



Instructions for Baking & Decorating Stand-up Snowman Cakes

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

- 6 cups pound cake or pudding added cake mix batter (One pound cake mix yields 4 cups batter, one 2-layer cake mix yields 4 1/2 to 5 1/2 cups batter).
- Buttercream Icing (recipe included)
- Wilton Decorating Bags and couplers or parchment paper triangles.
- Cake Board, Fanci-Foil Wrap or serving tray.
- Stand-up Snowman (Feature) also uses: Tips 3, 16; Kelly Green, Red-Red Icing Colors; candy-coated chocolate dots, black string licorice
- Blizzard also uses: Violet Icing Color; Bow Metal Cookie Cutter; candy corn, black licorice whip, rolled fruit, mint discs; pretzel rods
- Flurry also uses: Tips: 3, 5, 12, 16, 21, 352; Red-Red, Black, Royal Blue, Lemon Yellow, Kelly Green Icing Colors; 4 in. Lollipop Sticks; marshmallow
- For Snowfall Crisped Rice Cereal Treat, use; Lt. Cocoa Candy Melts® brand confectionery coating; Buttercream Icing; favorite crisped rice cereal treat recipe; 12 in. x 1/2 in. wide ribbon; candy-coated chocolate dots, spice drops, mini chocolate chips, candy cane
- For Frosty Mousse, use; Tip 16; Kelly Green, Rose Icing Colors; White Cream Cheese Mousse Recipe (inside); Wilton Vanilla Whipped Icing Mix, fresh raspberries and blueberries, fresh mint leaves



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To Decorate Blizzard

You will need Wilton Violet Icing Color; Wilton Bow Metal Cookie Cutter; candy corn, black licorice whip, rolled fruit, mint discs; pretzel rods. Attach candy accents to snowman using dots of icing.

Make 2 1/2 cups buttercream icing:

- Tint 1/2 cup violet (thin with 1 1/2 teaspoons light corn syrup)
- Reserve 2 cups white (thin with 2 tablespoons light corn syrup)



To Decorate Stand-Up Snowman

You will need Wilton Icing Colors in Kelly Green* and Red-Red*; tips 3, 16; candy-coated chocolate dots and black string licorice. We suggest that you tint all icing at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use.

*Try using Wilton Tube Decorating Icings in Kelly Green and Red for these smaller amounts of icing

Make 3 cups buttercream icing:

- Tint 3/4 cup green
- Tint 1/4 cup red
- Reserve 2 cups white

WITH WHITE ICING

- Use tip 16 and "To Make Stars" directions to cover snowman

WITH GREEN ICING

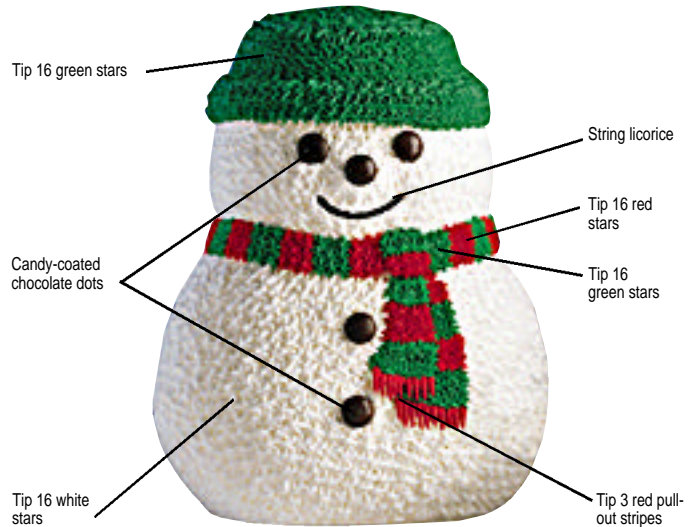
- Use tip 16 and "To Make Stars" directions to cover hat and add stripes to scarf

WITH RED ICING

- Use tip 16 and "To Make Stars" directions to add stripes to scarf
- Use tip 3 and "To Make Pull-out Stripes" directions to add fringe to scarf

WITH CANDY

- Position candy-coated chocolate dots for eyes, nose and buttons. Cut string licorice and add for mouth

