d'une promotion, un gâteau en forme d'étoile est sûr de ravir votre étoile de la journée! Passe-partout par excellence, il convient aussi au pique-nique, aux fêtes de championnat et à toute autre célébration que vous voudrez rendre plus scintillante.

Décorer est facile et amusant avec Wilton! Choisissez parmi notre vaste assortiment de douilles à décorer, de sacs à pâtisserie, de colorants à glaçage, de glaçages prêts à l'emploi et d'autres articles pour la décoration des gâteaux. Pour d'autres excellents produits et suggestions de décoration, voyez votre marchand Wilton ou le catalogue courant Wilton Yearbook of Cake Decorating.

We recommend hand washing pan in hot, soapy water.

Nous recommandons de laver le moule à la main dans de l'eau chaude savonneuse.

Star
Uses tips 3, 16, 21 and Wilton Icing Colors in Violet, Royal Blue, Kelly Green, Orange, Christmas Red, Lemon Yellow.

Étoile
Utilise les douilles 3, 16 et 21, ainsi que les colorants à glaçage Wilton violet, bleu royal, vert irlandais, orange, rouge Noël et jaune citron.

July 4th Celebration
Uses tip 21, Wilton Whipped Topping, fresh strawberries and blueberries.

Bleu, blanc, rouge
Utilise la douille 21, la garniture fouettée Wilto des fraises et des bleue frais.

She's The Star
Uses tips 2, 3, 18, 129, 225, 352 and Wilton Icing Colors in Rose and Kelly Green.

Elle est l'étoile
Utilise les douilles 2, 3, 18, 129, 225 et 352, ainsi que les colorants à glaçage Wilton rose rose et vert irlandais.

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

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Woodridge, IL 60517
www.wilton.com

Made in China
Fabriqué en Chine

Kitty-Cat

Have fun creating your favorite cat to decorate, or use the designs shown. It's the cat's meow for birthdays, graduation and good fortune!

Decorating is easy with Wilton. Choose from our large assortment of decorating bags, tips, icing colors, icing mixes and other cake decorating accessories.

For more decorating ideas and quality products, see the current Wilton Yearbook of Cake Decorating.

Kitty-Cat (Feature)
Use tips 3, 16, 21 and Wilton Icing Colors Leaf Green, Pink, Brown.*

*Or use chocolate icing.

Cool Kitty
Use tips 3, 5, 21, 233 and Wilton Icing Colors Pink, Black, Sky Blue, Leaf Green.

Tabby Cat
Use tips 3, 16, 21 and Wilton Icing Colors Golden Yellow, Leaf Green, Pink, Brown.

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Woodridge, IL 605
Made in Korea

instructions for Teenage Mutant Ninja Turtles cake pan

Make your favorite Teenage Mutant Ninja Turtle cake using Blue, Violet, Orange or Red Icing Colors to match their masks.

Before 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 utensils. 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. If any shiny spots remain, touch up with more shortening and flour to prevent cake from sticking. (You can use Wilton Cake Release™, Wilton Bake Easy!™, vegetable oil pan spray or vegetable oil pan spray with flour, 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 necessa[illegible] 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 oven for 35-40 minutes or until cake tests done according to recipe [illegible]

Remove cake from oven and cool on cooling grid 10 minutes. While the cake is still in the pan, carefully slice off the [illegible] [illegible]r tion of the cake. This allows the cake to sit more level and helps prevent cracking. [illegible]ully. Cool cake at least one hour. Brush loose crumbs off cake. To transfer cake to serving plate, hold a cake board against cake and turn both cake and grid over. Lift off grid. Hold another board against bottom of cr[illegible] [illegible]e over. Be sure to hold cake, grid and board close together while turning to prevent cake from cracking. For instructions on making a foil-wrapped board, cut to fit the cake, visit wilton.com.

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⅔ cup solid vegetable shortening
⅓ cup (1 stick) butter or margarine, softened
1 teaspoon Imitation Clear Vanilla Extract
4 cups (about 1 lb.) sifted confectioners' sugar
2 t[illegible] [illegible] milk

Beat shortening and butter with electric mixer. Add vanilla. Gradually add sugar, one cup at a time, beating well on medium s[illegible] [illegible]e 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. Makes about 2¾ cups icing.

