



# Instructions for Baking & Decorating Ballet Slippers Cakes

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

- Wilton Decorating Bags and Couplers or parchment triangles
- Tips 3, 16, 21, 104
- Wilton Icing Color in Rose (alternate designs use Royal Blue, Kelly Green, Red-Red and Violet)
- Cake Board, Fanci-Foil Wrap or serving tray
- One two-layer cake mix or ingredients to make favorite layer cake recipe
- Buttercream Icing (recipe included)
- Alternate design uses two 6 oz. packages of red gelatin, Wilton Vanilla Whipped Icing Mix, frozen whipped topping and your favorite creamy gelatin recipe, 5/8 in. wide ribbon (2 yards)

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  
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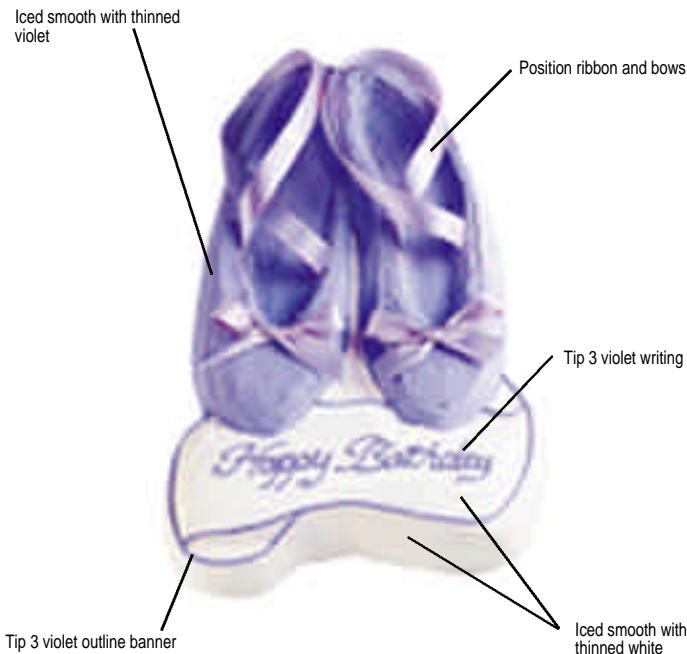
Stock No. 2105-2065

## To Decorate Graceful Steps Cake

You will need tip 3, Wilton Icing Color in Violet, 5/8 in. wide ribbon (2 yards needed).

Make 2 1/2 cups buttercream:

- Tint 1 1/4 cups violet (thin 1 cup with 1 1/2 teaspoons light corn syrup)
- Reserve 1 1/4 cups white (thin with 1 Tablespoon + 3/4 teaspoon light corn syrup)



## To Decorate Ballet Slippers Cake

You will need tips 3, 16, 21, 104; Wilton Icing Color in Rose. Refrigerate icing in covered containers until ready to use.

Make 4 1/4 cups buttercream icing:

- Tint 1/4 cup dark rose (thin with 3/4 teaspoon light corn syrup)
- Tint 1 1/2 cups light rose
- Reserve 2 1/2 cups white (thin 1 1/4 cups with 1 Tablespoon + 3/4 teaspoon light corn syrup)

### WITH THINNED DARK ROSE ICING

- Use spatula to ice inside slippers area smooth

### WITH THINNED WHITE ICING

- Use spatula to ice cake sides and background areas smooth

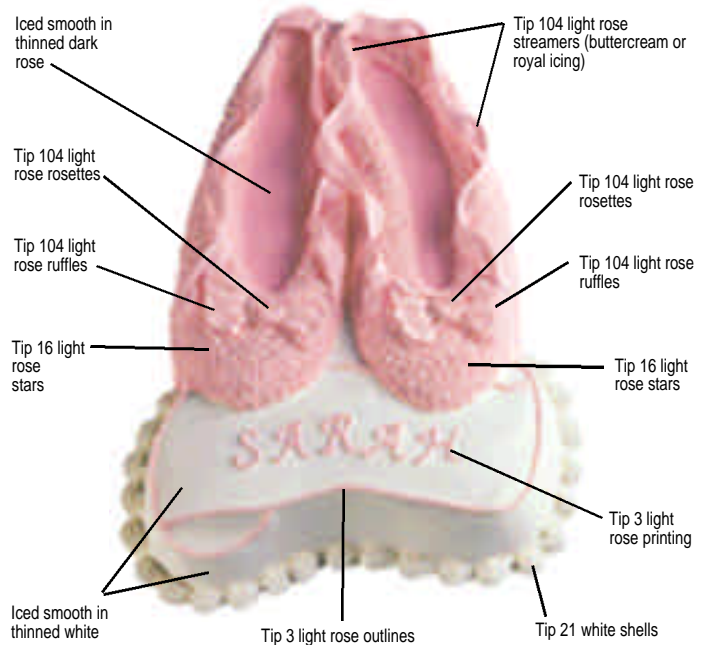
### WITH LIGHT ROSE ICING

- Use tip 16 and "To Make Stars" directions to cover slippers
- Use tip 104 and "To Make Ruffles" directions to make bow on each slipper
- Use tip 104 and "To Make Rosettes" directions to make center knot on bows
- Use tip 104 and "To Make Ruffled Streamers" directions to make ribbons\*
- Use tip 3 and "To Make Outlines" directions to make banner
- Use tip 3 and "To Write or Print" directions to print name

### WITH WHITE ICING

- Use tip 21 and "To Make Shells" directions to pipe bottom border

\*Note: For more durability, you may make ribbons or streamers in advance using 1 cup Royal Icing (recipe included). Cover ribbon area on outside of pan with cellophane wrap; pipe tip 104 streamers over ribbon area. Let dry on pan, then peel off cellophane. Position on cake before serving.



