

# Mini Tasty Fill™ Cake Pan Set

*With Mini Tasty Fill, it's easy to create amazing filled cakes, entrees, salads and more. You'll enjoy delicious filling in every bite! The patented recessed design creates a contour you can fill with ice cream, fruit, mousse and more – just bake, fill, flip and frost! The premium non-stick coating provides easy release so cakes unmold perfectly from the pan.*

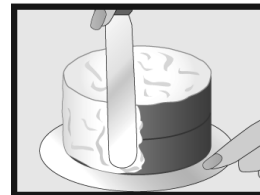
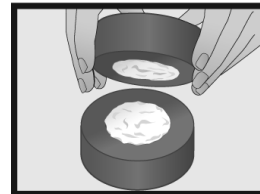
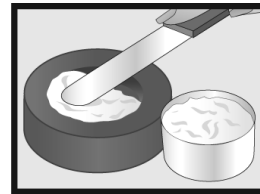
*Here's just a sample of the great tastes you can serve with Mini Tasty Fill. You'll love creating your own flavor combinations for delicious filled cakes. Or try Mini Tasty Fill with your favorite molded salad and dip recipes to set a sensational party spread.*

## How to Use

1. Bake cakes 18-20 minutes; cool in pan 10 minutes. Remove from pan and cool completely.
2. Fill cavities.
3. Lift top layer and quickly flip onto bottom layer.
4. Adjust layers as needed to create an even look at top and sides.
5. Decorate as desired. Serve and enjoy!

## How to Clean

Pans are dishwasher safe. However, for best results, hand wash in warm, soapy water. Rinse and towel dry. Avoid using metal utensils, abrasive cleansers or scouring pads. Some foods may stain metal but will not affect performance.



## **Peanut Butter "Cup" cakes (shown on cover)**

1 package (18.25 oz.) devil's food cake mix  
1 1/3 cups water  
1/3 cup vegetable oil  
3 eggs  
1/2 cup peanut butter  
2 1/2 tablespoons milk  
1/4 cups thawed frozen whipped topping, divided  
5 cups chocolate icing  
Chopped peanuts (optional)

## **Berry Good Shortcakes**

2 cups all-purpose flour  
1/2 cup granulated sugar  
1 teaspoon baking powder  
1/2 teaspoon salt  
1/2 cup (1 stick) cold butter, cut into pieces  
1 1/4 cups milk  
1 container (8 oz.) strawberry cream cheese  
Fresh raspberries, blueberries and sliced strawberries  
Whipped cream or topping

Preheat oven to 350°F. Spray pans with vegetable pan spray.

Prepare cake mix with water, oil and eggs following package instructions. Fill prepared pans 2/3 full (about 1/2 cup batter); reserve remaining batter. Bake 18-20 minutes or until toothpick inserted in cake comes out clean. Cool in pan on wire rack 10 minutes; remove from pan and cool completely. Bake remaining cake batter as directed above.

In small bowl, combine peanut butter and milk; stir until completely smooth. Fold in 1/2 cup whipped topping until thoroughly combined; fold in remaining whipped topping. Spoon into cake cavities. Assemble cakes by inverting one layer onto second layer. Ice, as desired, with chocolate icing; sprinkle, if desired, with peanuts. Chill until ready to serve.

Makes 5 mini cakes.

Preheat oven to 400°F. Spray pans with vegetable pan spray.

In large bowl, combine flour, sugar, baking powder and salt; mix well. Cut in butter with pastry blender or 2 knives, until mixture resembles coarse breadcrumbs. All at once, add milk; mix with fork just until dry ingredients are moistened. Spoon equally into prepared pans. Bake 20-22 minutes or until golden brown. Cool in pans on wire rack 10 minutes. Remove from pans and cool slightly.

Spread cream cheese into cavity of cooled shortcake; top with berries and a dollop of whipped cream or topping.

Makes 4 shortcakes.

NOTE: If desired, substitute yellow cake batter for shortcake mixture. Bake in prepared pans 18-20 minutes. You will need to double the amount of cream cheese and berries. Assemble shortcakes as above.

Makes 10 shortcakes.

## **Rocky Road Brownie Cakes**

1 package (15.9 oz.) brownie mix (8x8-in. size)  
1/3 cup vegetable oil  
3 tablespoons water  
1 egg  
1/3 cup marshmallow cream  
1/2 cup thawed frozen whipped topping, divided  
1/4 cup mini marshmallows  
1/4 cup half & half or milk  
1 cup (6 oz.) semi-sweet chocolate chips  
1/4 cup chopped nuts

Preheat oven to 400°F. Spray pans with vegetable pan spray.

Prepare brownie mix with oil, water and egg according to package instructions; pour into prepared pans. Bake 22-25 minutes or until toothpick inserted into cake comes out almost clean. Cool in pan on wire rack 10 minutes; remove from pans and cool completely.

In small bowl, combine marshmallow cream and 1/4 cup whipped topping; stir until smooth. Gently stir in remaining whipped topping and mini marshmallows; spoon into cake cavities. Assemble cakes by inverting one layer onto second layer.

In small microwavable bowl, heat half and half on HIGH until hot but not boiling, about 30 seconds. Add chocolate chips and stir until smooth. Spoon over cakes and sprinkle with nuts.

Makes 2 mini cakes.

## **Pineapple "Inside" Cakes**

1 package (18.25) yellow cake mix  
1 1/3 cups water  
1/3 cup vegetable oil  
3 eggs  
1 package (8 oz.) cream cheese, softened  
2/3 cup firmly packed brown sugar  
2 cans (8 oz. ea.) crushed pineapple in juice, drained  
5 cups buttercream icing

Preheat oven to 350°F. Spray pans with vegetable pan spray.

Prepare yellow cake mix with water, oil and eggs following package instructions. Fill prepared pans 2/3 full (about 1/2 cup batter); reserve remaining batter. Bake 17-20 minutes or until toothpick inserted in cake comes out clean. Cool in pan on wire rack 10 minutes; remove from pan and cool completely. Bake remaining cake batter as directed above.

Meanwhile, combine cream cheese and sugar; stir until smooth. Stir in pineapple. Spoon into cake cavities. Assemble cakes by inverting one layer onto second layer. Ice, as desired, with buttercream. Chill until ready to serve.

Makes 5 mini cakes.

## Banana Split Cakes

1 package (14 oz.) banana bread  
& muffin mix  
1 cup water  
¼ cup vegetable oil  
2 eggs  
½ cup strawberry ice cream, softened  
¼ cup chopped fresh or frozen  
strawberries  
2 cups sweetened whipped cream +  
additional for garnish  
Chocolate, caramel, or strawberry  
ice cream topping  
Chopped nuts  
Maraschino cherries

Preheat oven to 375°F. Spray pans with vegetable pan spray.

Prepare bread mix with water, oil and eggs following package instructions. Pour into prepared pans; bake 20-22 minutes or until toothpick inserted into cake comes out with just a few crumbs attached. Cool in pans on wire rack 10 minutes; remove from pans and cool completely.

In small bowl, combine ice cream and strawberries; spoon into cake cavities. Assemble cakes by inverting one layer onto second layer. Spatula ice with whipped cream. Drizzle with ice cream topping; sprinkle nuts over top. Freeze at least 4 hours. Remove from freezer 10 minutes before serving. Garnish with additional whipped cream and cherries.

Makes 2 mini cakes.

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