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Decorating Techniques

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 the surface. To end an outline, touch tip back to surface, stop squeezing and pull away. If icing ripples, you are squeezing the bag too hard. If icing outline breaks, you are moving the bag too quickly or icing is too thick.

To Outline & Pipe-In: After outlining, using the tip 4, squeeze out rows of lines to fill area. Pat icing down with finger tip dipped in cornstarch or smooth with dampened food-safe decorating brush.

To Make Stars: Use tip 16. Hold bag at a 90° angle with tip about ¼ in. above surface. Squeeze until a star is formed. When 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 2. Hold bag at a 90° angle with tip slightly above surface. Squeeze in a steady even pressure. Stop squeezing, pull tip away.

To Decorate Teenage Mutant Ninja Turtles Leonardo Cake You'll Need:

- Wilton Decorating Bags and Coupler
- Decorating Tips 2, 3, 4, 16
- Wilton Icing Colors in Sky Blue*, Royal Blue*, Rose*, Moss Green and Black
- Two 2-layer cake mix or make favorite layer cake recipe
- Buttercream Icing (recipe included)
- Wilton Cake Board, Fanci-Foil Wrap
- Cornstarch

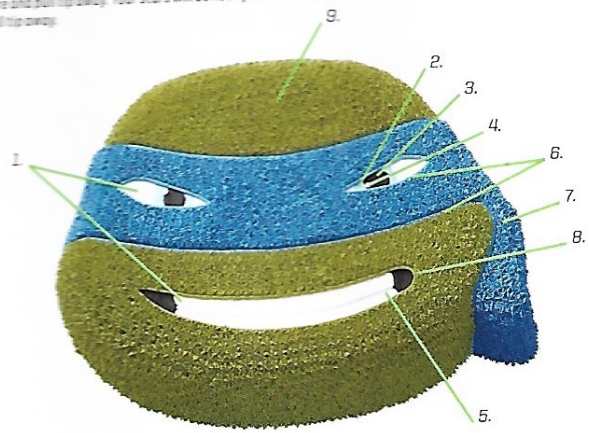
Make 3 cups of buttercream icing:

- Tint 1 cup dark blue*
- Tint ¾ cup light blue*
- Tint 1¼ cups green
- Tint ¼ cup black
- Reserve ¼ cup white

* Combine Royal Blue with Sky Blue and Rose for dark blue shown. Combine Royal Blue with Rose for light blue shown.

Decorate in numerical order:

1. Pipe in eyes and teeth in white with tip 4, smooth with finger dipped in cornstarch.
2. Pipe in irises in light blue with tip 2, smooth with finger dipped in cornstarch.
3. Pipe in pupils and mouth in black with tip 2, smooth with finger dipped in cornstarch.
4. Pipe white dots on eyes in white with tip 2.
5. Pipe line on teeth in white with tip 3.
6. Outline eyes and mask in dark blue with tip 3.
7. Pipe stars on mask in dark blue with tip 16.
8. Outline mouth in green with tip 3.
9. Pipe stars on head in green with tip 16.



Serving Suggestion

For home use only.

The Wilton Method of Cake Decorating
wilton.com/classes

nick.com/tmnt | wilton.com

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To decorate this cake, you will need:

- Wilton Bake Easy! non-stick spray or vegetable pan spray
- Wilton Buttercream Icing Mix, Wilton White Ready-To-Use Decorator Icing or buttercream icing recipe
- Wilton Chocolate Ready-To-Use Decorator Icing or chocolate buttercream icing
- Wilton Icing Colors in Golden Yellow, Orange, Black, Red-Red, Christmas Red
- Light corn syrup
- Cornstarch
- 2-layer cake mix
- Wilton Disposable Decorating Bags and Couplers
- Wilton Decorating Tips 3, 16, 21
- Spatula
- Cake Board and Fanci-Foil Wrap or serving tray
- Toothpicks

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

Prepare Pan: Preheat oven per recipe or cake mix instructions. Prepare inside of pan using Wilton Bake Easy! non-stick spray or vegetable pan spray. Or, spread Wilton Cake Release pan coating on inside of pan with pastry brush.

