



Instructions for Baking & Decorating

Dimensions DECORATIVE BAKEWARE

Jewel 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. 2105-1187

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.

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.

702-6016



Marie's Applesauce Cake

- 1 cup butter or margarine, room temperature
- 2 cups granulated sugar
- 3 eggs
- 1 teaspoon baking soda
- 1/4 cup hot tap water
- 2 cups sweetened applesauce
- 4 cups all-purpose flour
- 3 Tablespoons cocoa
- 1/2 teaspoon ground cloves
- 1 teaspoon cinnamon
- 1/2 teaspoon salt
- 2 cups raisins or chopped dried apricots
- 1 cup chopped walnuts

Preheat oven to 350° F. Spray pan with vegetable spray or use Wilton Cake Release. Cream butter and sugar in large mixer bowl. Add eggs one at a time, beating between additions. Dissolve baking soda in hot water, stir into applesauce. In a separate bowl, mix flour, cocoa and spices. Add flour mixture and applesauce alternately to batter. Beat until smooth. Fold in raisins and nuts. Pour into prepared pan. Bake on center rack for 65-70 minutes or until a toothpick inserted in the middle comes out clean. Cool 15 minutes on rack, trim top if necessary and invert; cool. Glaze or sprinkle with confectioners' sugar.

Makes 18 servings.



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!