



Instructions for Baking & Decorating Cuddly Lamb Cakes

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

- Wilton Decorating Bags, Couplers or Parchment Triangles
- Tips 3, 16 (alternate design uses tip 104)
- Wilton Icing Colors in Rose, Brown (alternate designs use No-Taste Red, Lemon Yellow, Royal Blue)
- Cake Board, Fanci-Foil Wrap or serving tray
- One 2-layer cake mix or make your favorite layer cake recipe
- Buttercream Icing (recipe included)
- 1/4 in. wide lavender satin ribbon (12 in. needed)
- Alternate designs use Wilton Vanilla Whipped Icing Mix, Cream Cheese Mousse Recipe (included), Wilton Shower Rattle, shredded coconut, chocolate nougat candies, pink salt water taffy, brown candy-coated chocolates, rolling pin, scissors, food-safe fresh violets and mint leaves



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

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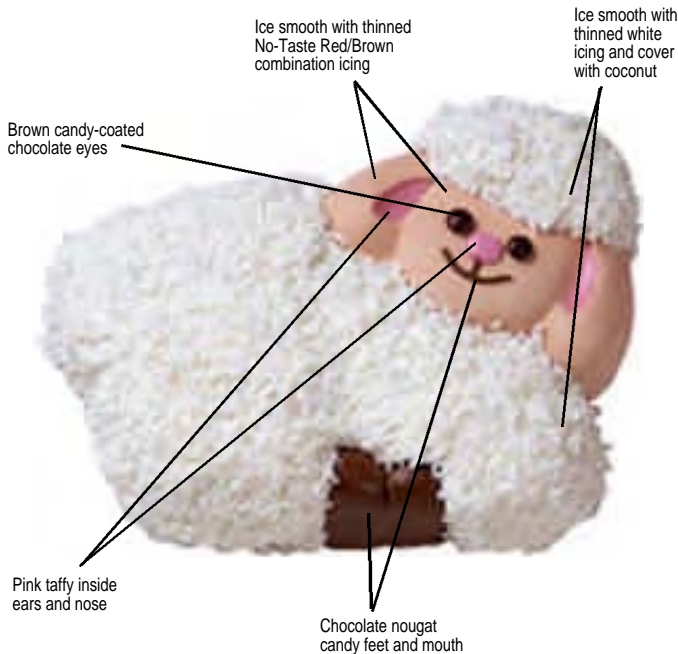
To Decorate Fluffy Fleece

You will need Wilton Icing Colors in No-Taste Red, Brown; shredded coconut, chocolate nougat candies, pink salt water taffy, brown candy-coated chocolates, rolling pin, scissors.

Make 2 1/2 cups buttercream icing:

- Tint 1/2 cup No-Taste Red/Brown combination (thin with 1 1/2 teaspoons light corn syrup)
 - Reserve 2 cups white (thin with 2 Tablespoons light corn syrup)
- Heat pink taffy in microwave for 5 to 10 seconds to soften; roll out and shape for ears and nose.

Heat chocolate nougat candies in microwave for 5 to 10 seconds to soften; roll out and shape for feet and mouth.



To Decorate Cuddly Lamb

You will need Wilton Icing Colors in Rose, Brown; tips 3, 16; 1/4 in. wide lavender satin ribbon (12 in. needed). We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use.

Make 3 1/4 cups buttercream icing:

- Tint 1/2 cup rose (thin 1/4 cup with 1 teaspoon light corn syrup)
- Tint 1/4 cup brown (thin with 1 teaspoon light corn syrup)
- Reserve 2 1/2 cups white (thin 1/2 cup with 1 1/2 teaspoons light corn syrup)

WITH THINNED WHITE ICING

- Use spatula to ice face and outside ears smooth.

WITH THINNED ROSE ICING

- Use spatula to ice inside of ears smooth.

WITH ROSE ICING

- Use tip 3 and "To Make Dots" directions to pipe dot nose.

WITH THINNED BROWN ICING

- Use spatula to ice feet smooth.