Prepare cake mix according to package or recipe instructions. Fill pan with about 4¾ cups of batter (½ to ⅔ full). Always measure your batter for accuracy. Spread batter with spatula to fill all areas of pan evenly.

Bake cake on middle rack of oven for 35-40 minutes or until cake tests done with toothpick according to recipe directions. Remove cake from oven and cool on cooling grid for 10 minutes. Carefully slice off the raised center portion of the cake.

Before releasing cake, gently loosen sides with spatula. Place cooling grid against cake and turn both grid and pan over. Lift pan off carefully and cool cake. Brush loose crumbs off cake.

Icing Hints:

To achieve desired results, use one of these icings. Thin icing with light corn syrup according to decorating instructions.

Wilton Buttercream Icing Mix: You will need 2 packages of icing mix. Follow package directions.

Wilton Ready-to-Use Decorator Icing: You will need approximately 2 cans.

Buttercream and chocolate buttercream icing recipes: See www.wilton.com for recipes. For best results, keep icing bowl in refrigerator when not in use. Icing can be refrigerated in an airtight container for up to 2 weeks. Bring to room temperature for decorating. Rewhip before using.

Coloring icing: Swirl a small amount of Wilton Icing Color into icing using toothpick; mix well. Add color gradually until you get the icing color you desire. Tint all icing at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use. Bring to room temperature for decorating. Rewhip.

Decorating Techniques

For detailed instructions on these techniques and more, visit www.wilton.com.

Ice smooth with 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.

Outlines: 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. **To pipe-in:** Fill in area by squeezing lines of icing inside of outlined area. Pat icing smooth with finger dipped in cornstarch.

Stars: Hold bag at a 90° angle with tip ⅛ in. above surface. Squeeze until a star is formed, then stop pressure and pull tip away.

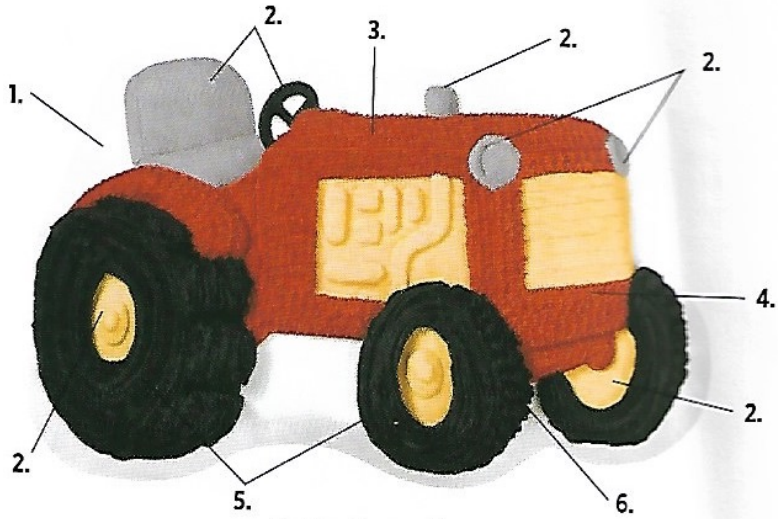
Zigzags: Hold bag at a 45° angle with tip lightly touching surface. As you squeeze out icing with a steady, even pressure, move hand in a tight side-to-side motion for a zigzag effect. To end, stop pressure and pull tip away.

To Decorate Tractor Cake

Use 3 cups buttercream icing. Tint: ½ cup orange*, 1 cup red*, ¼ cup gray*. Reserve 1¼ cups white (thin with 4 teaspoons light corn syrup). Use ¾ cup chocolate buttercream. Tint black.

1. Ice smooth with spatula. Use thinned white icing for sides and background areas.
2. Pipe-in with tip 3: Use orange icing for engine area, front grill, inside of wheels and hubcaps; pat smooth. Use gray icing for seat, headlights, exhaust pipe; pat smooth. Use black icing for steering wheel; pat smooth.
3. For tractor, pipe outlines with tip 3 and red icing.
4. For tractor, pipe stars with tip 16 and red icing.
5. For tires, pipe outlines in a circular motion with tip 21 and black icing.
6. For tire treads, pipe zigzags with tip 21 and black icing.

*Combine Orange and Golden Yellow for orange shown. Combine Red-Red and Christmas Red for red shown. Add a small amount of Black for gray shown.



