



Instructions for Baking & Decorating

Dimensions DECORATIVE BAKEWARE

Belle Pan Cakes

A New Definition Of Elegance

With Dimensions,[™] anyone can create desserts with elegant shapes and spectacular detail. Heavyweight cast aluminum conducts heat extremely evenly, and allows for uniquely sculpted shapes you will be proud to serve. Cakes and breads rise higher and bake more evenly. The premium non-stick surface means foods release perfectly and cleanup is a breeze.



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

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Woodridge, IL 60517
www.wilton.com

Stock No. 2105-1186

Use & Care

Before baking, prepare pan with a light coating of vegetable pan spray or use Wilton Cake Release. Use your favorite cake recipe or mix and follow recipe directions. After baking, let cool about 20 minutes before unmolding. To unmold, cover top of pan with a flat surface and turn the pan over; food releases onto the flat surface. If molding mousses, ice cream or appetizers, line pan with plastic wrap for easy unmolding. Dimensions is dishwasher safe; however, for best results, hand wash in warm, soapy water. Rinse and towel dry. Do not use dishwasher detergent tablets; their concentrated cleansers will damage the finish. Avoid using metal utensils, abrasive cleaners or scouring pads. Some foods may stain metal but will not effect performance.

Blueberry Coffee Cake

- 1 cup butter, softened
- 1 1/4 cups granulated sugar
- 3 eggs
- 1 3/4 teaspoons vanilla extract
- 1 3/4 cups all-purpose flour
- 1 3/4 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup sour cream
- 3/4 cup brown sugar
- 1 1/2 teaspoons cinnamon
- 1 1/2 teaspoons chopped pecans
- 1 1/2 cups fresh or frozen blueberries

Preheat oven to 350° F. Spray pan with vegetable pan spray or use Wilton Cake Release. Place butter and sugar in large mixing bowl, cream until light and fluffy; add eggs and vanilla, then beat. Toss flour, baking powder, baking soda and salt with a fork. Add alternately with sour cream to butter mixture. Mix until smooth. Toss brown sugar, cinnamon and nuts together. Mix blueberries with 2/3 of nut mixture. Sprinkle about 1/3 of nut mixture on bottom of pan. Top with half the batter. Spread blueberry mixture over batter. Top with remaining batter. Bake 45-50 minutes or until toothpick inserted in center comes out clean. Cool 15 minutes in pan on cooling rack, remove from pan. Serve at room temperature or reheat briefly in a 350° F oven.



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.ca

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!

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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