



# Instructions for Baking & Decorating Sports Ball Cakes

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

- Wilton Decorating Bags and Couplers or parchment paper triangles.
- Tips 3 and 16.
- Wilton Icing Colors in Red-Red, Royal Blue, Wilton Red, Lemon Yellow, Black, Brown, Terra Cotta (refer to specific design).
- One cake mix, Approximately 4 1/2 cups of cake batter (pound or firm-textured batter works best).
- Cake Board, Fanci-Foil Wrap or serving tray
- Buttercream Icing (recipe included). Or try our delicious Decorator White Icing. You'll need 2 cans for ball cakes.



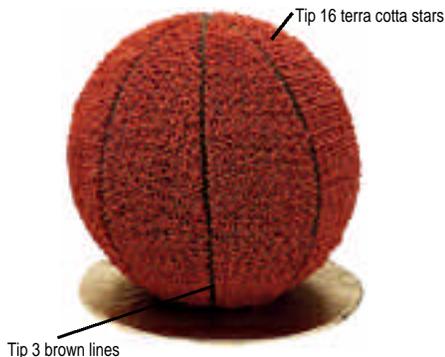
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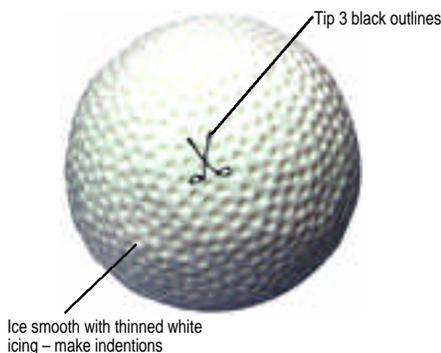
## To Decorate Basketball Cake

- Use terra Cotta, Brown icing Colors; tips 3 and 16. Ice lightly with terra cotta icing mark sections (divide each half in 4ths).
- Tint 1/2 cup brown
  - Tint 2 1/2 cups terra cotta



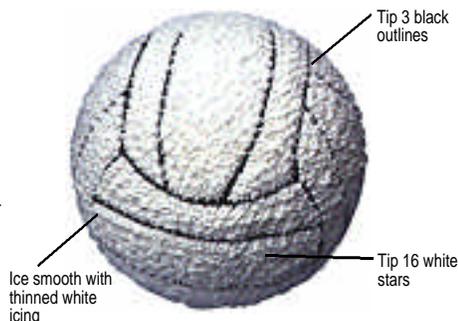
## To Decorate Golf Ball Cake

- Use Black Icing Color; tips 3 and 16. To make indentations, we used a 1/4" diameter dowel rod (sand end lightly to round its end).
- Tint 1/8 cup black
  - 2 cups of white icing (thin with 1 Tablespoon light corn syrup)



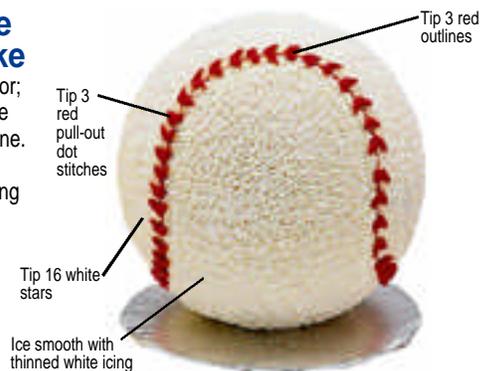
## To Decorate Volley Ball Cake

- Use Black icing Color; tips 3 and 16. Lightly ice and transfer Volleyball Pattern.
- tint 1/2 cup black.
  - 2 1/2 cups white (thin 3/4 cup with 2 teaspoons light corn syrup).



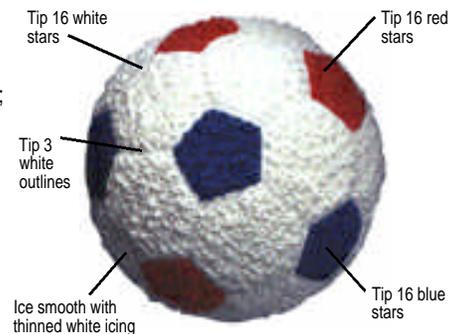
## To Decorate Baseball Cake

- Use Red-Red Icing Color; tips 3 and 16. Lightly ice white and mark seam line.
- Tint 1/4 cup red
  - 2 1/2 cups of white icing (thin 3/4 cup with 2 teaspoons light corn syrup).