Serving Suggestion

18-Wheeler

Keep this pan hauling good wishes for birthdays, anniversaries, Father's Day, job promotions and other special occasions!

Decorating is easy with Wilton. Choose from our large assortment of decorating bags, tips, icing colors, icing mixes and other cake decorating accessories.

For more decorating ideas and quality products, see the current Wilton Yearbook of Cake Decorating.

On The Right Track
Use tips 4, 16, 21 and Wilton Icing Colors Orange, Golden Yellow, Brown, Sky Blue.

Special Delivery Wishes
Use tips 3, 7, 16, 21 and Wilton Icing Colors Orange, Golden Yellow, Pink, Burgundy. Accent with Wilton Derby Clowns (Stock No. 2113-2759).

18-Wheeler

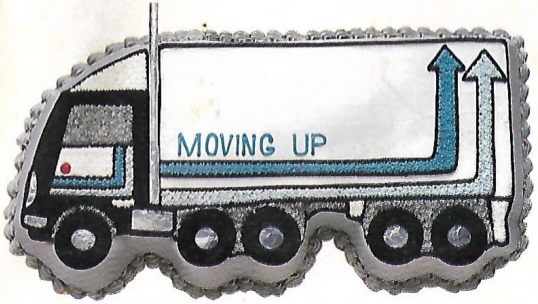
Keep this pan hauling good wishes for birthdays, anniversaries, Father's Day, job promotions and other special occasions!

Decorating is easy with Wilton. Choose from our large assortment of decorating bags, tips, icing colors, icing mixes and other cake decorating accessories.

For more decorating ideas and quality products, see the current Wilton Yearbook of Cake Decorating.

◄ **18-Wheeler** (Feature)
Use tips 3, 16, 21 and Wilton Icing Colors Brown, Sky Blue, Orange.

▲ **Special Delivery Wishes**
Use tips 3, 7, 16, 21 and Wilton Icing Colors Orange, Golden Yellow, Pink, Burgundy. Accent with Wilton Derby Clowns (Stock No. 2113-2759).



▲ **On The Move**
Use tips 3, 16, 21 and Wilton Icing Colors Sky Blue, Black.

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Baking and Decorating Instructions for Harry Potter™ Cake

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 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, brush up with more shortening and flour to prevent cake from sticking. (You can use vegetable oil pan spray, vegetable oil pan spray with flour or Wilton Cake Release 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 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, 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 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 cake, rack and board close together while turning to prevent cake from cracking.

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 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.

Decorating With Wilton Icings: Wilton Frosting Mix: 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. 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.

To Decorate Harry Potter™ Cake You'll Need:

- Wilton Decorating Bags and Coupler or Parchment Triangles (instructions included with all bags)
- Decorating tips 1, 3, 16, 21
- Wilton Harry Potter™ Icing Color Kit and Wilton Icing Colors in KellyGreen and Red-Red. If the Wilton Harry Potter™ Icing Color Kit is unavailable, you will also need Wilton Icing Colors in Violet, Buttercup Yellow, Brown, Black and Copper (Light Skintone)
- Wilton Cake Board, Fanci-Foil Wrap

Make 6 3/4 cups of Buttercream Icing:

- Tint 2 1/2 cups light violet (or Enchanted Sky Purple in set) (thin 1 1/4 cups with 1 Tablespoon and 3/4 teaspoon of light corn syrup)
- Tint 1/4 cup violet (or Enchanted Sky Purple in set)
- Tint 1/4 cup yellow, brown and red combination (or Lightning Bolt Gold in set)
- Tint 1 1/2 cups black (or Darkening Black in set)
- Tint 1/4 cup gray (or Darkening Black in set)
- Tint 1 cup copper (or Cauldron Copper in set)
- Tint 1/4 cup dark copper (or Cauldron Copper in set)
- Tint 1/4 cup green
- Tint 1/4 cup red
- Reserve 1/4 cup white

Decorate in Numerical Order:

1. Ice cake sides and background areas smooth with thinned light violet icing.
2. Pipe in whites of eyes with tip 3 white. Smooth with finger dipped in cornstarch.
3. Outline banner, shirt and facial features with tip 3 black.
4. Pipe in eye pupils with tip 3 green.
5. Pipe in glasses, eye centers and eyebrows with tip 3 black. Smooth with finger dipped in cornstarch. Outline lips with tip 3 dark copper.
6. Cover face with tip 16 stars in copper. Cover lightning bolt on forehead with tip 16 stars in dark copper.
7. Cover shirt collar with tip 16 stars in white.
8. Use tip 16 to cover stripes on shirt with red stars and gray stars.
9. Pipe in banner with tip 3 violet. Smooth with finger dipped in cornstarch.
10. Outline and pipe-in lettering with tip 1 gold.
11. Cover hair with tip 16 pull-out stars in black.
12. Add tip 21 shell bottom border in light violet.

Techniques Needed

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 1 or 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 and 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. 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. Stars will be neatly formed only if you stop squeezing before tips is pulled away. To make pull-out stars, lift tip as you squeeze, stop pressure, pull tip away.

To Make Dots: Use tip 3. 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 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.

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(s02)

For information on Harry Potter visit www.harrypotter.com
For information on this specific product visit www.wilton.com

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To Decorate 18-Wheeler Truck Cake

You'll need decorating tips 3, 16, 21 and Wilton Paste Colors in Sky Blue, Brown and Orange. If using liquid colors from the Wilton set, follow instructions for colors not included. The color achieved will be more pastel than those shown.

Make 4 cups of buttercream icing:

- Reserve 1 cup white icing (thin ½ cup with 1 teaspoon light corn syrup or water).
- Tint ½ cup icing orange (add a drop of red to yellow icing).
- Tint ¼ cup icing blue.
- Tint ¼ cup light brown.
- Tint 2 cups brown (thin 1 cup with 2 teaspoons light corn syrup or water).

WITH THINNED BROWN ICING

- With spatula, ice sides of cake and window smooth.

WITH THINNED WHITE ICING

- With spatula, ice trailer of truck smooth. On trailer, with toothpick mark message banner and ridges (approximately 1-in. wide).

WITH BROWN ICING

- Use tip 3 and "To Outline" directions to outline cab, door, lights, bumpers, trailer, banner, ridges, mud flaps, fuel tank, exhaust pipe, wind deflector, wheels and hubcaps.

WITH ORANGE & BLUE ICING

- Use tip 16 and "To Make Stars" directions to cover message banner and cab door.

WITH WHITE ICING

- Use tip 16 and "To Make Stars" directions to cover lights, bumpers, hubcaps, mud flaps, fuel tank and wind deflector.

WITH LIGHT BROWN ICING

- Use tip 16 and "To Make Stars" directions to cover cab and area underneath cab and trailer.
- Use tip 3 and "To Print" directions to add message.

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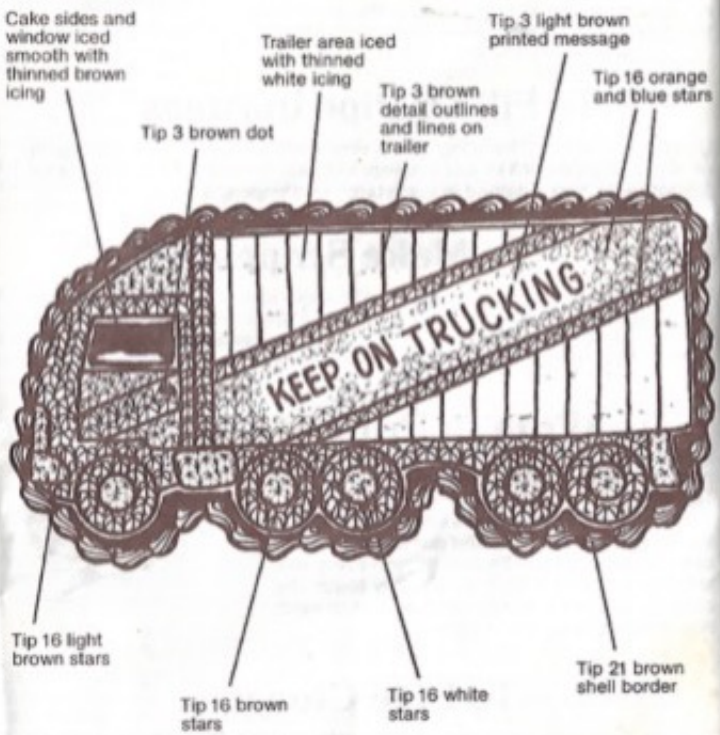
Stock No. 1803-0018

WITH BROWN ICING

- Use tip 3 and "To Make Dots" directions to add door handle.
- Use tip 16 and "To Make Stars" directions to cover wheels.
- Use tip 21 and "To Make Shells" directions to edge cake base.