WITH BROWN ICING

- Use tip 3 and "To Outline and

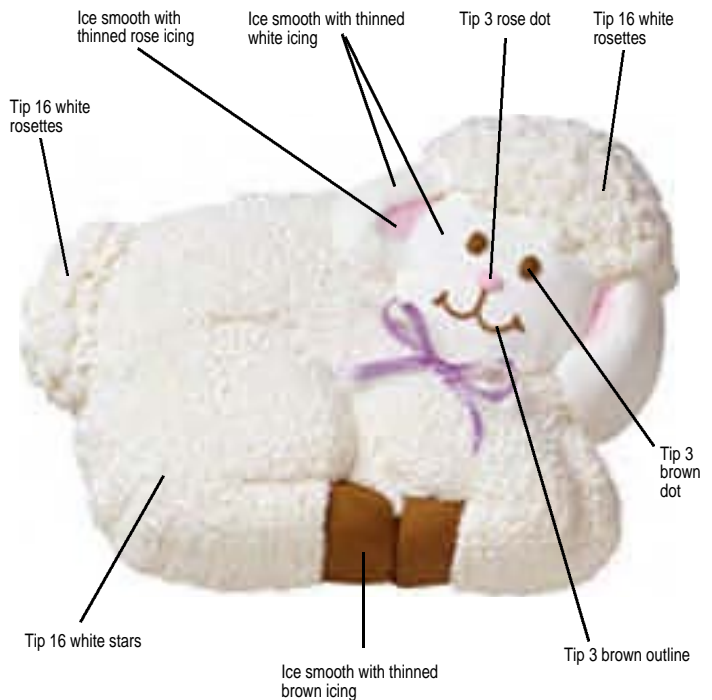
Pipe-In" directions to outline mouth.

- Use tip 3 and "To Make Dots" directions to pipe-in dot eyes.

WITH WHITE ICING

- Use tip 16 and "To Make Stars" directions to cover body and legs.
- Use tip 16 and "To Make Rosettes" directions to cover top of head and tail.

Position ribbon bow on neck.



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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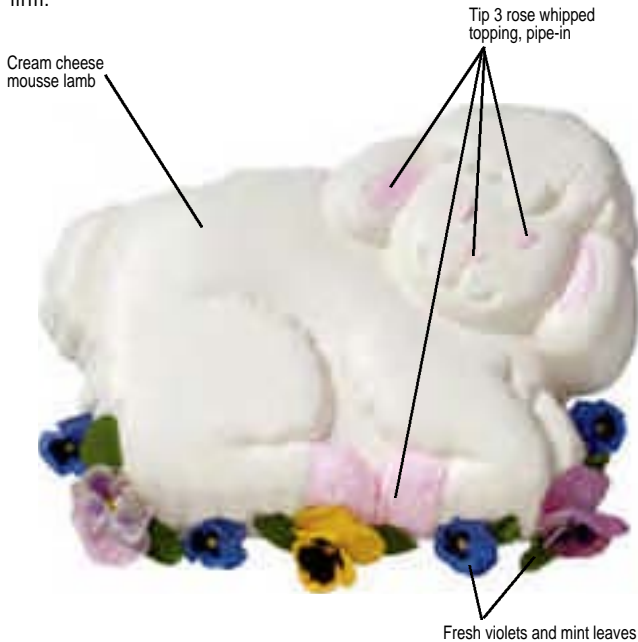
To Decorate Gentle Mousse

You will need Wilton Icing Color in Rose; tip 3; Wilton Vanilla Whipped Icing Mix; Cream Cheese Mousse Recipe (below); food-safe fresh violets and mint leaves.

Cream Cheese Mousse

- | | |
|--|-----------------------------|
| 2 1/2 cups whipping cream | 1 1/4 cups granulated sugar |
| 4 packets unflavored gelatin (2 Tablespoons) | 2 1/2 teaspoons vanilla |
| 2/3 cup cold water | 1 1/4 cups milk |
| 20 oz. cream cheese, softened | 2 1/2 teaspoons lemon juice |

Lightly oil pan with vegetable oil pan spray. The following mixture will set quickly after gelatin is added; be sure to assemble in the following order. Whip cream until soft peaks form. Set aside. Soften gelatin in cold water; heat in top of double boiler until dissolved; cool. Beat cream cheese and sugar until light and fluffy. Add vanilla, milk and lemon juice; mix. Add gelatin; stir. Immediately fold in whipped cream. Pour into prepared pan. Refrigerate 6 hours or until firm.