## 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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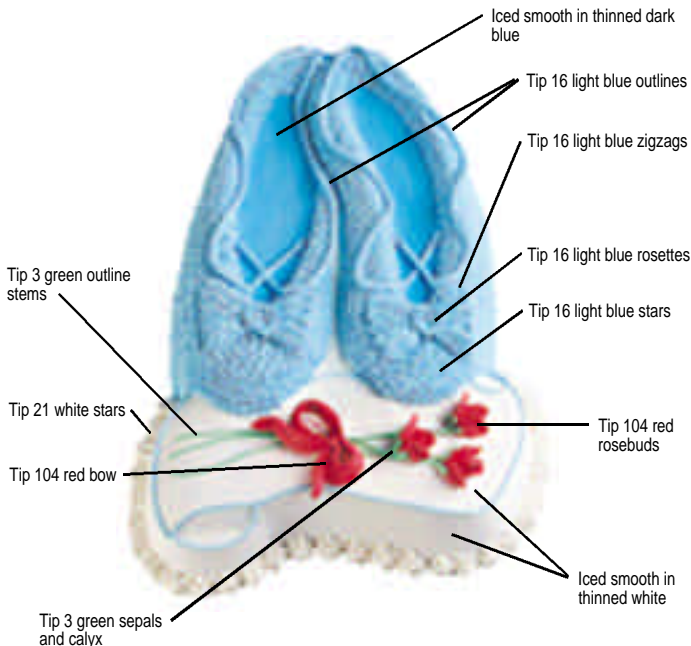


## To Decorate Ballerina's Bouquet Cake

You will need tips 3, 16, 21, 104, Wilton Icing Colors in Royal Blue, Kelly Green and Red-Red.

Make 4 1/4 cups buttercream icing:

- Tint 1/4 cup dark blue (thin with 3/4 teaspoon light corn syrup)
- Tint 1 cup light blue
- Tint 1/4 cup red
- Tint 1/4 cup green
- Reserve 2 1/2 cups white (thin 1 1/4 cups with 1 Tablespoon + 3/4 teaspoon light corn syrup)



## To Decorate Dreamy Creamy Gelatin

You will need tips 3, 21, Wilton Vanilla Whipped Icing Mix, 2 large boxes (6 oz. each) red gelatin mix, frozen whipped topping, thawed.

Spray pan with vegetable oil pan spray. Prepare your favorite creamy gelatin recipe using gelatin mix and frozen whipped topping. Pour into pan, let set; unmold by holding bottom of pan in warm water bath for 30 seconds. Place serving plate over top of pan and invert.

Prepare Wilton Vanilla Whipped Icing Mix following package directions.



## For more Decorating Techniques & Tips

Visit our website at [www.wilton.com](http://www.wilton.com) -

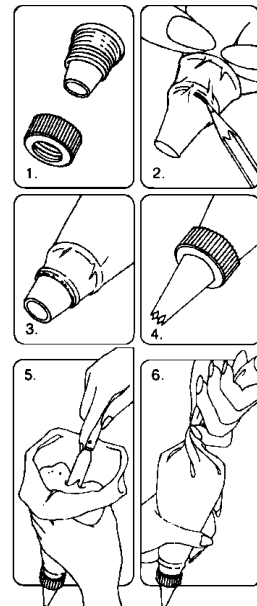
Learn To Decorate - Basic Decorating Lessons.

### 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 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.



### Baking Instructions

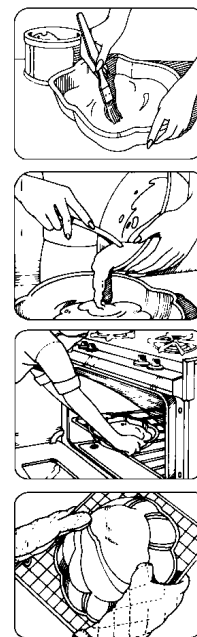
Preheat oven to 350°F for temperature per recipe directions. Your cake will unmold easily, without sticking, when you prepare the pan properly. Grease the inside of pan using a pastry brush and solid vegetable shortening (do not use butter, margarine or liquid vegetable oil).

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!).

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.



## 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 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 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.

## 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 tsp. 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.

## About Royal Icing

Before you make the following recipe, be sure your mixing bowl and utensils are grease free. Any trace of grease causes Royal Icing to break down. Royal Icing may be kept tightly covered at room temperature for two weeks. To re-use, beat it to restore original consistency. Unless you have a heavy-duty mixer, do not double the recipe; make it twice.