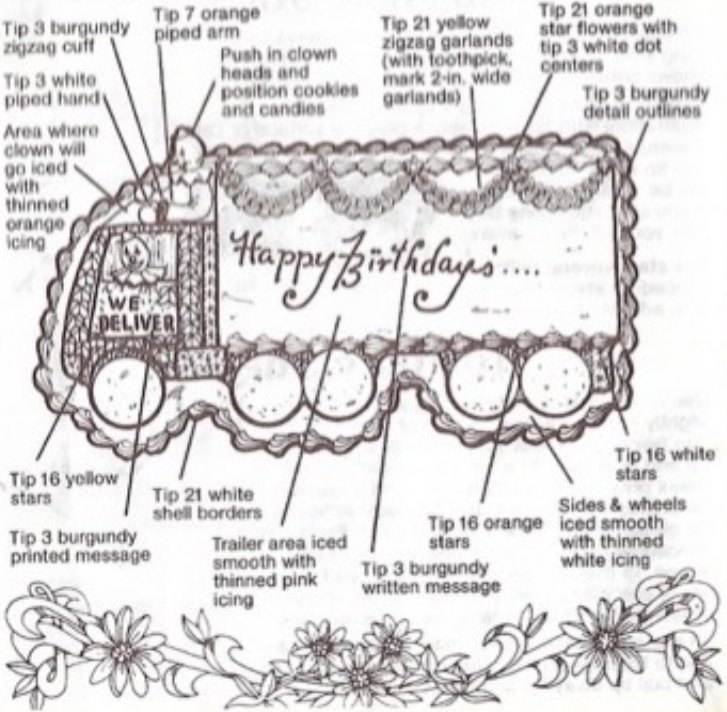


To Decorate Special Wishes Delivery Truck Cake

You'll need decorating tips 3, 7, 16, 21, Wilton Paste Colors in Pink, Burgundy, Orange and Golden Yellow, Derby Clown heads, round vanilla cookies and candy-coated chocolates.

Make 4 cups of buttercream icing:

- Reserve 1½ cups white icing (thin 1 cup with 2 teaspoons light corn syrup or water).
- Tint ½ cup orange (thin ¼ cup with ½ teaspoon light corn syrup).
- Tint ½ cup yellow.
- Tint ½ cup burgundy.
- Tint 1 cup pink (thin with 2 teaspoons light corn syrup or water).

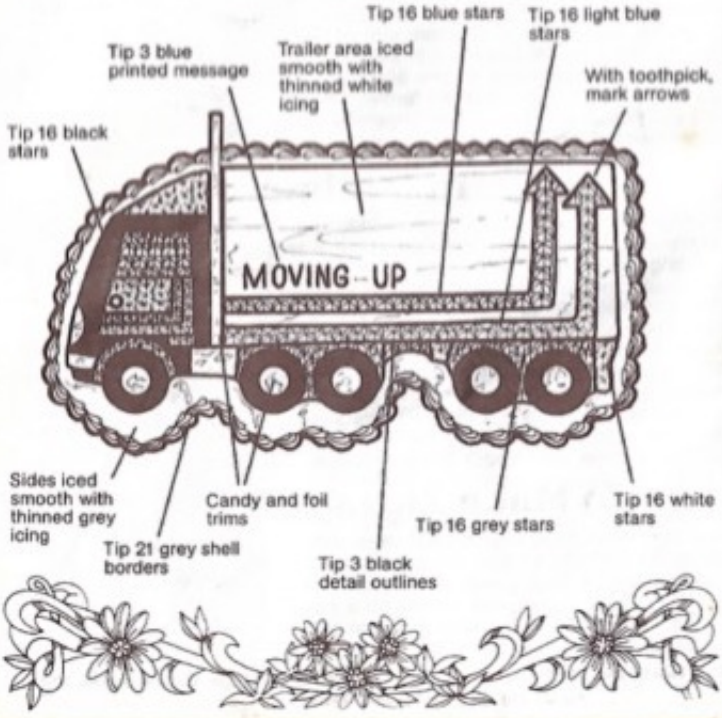


To Decorate On The Move Van Cake

You'll need decorating tips 3, 16, 21, Wilton Paste Colors in Sky Blue and Black, drinking straw, aluminum foil and red dot candy. Cover straw with foil and position small pieces on lights, bumpers, gas tank and hubcaps.

