



Instructions for Baking & Decorating



Mini Treats Pan

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

- Roll-Out Cookie Recipe or White Mousse Recipe
- Wilton Decorating Bags and Couplers or Parchment Triangles
- Decorating tips 1, 2, 4, 7
- Disney Princess Icing Color Set (includes Blue, Yellow, Pink, Skin Tone); Wilton Icing Colors in Black, Brown, Lemon Yellow, Golden Yellow
- Wilton Buttercream Icing Recipe, Wilton Vanilla Whipped Icing Mix
- Wilton Candy Melts® in White and Light Cocoa
- Wilton Primary and Garden Candy Color Sets

*brand confectionery coating

We recommend hand washing pan in hot, soapy water.



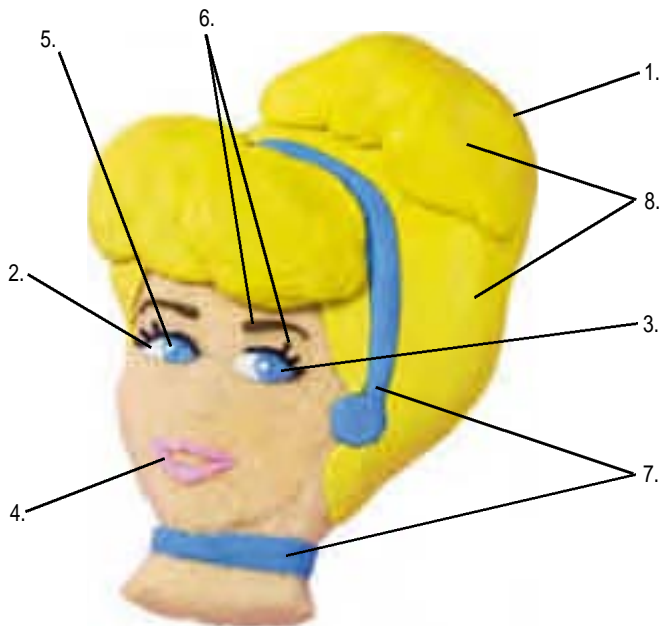
Wilton Method Cake Decorating Classes
Call: 800-942-8881

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Woodridge, IL 60517
www.wilton.com

Stock No. 2105-7476



Use tips 1, 2, 4, 7; Disney Princess Icing Color Set (includes Blue, Yellow, Pink, Skin Tone); Wilton Icing Colors in Black, Brown; Roll-Out Cookie Recipe, Buttercream Icing Recipe (included).



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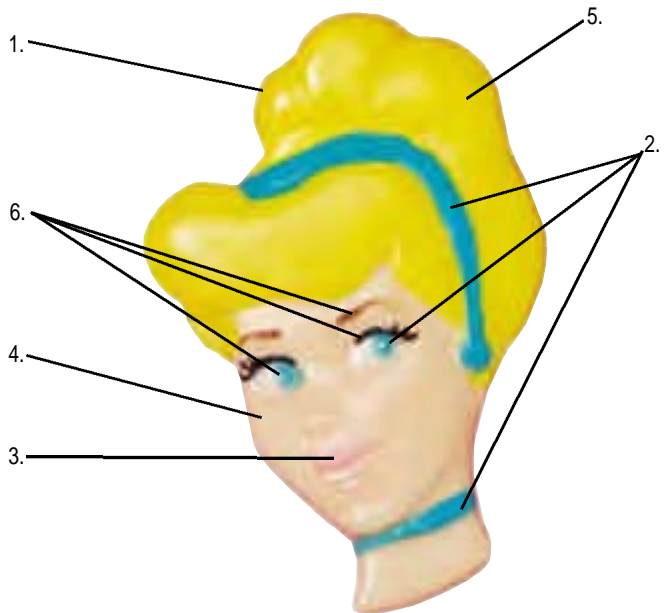


Use Wilton Candy Melts® – White, Light Cocoa; Primary and Garden Candy Color Sets; Parchment Triangles.

*brand confectionery coating

Decorate in numerical order:

1. To make candy plaque in pan, tint portions of melted white candy yellow, black, blue, rose, light orange (flesh) and melt Light Brown Candy Melts. Place all melted candy in cut parchment bags.
2. Use melted blue candy to fill in pupils (do not pipe eyebrows or eyelashes), neckband and headband.
3. Use melted rose candy to fill in lips. Refrigerate to set.
4. Use melted light orange candy (flesh) to fill in face.
5. Use melted yellow candy to fill in hair. Refrigerate to set and unmold.
6. Use melted candy in cut parchment bag to overpipe eyelashes in black, eyebrows in brown and highlight in eye in white.



Decorate in numerical order:

1. Bake and cool cookies following recipe directions.
2. Use tip 2 to pipe-in eyes in white.
3. Use tip 2 to pipe-in pupils in blue.
4. Use tip 2 to pipe-in lips in pink.
5. Use tip 1 to pipe dot in eye in white.
6. Use tip 1 to outline eyelashes in black and eyebrows in brown.
7. Use tip 4 and heavy pressure to pipe headband and neckband in blue.
8. Use tip 4 to pipe-in smooth areas of hair and tip 7 to pipe-in curly hair in yellow.