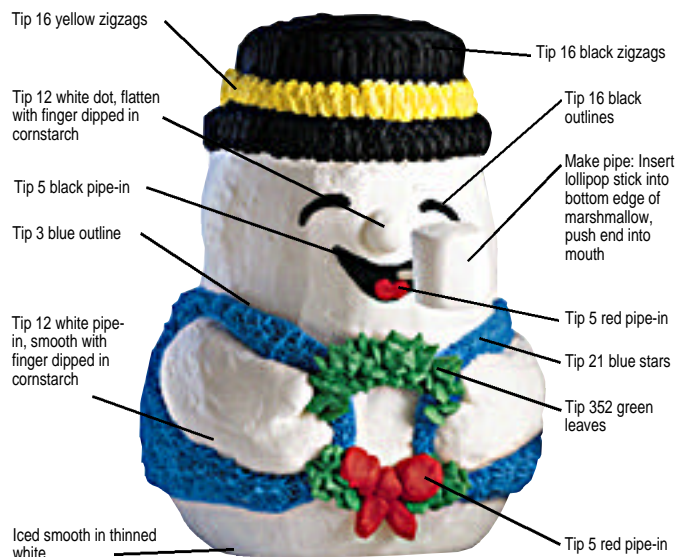


To Decorate Flurry

You will need tips 3, 5, 12, 16, 21, 352; Wilton Icing Colors in Red-Red, Black, Royal Blue, Lemon Yellow, Kelly Green; 4 in. Lollipop Sticks; marshmallow.

Make 4 cups buttercream icing:

- Tint 1/4 cup red
- Tint 1/2 cup black
- Tint 3/4 cup blue
- Reserve 2 cups white (thin with 2 tablespoons light corn syrup)
- Tint 1/4 cup yellow
- Tint 1/4 cup green



To Decorate Frosty Mousse

You will need tip 16; Wilton Icing Colors in Kelly Green and Rose; White Cream Cheese Mousse recipe; Wilton Vanilla Whipped Icing Mix; fresh raspberries and blueberries, fresh mint leaves.

Use the front snowman pan. Spray lightly with vegetable oil pan spray. Prepare White Cream Cheese Mousse recipe and pour into prepared pan. Chill and unmold. Prepare Whipped Icing Mix; tint 1/4 cup green and 1/4 cup rose. Pipe tip 16 zigzags. Add blueberries for eyes and buttons. Garnish with fresh raspberries and blueberries, fresh mint leaves.

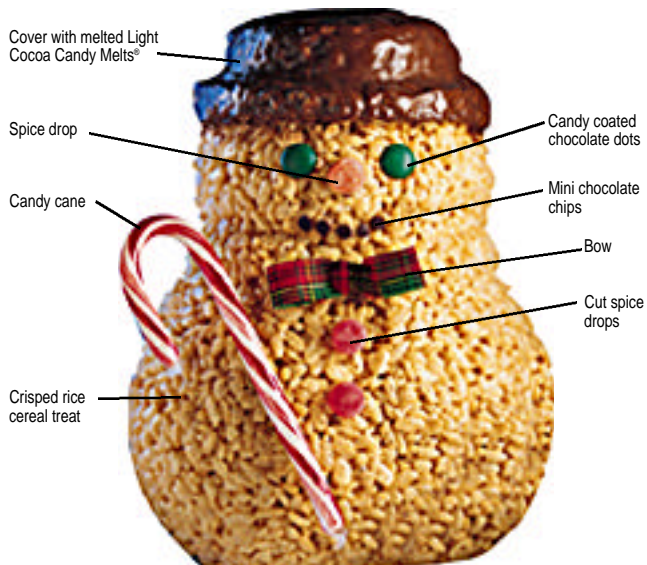


To Decorate Snowfall Crisped Rice Cereal Treat

You will need Wilton Lt. Cocoa Candy Melts[®]; favorite crisped rice cereal treat recipe (2 recipes needed); 12 in. x 1/2 in. wide ribbon; candy-coated chocolate dots, spice drops, mini chocolate chips, candy cane.

Make 3/4 cup buttercream icing. Make 2 batches of crisped rice cereal treat. Spray inside pan halves with vegetable oil pan spray, press cereal mixture into pans. Spray waxed paper lightly with vegetable oil pan spray, unmold cereal mixture and let set. Using buttercream icing, ice the backs of the two halves and sandwich together. Melt candy and using a cut parchment bag, cover hat and smooth with spatula. Using dots of melted candy, attach candy-coated chocolate dots for eyes, spice drop for nose, mini chocolate chips for mouth, cut spice drops for buttons and candy cane. Tie bow and attach with icing.

*brand confectionery coating



Cream Cheese Mousse

2 1/2 cups whipping cream
3 packets unflavored gelatin (2 tablespoons)
2/3 cup cold water
20 oz. cream cheese, softened
1 1/4 cups granulated sugar
2 1/2 teaspoons Wilton Clear Vanilla Extract
1 1/4 cups milk
2 1/2 teaspoons lemon juice

With pastry brush lightly oil pan with vegetable oil. 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; keep chilled in refrigerator. Soften gelatin in cold water, heat in top of double boiler until dissolved; cool. Beat cream cheese and sugar until light and fluffy. Add vanilla, milk and lemon juice, mix. Add gelatin and stir. Immediately fold in whipped cream. Pour into prepared pan. Refrigerate until firm, at least 6 hours or overnight.

Makes 16 servings.