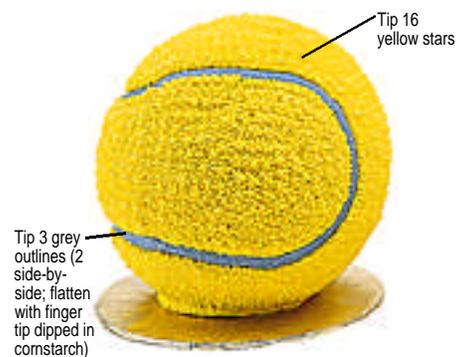
## To Decorate Soccer Ball Cake

- Use Royal Blue, Wilton Red; tips 3 and 16. Mark Soccer Ball Pattern (see marking design directions).
- Tint 1/2 cup each of blue and red (or desired colors).
  - Tint 2 cups of white icing (thin 3/4 cup with 2 teaspoons light corn syrup).



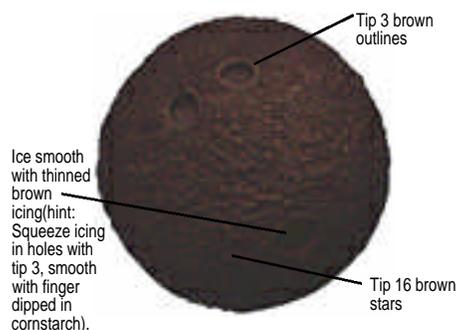
## To Decorate Tennis Ball Cake

- Use Golden Yellow, Black Icing Colors; tips 3 and 16. Lightly ice yellow, mark curving lines.
- Tint 2 3/4 cups yellow (thin 3/4 cup with 1 teaspoon light corn syrup).
  - Tint 1/4 cup grey (mix in a very small amount of black).



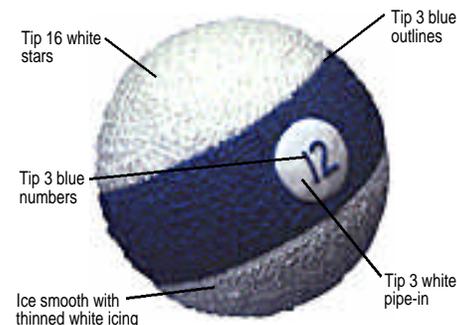
## To Decorate Bowling Ball Cake

- Use Brown Icing Color or substitute chocolate icing; tips 3 and 16. To make holes (two small, one larger), use a sharp knife and carve out cake. Holes should be 1" deep.
- Tint 3 cups icing brown (thin 3/4 cup with 2 teaspoons light corn syrup).



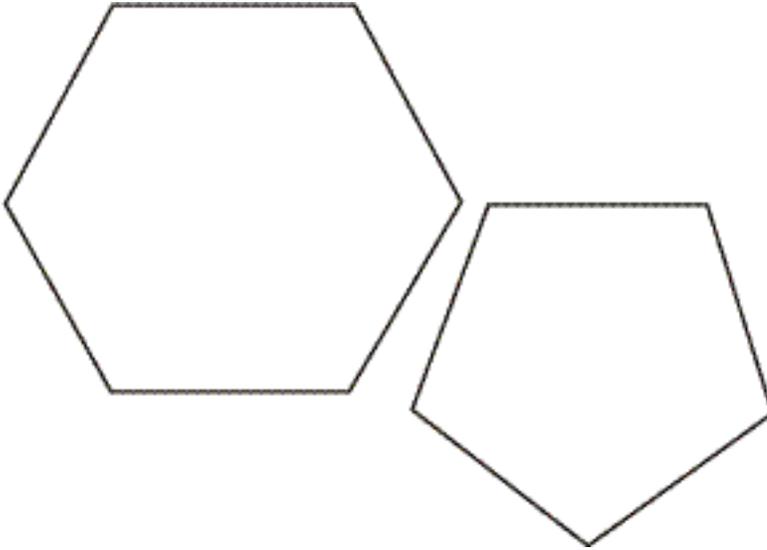
## To Decorate Cue Ball Cake

- Use Royal Blue Icing Color; tips 3 and 16. Lightly ice, mark 2 1/2" wide band and 1 3/4" circle.
- tint 1 cup blue.
  - 2 cups of white (thin 3/4 cup with 2 teaspoons light corn syrup).