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.

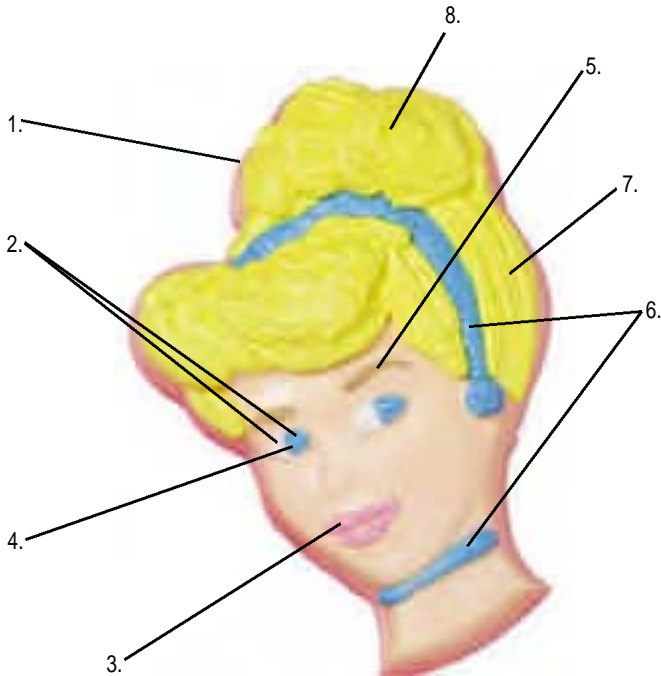
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Use tips 1, 2, 4, 7; Disney Princess Icing Color Set (includes Blue, Yellow, Pink, Skin Tone); Wilton Icing Colors in Lemon Yellow, Golden Yellow, Brown; Wilton Vanilla Whipped Icing Mix; Parchment Triangles; White Mousse Recipe (included).

Decorate in numerical order:

1. Prepare mousse per recipe directions and tint skin tone; fill mold, refrigerate to set; unmold.
2. Use tip 2 to pipe-in eyes in white and pupils in blue.
3. Use tip 2 to pipe-in lips in pink.
4. Use tip 1 to pipe dot eye highlight in white.
5. Use tip 1 to outline eyebrows in brown.
6. Use tip 4 to pipe headband and neckband in blue.
7. Use tip 4 to pipe-in smooth areas of hair.
8. Use tip 7 to pipe in curly hair in yellow.

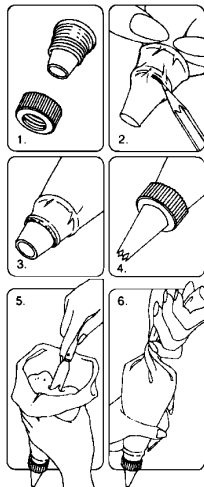


Using Your Decorating Bag and Coupler

You can make many different designs with just one decorating bagful of icing by using the Wilton Featherweight or Disposable Decorating bags and coupler and changing decorating tips.

Just follow these steps:

1. Screw ring off coupler to expose series of tiny threads 1/2 in. above coupler base.
2. Force coupler base as far down into decorating bag as it will go. Then mark where bottom thread of coupler shows through bag; remove coupler and trim bag at pencil mark with a pair of scissors.
3. Reposition coupler in bag and push end through opening to expose bottom two threads.
4. Position decorating tip over coupler and screw ring in place to secure. To change tips, unscrew ring, replace tip and replace ring.
5. To fill, cuff open end of bag over your hand and insert icing with a spatula. Fill bag no more than half full.
6. To close, unfold cuff and twist top of bag shut. Hold twist between your thumb and forefinger. Note: You can eliminate any air bubbles that may have formed by squeezing bag gently over icing bowl until air is released. Important: Be sure to wash the Featherweight bag in hot soapy water, then rinse and dry after every use. A degreaser can make clean-up easier.



Using Parchment Bags

Parchment bags made from parchment paper triangles give you more versatility and the convenience of one-time use. Follow package directions. To "pipe-in" using a cut parchment bag, cut the point of the bag to desired

Decorating With Wilton Icings

Wilton Frosting Mix: You will need 2-3 packages of Creamy White Icing Mix. To prepare, follow package directions. Each package makes about 2 cups icing. Excellent for tinting any shade required. If you're using another type of 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.

Baking Instructions for Cakes and Brownies

1. Preheat oven to 350°F.
2. Using pastry brush, grease inside of pan cavities with solid vegetable shortening, vegetable pan spray, or use Wilton Cake Release. Do not use butter, margarine or liquid vegetable oil. Spread shortening so that all indentations are covered. Sprinkle flour into cavities, shake to cover all greased surfaces and remove excess flour.
3. Prepare mix, pour 1/3 cup batter into each cavity in pan.
4. Bake on middle rack of oven for 15-20 minutes.
5. Cool 5 minutes and trim so cake sits level.
6. Unmold cakes and cool 30 minutes before decorating.
7. Wash pan and repeat to bake remaining cakes.

