



WILTON ENTERPRISES

Dear Editor,

Cake decorating is more than just the icing on the cake! Simply ask one of the four million students who have taken part in The Wilton Method®, courses offered at local craft and specialty stores nationwide. Today, we are happy to announce a completely refreshed cake decorating class program that makes learning to decorate easier than ever and more fun!

To capture all the excitement offered by these courses, we developed three e-chapters, each drawing from the lessons and techniques covered in class. In this chapter, we highlight a few of the basic fundamentals of cake decorating in course one: [Decorating Basics](#) - the foundation for all Wilton Method courses.

Since this is just a sampling of what the course covers, [click here](#) to learn more!

Happy Decorating!
Nancy Siler



decorating basics

Icing Consistency

The key to making great cake decorations lies in the icing consistency. Buttercream icing with a stiff consistency can be easily manipulated to create a medium or thin icing needed for specific decorating results. Use the test below to ensure the right consistency for various icing decorations:



Stiff

Used for icing decorations such as flowers with upright petals like the rose.

- Place 1 cup of icing in a 9 oz. cup, 3 3/4 in. tall, about 2 3/4 in. diameter.
- Insert a straight spatula all the way into center of icing and jiggle the cup.
- When the icing is stiff consistency, the spatula will not move.



Medium

Used to create stars, borders, dimensional decorations and flowers that lie flat.

To convert stiff to medium consistency **add 1 teaspoon of water or corn syrup for each cup of stiff consistency icing.** Mix until well blended.

- Use same test used for stiff consistency.
- When the icing is medium consistency, the spatula will lean slightly when the cup is jiggled.



Thin

Used for writing and printing and making leaves.

To convert stiff to thin consistency, **add 2 teaspoons of water or corn syrup for each cup of stiff consistency icing.** Mix until well blended.

- Use same test used for stiff consistency.
- When the icing is thin consistency, the spatula will fall over when the cup is jiggled.

Decorating Tips

Teaching ordinary people to decorate extraordinary things is what Wilton is all about. For example, a simple star tip is responsible for some of the most celebrated and easy-to-accomplish decorations.

Did you know a star tip can create all three of the shapes shown here? Use this tip to make decorative stars to fill in character cakes, make rosettes, outline a festive border, or to create beautiful drop flowers.



star



shell



zigzag

Did You Know?

Substitute tips from the same basic group (star, petal, round, etc.) that are close in size for one another. The effect will be a slightly smaller or larger decoration. Star tip 21 (or larger) can be used to: cover tops of pies with whipped cream or meringue, top appetizer crackers and celery sticks with cream cheese, fill deviled eggs, or garnish roasts with mashed potatoes.

How To...

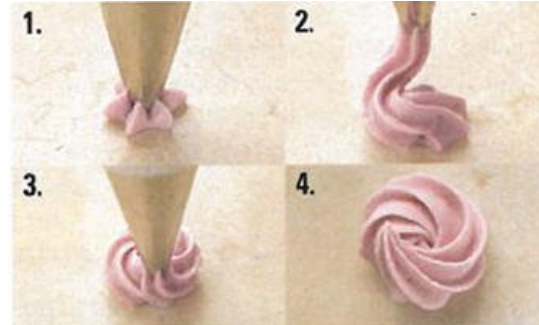
Make a Rosette

Practice With: coupler and tip 18 (star)

Icing Consistency: medium

Bag Position: 90 degrees

Hold Tip: lightly touching surface



1. Keep the tip slightly above the surface, squeeze out icing to form a star and, without releasing pressure, move the tip in a tight, complete rotation, starting at 9:00 (3:00)*, moving to 12:00... then to 3:00 (9:00) and 6:00.
2. Stop pressure at 6:00 (3:00) but continue to move tip back to starting point to make a complete rotation.
3. Pull tip away, continuing the circular motion so that the tail maintains the circular shape of the rosette.

*Times in parenthesis are for left-handed decorators.

Find a Wilton Method Course near you!

To search by zip code for local stores offering Wilton Method courses, simply [click here](#). For frequently asked questions about the refreshed Wilton curriculum, [click here](#).

Questions?

Contact Diana Rodriguez at drosdriguez@wilton.com

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