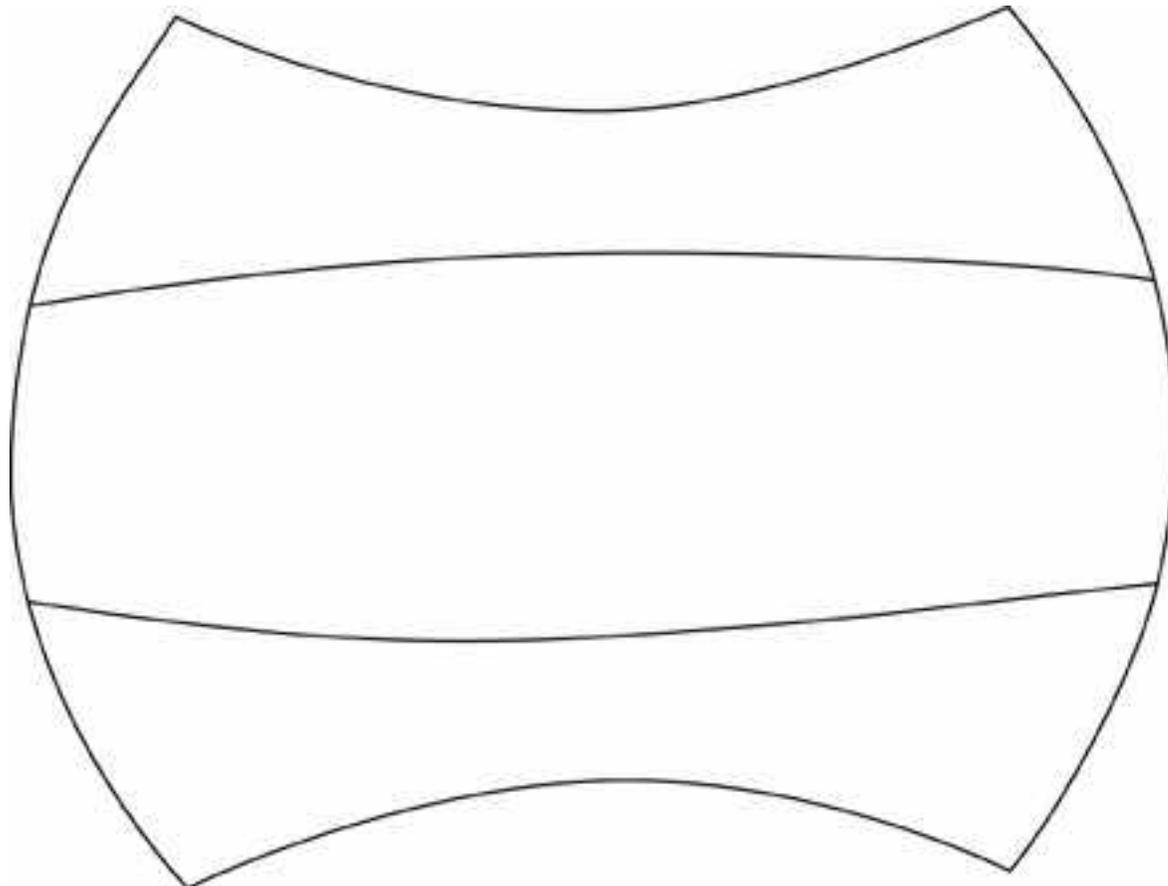


## To Mark Designs

If using a pattern, place a piece of waxed paper over pattern on instruction sheet. tape down on a flat surface. trace pattern with a non-toxic marker. Ice cake and let icing dry until it has a slight crust. Then position waxed paper gently on top or side of cake and secure very lightly with sharp toothpicks. position toothpicks along pattern outlines to transfer a dotted outline or pattern onto cake. Remove toothpicks and waxed paper pattern. Connect dots with icing outlines. Cover the design with instructed decorations  
Soccer Ball & Volley Ball Patterns are included. For remaining cakes, lightly ice, then mark guidelines with a toothpick.