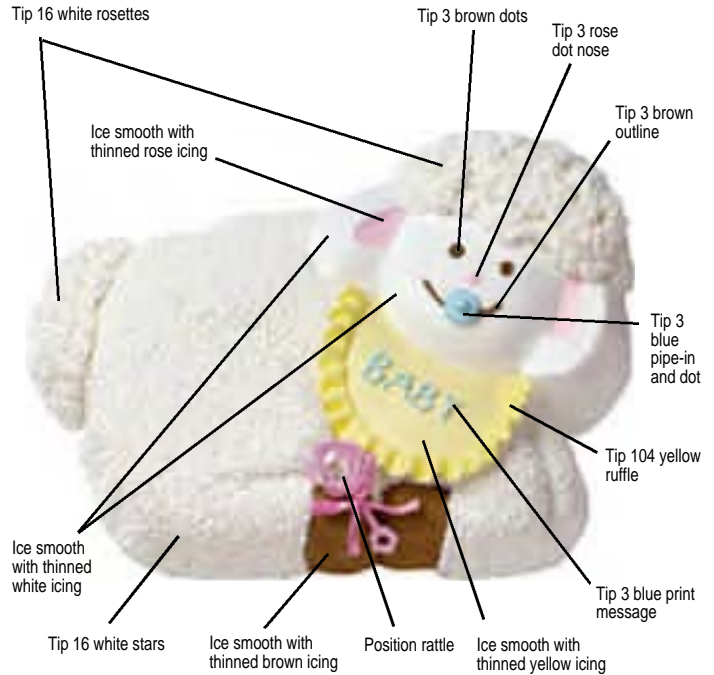


To Decorate Sweet Little Ewe

You will need Wilton Icing Colors in Brown, Lemon Yellow, Royal Blue, Rose; tips 3, 16, 104; Wilton Shower Rattle.

Make 4 cups buttercream icing:

- Tint 1/4 cup brown (thin with 1 teaspoon light corn syrup)
- Tint 1/2 cup rose (thin 1/4 cup with 1 teaspoon light corn syrup)
- Tint 1/4 cup blue
- Tint 3/4 cup yellow (thin 1/4 cup with 1 teaspoon light corn syrup)
- Reserve 2 1/4 cups white (thin 1/4 cup with 1 teaspoon light corn syrup)



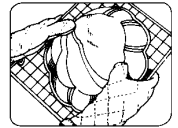
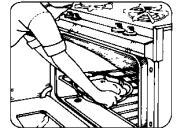
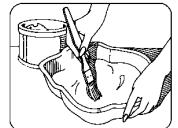
Baking Instructions

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.



For more Decorating Techniques & Tips

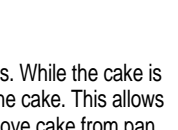
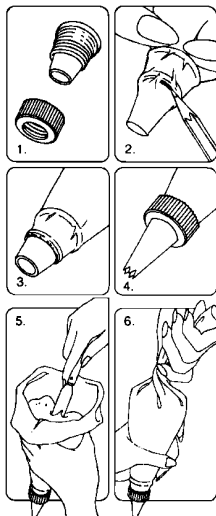
Visit our website at www.wilton.com -
Learn To Decorate - Basic Decorating Lessons

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 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 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. If you're using another type of icing mix, you will need three 15.4 oz. packages of the creamy vanilla type that will ice two 8 in. or 9 in. layers. For each package of icing 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 – icing, 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 confectioner's sugar
2 Tablespoons milk
1 teaspoon Wilton Clear Vanilla Extract

Cream butter and shortening with electric mixer. Add vanilla. Gradually add sugar, one cup at a time, beating well on medium speed. Scrape sides and bottom of bowl often. When all sugar has been mixed in, icing will appear dry. Add milk and beat at medium speed until light and fluffy.

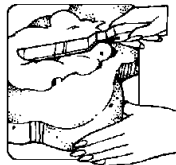
*To thin for icing cake, add a small amount of light corn syrup.

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.

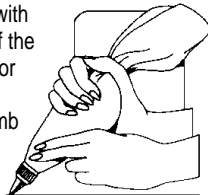
Icing Smooth With A Spatula

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

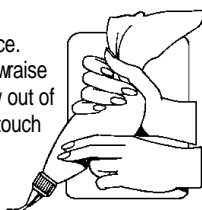
Use decorating bag and coupler as directed. Practice each of the following techniques on the back of a cookie sheet with white icing. The practice decorations can be scraped off the cookie sheet back into the mixing bowl and rewhipped for use again. To hold bag while decorating, curl fingers around bag 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 or visit www.wilton.com

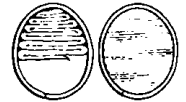
To Make Outlines

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

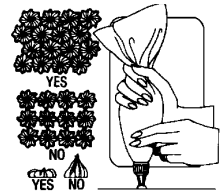
After outlining, using the same tip, squeeze out rows of lines to fill area. Pat icing down with fingertip dipped in cornstarch or smooth with dampened art brush.



To Make Stars

Use tip 16. 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.

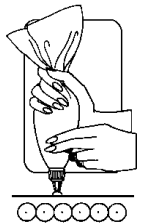
To make pull-out stars, lift tip as you squeeze, stop pressure, pull tip away.



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.

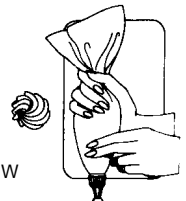
TOPVIEW



To Make Rosettes

Use tip 16. Hold decorating bag straight up with tip 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.

TOPVIEW



To Make Ruffles

Use tip 104. Hold bag at a 45° angle to surface, finger tips on bag facing you. Touch wide end of tip to surface, angle narrow end out about 1/4 in. away from surface. As you squeeze, move hand up and down slightly to ruffle the icing.



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