White Mousse

- 3/4 cup whipping cream
- 1 envelope unflavored gelatin
- 8 Tablespoons cold water
- 2 (3 oz.) packages cream cheese, softened
- 1/3 cup granulated sugar
- 1/4 teaspoon vanilla extract
- 1/4 cup milk
- 1/4 teaspoon lemon juice

Spray molds with vegetable 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 microwave on high 20 to 30 seconds 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 until firm. Makes 4 servings.

For more Decorating Techniques & Tips

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

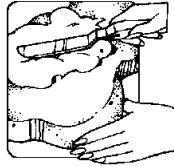
Roll-Out Cookie

1 cup butter
1 cup granulated sugar
1 large egg
1 teaspoon Wilton Clear Vanilla Extract
2 teaspoons baking powder
3 cups flour

Preheat oven to 400°F. Spray pan with vegetable pan spray. In a large bowl, cream butter and sugar with an electric mixer. Beat in egg and vanilla. Mix baking powder and flour, add one cup at a time, mixing after each addition. The dough will be very stiff; blend last flour in by hand (if dough becomes too stiff, add water, a teaspoon at a time). Do not chill dough. Dip hands into flour and pat dough into bottom of prepared pan about 1/4 inch. Bake on top rack of oven for 6 to 7 minutes or until cookies are lightly browned. Makes 1 1/2 - 2 dozen cookies.

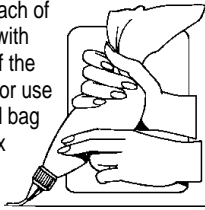
Icing Smooth With A Spatula

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

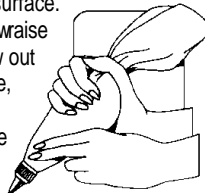
Use decorating bag and coupler as directed. Practice each of the following techniques on the back of a cookie sheet with white icing. The practice decorations can be scraped off the cookie sheet back into the mixing bowl and rewhipped for use again. To hold bag while decorating, curl fingers around bag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

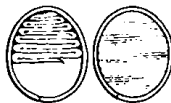
To Make Outlines

Use tip 1 or 2. 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

Use tip 4 or 7. 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 Dots

Use tip 2. 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



Wilton Method Decorating Classes

Discover The Fun of Cake Decorating!



Find Classes Near You!

In U.S.A., Call **800-942-8881** Or visit our website at www.wilton.com
In Canada, call (416) 679-0790 x200 Or E-mail: classprograms@wilton.com

Millions have learned how much fun cake decorating can be in Wilton Method Classes. Our students keep coming back for more, because each Wilton Class helps anyone get beautiful results – even those who have never decorated before!

The secret of success? Wilton Method Instructors. Their friendly, patient way of teaching makes learning a pleasure. Our Instructors work with you, giving personal attention to help you perfect each technique. Wilton Method Instructors make learning fun.

Response from students has been so amazing that we've added new classes, featuring more ways to decorate great cakes and treats. Now you can be ready for any occasion, with the perfect, personalized dessert. Imagine the great things you can make – colorful cakes for kids' birthdays featuring today's hottest characters, beautiful floral basket cakes for Mom, charming gingerbread house centerpieces to make your holiday festive. We'll show you how to do it all!

Wilton Method Classes 4 sessions per course

Course I - Cake Decorating

Stars, shells, roses and floral sprays give you the fundamentals to create so many cakes. Add messages and create fun, figure-piped shapes.

Course II - Flowers and More!

Build on the basics with beautiful blooms like daisies, pansies, violets and daffodils. Use these flowers and techniques like basketweave and color flow, to create a fabulous bouquet cake for a sweetheart, Mom, sister, or friend.

Course III - Fondant and Tiered Cakes

Ruffled borders, advanced flowers and stringwork expand your decorating horizons. Lessons in rolled fondant and tiered cake assembly culminate in an elegant cake suitable for a wedding, formal shower or fancy party.

Project Classes 1 or 2 sessions each

Focus on one fabulous decorating project. We have more to choose from than ever* – Pre-baked Gingerbread Houses, Fondant Cakes, Star Character Cakes, Cookie Blossoms, Mini Cakes, Candy and more.

*Not all classes are offered at all store locations. Check with your local retailer for class offerings.

Bake Easy™

Convenient Non-Stick Spray!

For cakes that turn out beautifully every time, start by spraying pans with Bake Easy. This non-stick spray helps your cakes release perfectly with fewer crumbs for easier icing and a flawless decorated cake. Just a light, even coating does the job. Use Bake Easy for all mixes and recipes—cupcakes, brownies, breads and more. Versatile for all types of baking and cooking. 6 oz. **702-6018**