Make 4 cups of buttercream icing:

- Tint ½ cup light blue.
- Tint ½ cup blue.
- Tint 1¼ cups grey (thin 1 cup with 2 teaspoons light corn syrup or water). Add a small amount of black for grey.
- Tint ¾ cup black.
- Reserve 1 cup white (thin 1 cup with 2 teaspoons light corn syrup or water).

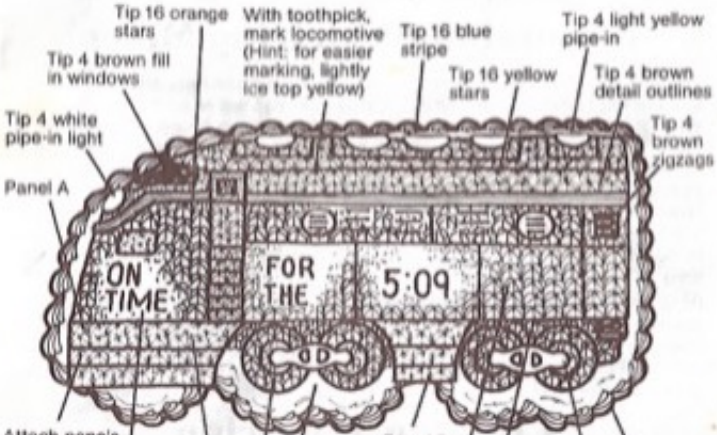


To Decorate On The Right Track Cake

You'll need decorating tips 4, 16, 21, Wilton Paste Colors in Orange, Golden Yellow, Brown and Sky Blue, graham crackers and craft knife. With craft knife, cut graham crackers into A & B panels (use cake as guide to size).

Make 4½ cups of buttercream icing:

- Reserve ½ cup white.
- Tint ¼ cup blue.
- Tint ½ cup orange.
- Tint ½ cup brown.
- Tint 2½ cups light yellow (thin 1 cup with 2 teaspoons light corn syrup or water).
- Tint ¼ cup yellow.



Wilton®

Complete Instructions for Baking & Decorating

18-Wheeler Truck Cake

PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE.

TO DECORATE CAKES you will need:

- Wilton Decorating Bag and Coupler or parchment paper triangles.
- Tips 3, 16 and 21 (alternate designs also use tips 4 and 7).
- One 2-layer cake mix or ingredients to make favorite layer cake recipe.
- Buttercream Icing (recipe inside).
- Wilton Paste Colors in Brown, Sky Blue and Orange (alternate designs also use Golden Yellow, Pink and Black).
- Serving plate or foil-covered cake board.
- You'll also need spatula, aluminum foil, plastic straw, graham crackers, round cookies, Derby Clown heads, red candy dot, craft knife, toothpick.

instructions for Frozen Elsa cake pan

Before 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 utensils. 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. If any shiny spots remain, touch up with more shortening and flour to prevent cake from sticking. (You can use Wilton Cake Release™, Wilton Bake Easy!™, vegetable oil pan spray or vegetable oil pan spray with flour, 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 oven for 35–40 minutes or until cake tests done according to recipe directions. Remove cake from oven and cool on cooling grid 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, run spatula round edge, place cooling grid against cake and turn both grid and pan over. Lift pan off carefully. Cool cake at least one hour. Brush loose crumbs off cake. To transfer cake to serving plate, hold a cake board against cake and turn both cake and grid over. Lift off grid. Hold another board against bottom of cake and turn cake over. Be sure to hold cake, grid and board close together while turning to prevent cake from cracking. For instructions on making a foil-wrapped board, cut to fit the cake, visit wilton.com.

Making Buttercream Icing: The 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.