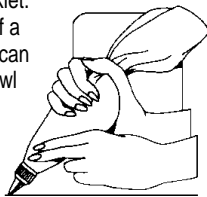
## Royal Icing Recipe

3 level tablespoons Meringue Powder Mix  
6 tablespoons water  
4 cups sifted confectioners' sugar

Beat all ingredients at low speed for 7 to 10 minutes (10-12 minutes on high speed for portable mixer), until icing forms peaks. Yield: 3 cups.

## Let's Practice Decorating

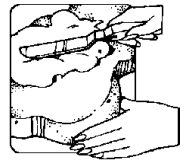
Use decorating bag and coupler as directed in this booklet. Practice each of the following techniques on the back of a cookie sheet with white icing. The practice decorations can be scraped off the cookie sheet back into the mixing bowl and rewhipped for use again. To hold bag while decorating, curl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

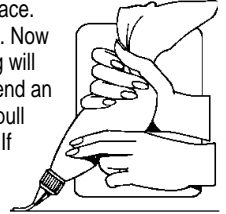
## Icing Smooth With A Spatula

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.



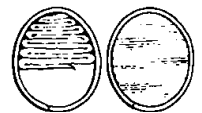
## To Make Outlines

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.



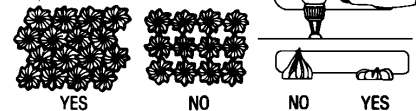
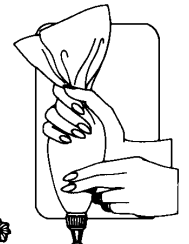
## To Outline & Pipe-In

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 or 21. 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 Ruffles

Use tip 104. Hold bag at a 45° angle to surface, fingertips 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.

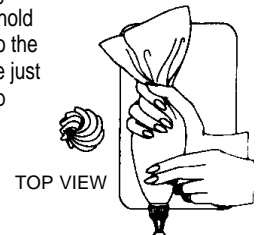


## To Make Ruffled Streamers

Use tip 104. Follow instructions for making ruffles, but as you squeeze, move hand from side to side to form loose ruffles.

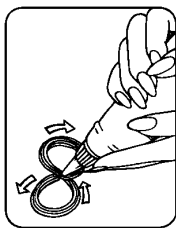
## To Make Rosettes

Use tip 16, 21 or 104. 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.



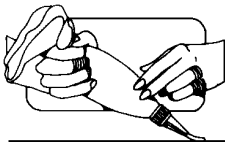
## To Make Bows

Use tip 104. Hold decorating bag at a 45° angle and move tip up around to the left and back down. Then move tip up around to right and back down to form second loop. Add outline streamers.



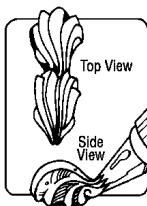
## To Write or Print

Use tip 3. Hold bag at a 45° angle to surface of cake with bag toward your right so that fingers face you (see illustration). As you write or print, always work from left to right. To write, squeeze out icing with a steady, even pressure as you glide tip along surface in a smooth continuous motion. Keep wrist straight; use your arm, not your fingers to form each line, letter or word. Tip should lightly touch cake at all times. To print, touch tip to surface and then raise tip slightly as you continue to squeeze. The icing will flow out of the tip while you direct it along surface. Stop squeezing and touch tip to surface to end each stroke of printed letter, then lift tip and pull away.



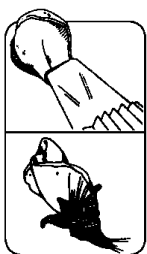
## To Make Shells

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.



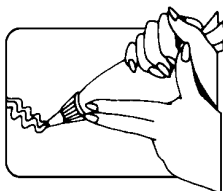
## To Make Rosebuds

Use tips 3 and 104. First, make the base petal. Hold bag at a 45° angle, with narrow end of tip raised up slightly to the right (to the left if you are left-handed). While squeezing, move the tip along the surface away from you in a straight line about 1/4 inch long. Pause, then continue squeezing as the icing fans out. Returning tip to original position and halfway back, start to release pressure, move tip to starting point, stop pressure and pull tip away. Next, make the overlapping petal. Touch wide end of tip to the outside edge of completed petal. The bag is positioned as for the base petal, at 4:30 (7:30); hold it steady in this position until second petal is completed. As you continue squeezing, the icing will catch the edge of the base petal and roll it over naturally. When second petal looks complete, stop pressure completely, touch tip back down to surface and pull tip away. Next, make the sepals and calyx (green bud and petals), using tip 3. Form middle sepal by squeezing and letting icing build up. Lift bag up and away from the flower. Stop pressure as you pull away to form the point of the sepal. Repeat, making a sepal on the right and left sides. For calyx, insert tip into base of the center sepal. Squeeze, letting icing build up. Slowly draw tip toward you, relaxing pressure as you move away from the flower. Stop pressure, pull away.



## To Make Zigzags

Use tip 16. 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.



## 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](http://www.wilton.com)  
In Canada, call (416) 679-0790 x200 Or E-mail: [classprograms@wilton.ca](mailto: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!

### 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.