Baking Instructions

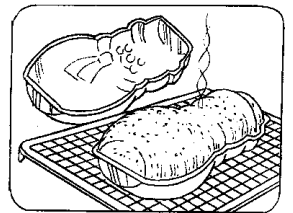
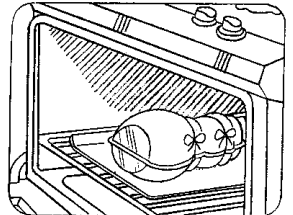
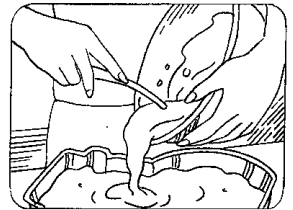
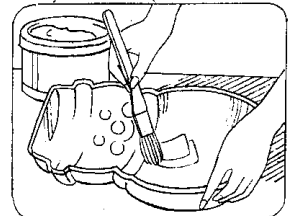
Preheat oven to 350°F or temperature per recipe directions. Your cake will unmold easily, without sticking, when you prepare the pan properly. Grease the inside of pan using a pastry brush and solid vegetable shortening (do not use butter, margarine or liquid vegetable oil). Spread the shortening so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

Make cake mix according to package directions, or use your favorite scratch recipe. (You will need a full 6 cups of batter.) Pound cake, yellow or chocolate batters, packaged mixes or your own recipe are firm and offer the best results.

Pour batter into the front half of pan. The batter will come right to the rim, almost to the point of overflowing. Snap the back half of the pan in place and tie pans tightly together in two places with household string or wire, to prevent rising batter from forcing pans apart.

Place pan on a cookie sheet and bake on middle rack of oven for 50-60 minutes, until toothpick inserted in vent hole on top of pan comes out clean. Top half of pan may be removed during last ten minutes of baking to check cake. When cake is done, remove from oven and place on cake rack to cool for 5 minutes. Then remove top half of pan and cool 5 minutes more. Replace top pan, turn cake over and remove bottom pan. It may be necessary to tap pan with the handle of a spatula to free cake from pan.

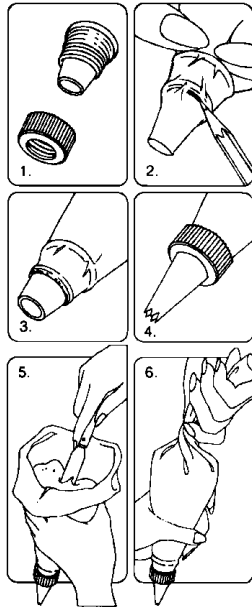
NOW, let cake rest in front half of pan, lying down, until completely cool (at least 4 hours). Remove cake from pan by placing one hand gently on cake surface and setting cake and pan upright on Fancy-Foil covered cake board or serving platter. Then carefully slip front pan away from cake. If cake does not stand level, trim bottom or prop underneath with icing.



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 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's 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.

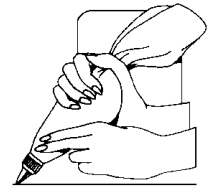
*To thin for icing cake, add a small amount of light corn syrup.

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.

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*.

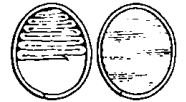
To Make Outlines

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.



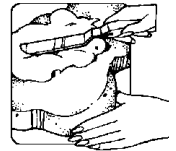
To Outline & Pipe-In

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.



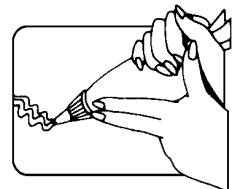
Icing Smooth With A Spatula

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.



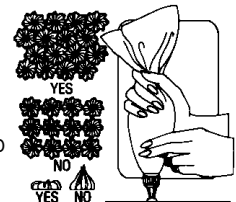
To Make Zigzags

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 side-to-side motion for a zigzag effect. To end zigzag, stop pressure and pull tip away. Loose, overpiped zigzags are made following the basic zigzag technique. As you move the tip in the side-to-side motion, vary the width of the zigzags and overpipe areas to create dimension. Cover the entire area, with no background showing.



To Make Stars

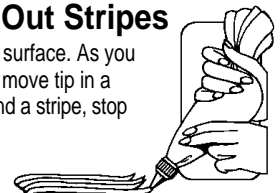
Use tip 16 or 21. Hold bag straight up and down (see illustration) with tip 1/8 in. above surface. Squeeze until a star is formed, then stop pressure and pull tip away. Your stars will be neatly formed only if you stop squeezing before you pull the tip away.



To Make Stripes and Pull Out Stripes

Use tip 3. Hold decorating bag at a 45° angle to surface. As you squeeze out icing with a steady, even pressure, move tip in a vertical direction, laying out a string of icing. To end a stripe, stop pressure and pull tip away.

To make pull-out stripes, lift tip as you squeeze, stop pressure, pull tip away.



To Make Leaves

Thin icing with a few drops of light corn syrup and place in decorating bag fitted with tip 352. Hold bag at a 45° angle with tip lightly touching surface. Squeeze and hold tip in place momentarily to let icing fan out. Then relax and stop pressure as you pull tip away and draw leaf to a point.