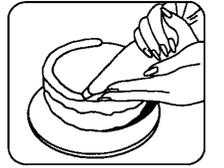
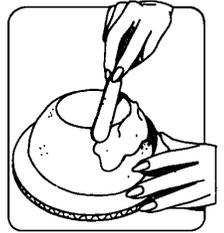


Volley Ball pattern



## To Decorate Sports Ball Cake

- With a serrated knife, slice a small piece of cake off rounded side of one half so when assembled, cake will sit level.
- Ice smooth or cover this trimmed area with icing stars. Place this half with trimmed side down on serving plate. Cover top of this half with icing or fruit filling. To do this, fit bag with coupler and fill with icing. Make a dam by squeezing out a band of icing., about 3/4 in. high, around the edge. With your spatula, spread icing, jam, pudding or other filling in center.
- Position top half to form ball. depending on your choice of ball, ice remaining cake with thinned icing; mark designs and decorate per instructions.



## 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.



## Baking Instructions

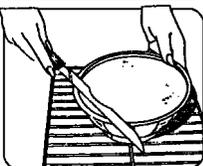
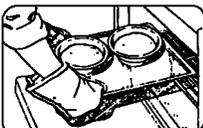
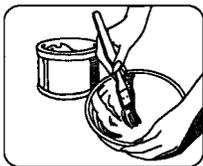
Preheat oven to 325°F for temperature per recipe directions. Your cake will unmold easily, without sticking, when you prepare the pan properly. Grease the inside of pan using a pastry brush and solid vegetable shortening (do not use butter, margarine or liquid vegetable oil).

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 **New Wilton Cake Release**, for perfect, crumb-free cakes!).

Make one 2-layer cake mix (approximately 4 1/2 cups of batter are needed) according to package or recipe directions. For a firmer textured cake, reduce the amount of oil called for in mix to **only** 1 Tablespoon. A pound or firm-textured batter works best. Divide batter between pan halves. Place pans in metal baking stands on cookie sheet. Bake cake on middle rack of 325°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.



## For more Decorating Techniques & Tips

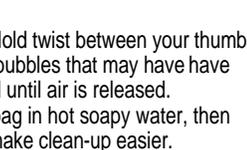
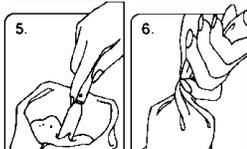
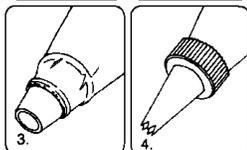
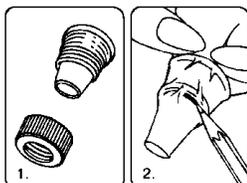
Visit our website at [www.wilton.com](http://www.wilton.com) -  
Learn To Decorate - Basic Decorating Lessons.

## 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.



## 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.

## 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      2 tablespoons milk  
1/2 cup butter or margarine              1 tsp. Wilton Clear Vanilla Extract  
4 cups (1 lb.) sifted confectioners' sugar

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.

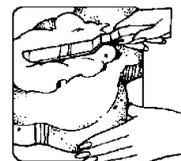
\*To thin for icing cake, add a small amount of light corn syrup.

## 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.

## 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.



## Let's Practice Decorating

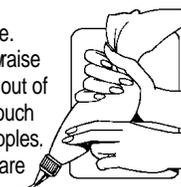
Use decorating bag and coupler as directed in this booklet. Practice each of the following techniques on the back of a cookie sheet with white icing. The practice decorations can be scraped off the cookie sheet back into the mixing bowl and rewhipped for use again. To hold bag while decorating, curl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

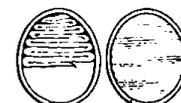
## To Make Outlines

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.



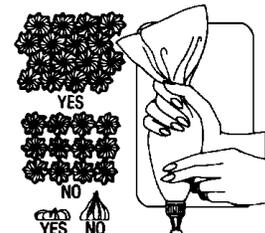
## To Outline & Pipe-In

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.



## 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 Pull-Out Dots

Use tip 3. Hold bag at 90° angle with tip 1/8 in. above surface. Steadily squeeze out a dot of icing, lifting the bag slightly and keeping tip in icing as it builds up into a small mound. Then stop pressure and pull tip up and away from surface.



TOP VIEW