½ cup solid vegetable shortening
½ cup (1 stick) butter or margarine, softened
1 teaspoon Imitation Clear Vanilla Extract
4 cups (about 1 lb.) sifted confectioners' sugar
2 tablespoons milk

Beat shortening and butter 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. Makes about 2¼ cups icing.

Decorating with Wilton Icings:

Wilton Buttercream Icing Mix: You will need 2 packages of our Buttercream 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 cans of our delicious white icing. Each 16 oz. can holds about 2 cups. It's ideal for all of your decorating needs – icing, 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, spread icing over area to be covered. Run spatula lightly over the icing in the same direction, blending it in for an even look.

To Make Outlines: Use tip 1 or 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 the surface. To end an outline, touch tip back to surface, stop squeezing and pull away. If icing ripples, you are squeezing the bag too hard. If icing outline breaks, you are moving the bag too quickly or icing is too thick.

To Outline & Pipe-In: After outlining, using the tip 4, squeeze out rows of lines to fill area. Pat icing down with fingertip dipped in cornstarch or smooth with dampened food-safe decorating brush.

To Make Stars: Use tip 13 or 16. Hold bag at a 90° angle with tip about ⅛ 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 2. Hold bag at a 90° angle with tip slightly above surface. Squeeze in a steady even pressure. Stop squeezing, pull tip away.

To Decorate Frozen Elsa Cake You'll Need:

- Wilton Decorating Bags and Coupler
- Decorating Tips 1, 2, 3, 13, 16
- Wilton Icing Colors in Sky Blue, Royal Blue, Ivory, Black, Burgundy, Red-Red, Golden Yellow, Violet, Orange and Brown. Pastel 4-Icing Colors Set (Rose Petal Pink used)
- Two-layer cake mix or make favorite layer cake recipe
- Buttercream Icing (recipe included)
- Wilton Cake Board, Fanci-Foil Wrap
- Cornstarch, light corn syrup

Make 3 cups of buttercream icing:

- Tint 1 cup ivory*
- Tint ¼ cup rose petal pink
- Tint ¼ cup red*
- Tint ¼ cup dark blue*
- Tint ¼ cup brown*
- Tint ¼ cup medium blue*
- Tint ¼ cup black
- Reserve ½ cup white (thin with 1 teaspoon of light corn syrup)

* Combine Ivory with Black for ivory shown.
Combine Burgundy with Red-Red, Black and Golden Yellow for red shown.
Combine Royal Blue with Violet for dark blue shown.
Combine Brown with Orange and Black for brown shown.
Combine Sky Blue with Ivory and Black for medium blue shown.

Decorate in numerical order:

1. Ice cake sides, background areas and eye smooth with thinned white icing.
2. Pipe irises in dark blue with tip 2, smooth with finger dipped in cornstarch.
3. Pipe pupils in black with tip 2, smooth with finger dipped in cornstarch.
4. Pipe dot eye highlights in white with tip 1.
5. Outline eyes in black with tip 1.
6. Pipe eyebrows in brown with tip 2.
7. Pipe lips in red with tip 2.
8. Outline face in rose petal pink with tip 3. Pipe stars around eyes in rose petal pink with tip 13, pipe stars on remainder of face with tip 16; overpipe stars on nose.
9. Outline dress in medium blue with tip 3. Cover dress with stars in medium blue with tip 16.
10. Outline hair in ivory with tip 16.

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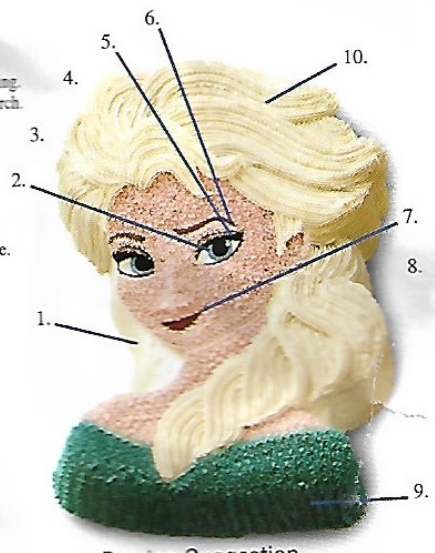

Serving Suggestion

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