Instructions for Baking & Decorating Flower Pot 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, 16 (alternate designs use tips 12, 18, 47, 104, 125, 127, 129, 225, 366; 3 in. Flower Nail).
- Wilton Icing Colors in Terra Cotta, Brown, Rose, Lemon Yellow, Kelly Green, Leaf Green (alternate designs use Christmas Red, Black).
- Cake Board, Fanci-Foil Wrap or serving tray.
- One 2-layer cake mix or make favorite layer cake recipe.
- Buttercream Icing (recipe included).
- Alternate designs use Royal Icing (recipe included).

To Decorate Geranium Blossoms
You will need Wilton Christmas Red, Kelly Green, Terra Cotta, Brown, Black Icing Colors; tips 3, 18, 127 and 129.

Make 4 1/4 cups of icing:
- Tint 1 cup terra cotta and brown
- Tint 1 1/4 cups red
- Tint 1 cup mixture of kelly green and black to achieve leaf color
- Reserve 1 cup white (thin with 1 tablespoon of light corn syrup).

To Decorate Flower Pot
You will need Wilton Icing Colors in Terra Cotta, Brown, Rose, Lemon Yellow, Kelly Green, Leaf Green; tips 3, 16. We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use.

Make 4 cups of buttercream icing:
- Tint 1 cup mixture of terra cotta and brown (thin with 1 tablespoon light corn syrup)
- Tint 1/2 cup light rose
- Tint 1/4 cup dark rose
- Tint 1/4 cup yellow
- Tint 1/4 cup kelly green
- Tint 1/4 cup leaf green
- Reserve 1 1/2 cups white (thin 1 cup with 1 tablespoon light corn syrup)

WITH THINNED TERRA COTTA/BROWN ICING
- Use spatula to ice flower pot smooth.

WITH THINNED WHITE ICING
- Use spatula to ice top section and sides of cake smooth.

WITH KELLY GREEN ICING
- Use tip 3 and “To Outline” directions to outline leaves.
- Use tip 16 and “To Make Stars” directions to cover dark half of leaves.

WITH LEAF GREEN ICING
- Use tip 16 and “To Make Stars” directions to cover light half of leaves.

WITH DARK ROSE ICING
- Use tip 3 and “To Outline” directions to outline light rose flowers.

WITH LIGHT ROSE ICING
- Use tip 3 and “To Outline” directions to outline white flowers.
- Use tip 16 and “To Make Stars” directions to cover light rose flowers.

WITH WHITE ICING
- Use tip 3 and “To Write or Print” directions to cover white flowers.

WITH YELLOW ICING
- Use tip 3 and “To Pipe-In” directions to pipe centers in flowers (smooth with finger dipped in cornstarch).

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.
702-6016
To Decorate Rose Bouquet

You will need Wilton Lemon Yellow, Kelly Green and Rose Icing Colors; tips 3, 12, 47, 104, 125, 225, 366; 3 in. Flower Nail.

Make 8 cups of buttercream icing:
- Tint 1 1/2 cups yellow
- Tint 2 1/4 cups green (thin 1 cup with 1 tablespoon light corn syrup)
- Tint 1 1/2 cup rose
- Reserve 2 3/4 cups white (thin 1 1/2 cup with 1 tablespoon and 3/4 teaspoon light corn syrup).

Make 1 cup of royal icing:
- Tint 1 1/2 cup rose
- Tint 1 1/4 cup yellow

For more Decorating Techniques & Tips

Using Your Decorating Bag and Coupler

You can make many different designs with just one decorating bag full 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.

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.
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 Make Outlines & 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 Outlines and Vines

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. For vines, follow instructions for making outlines, but lightly touch tip to surface at all times.

To Make Stars

Use tip 16 or 18. 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 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 letter, 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.

Royal Icing Recipe

3 level tablespoons Meringue Powder Mix
6 tablespoons water
4 cups sifted confections’ 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.

To Make Leaves

Thin icing with a few drops of light corn syrup and place in decorating bag fitted with tip 366. 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.

To Make Ruffle Leaves

Use tip 127. Hold bag at a 45° angle to surface, finger tips on bag facing you. Touch wide end of tip to surface, finger tips 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 Dots

Use tip 3. Hold bag at 90° angle to surface, with end of bag pointing towards you. Lightly touch tip to surface and squeeze until icing builds up and fans out into a base. Then lift tip slightly and relax pressure as you pull the tip down and towards you to make a tail. Stop pressure completely and pull tip away for a finished bead. Practice this procedure until you can produce a clean bead shape. To make a row of beads, rest head of one on tail of preceding bead. For larger beads, increase pressure, for smaller beads, decrease pressure.

To Make Drop Flowers

Use tip 225. Hold bag straight up and down to your decorating surface, with your hand turned a quarter turn to the left. Touch tip to surface and, as you squeeze out icing, turn hand back to the right, stop pressure and pull tip away. Your flowers will be neatly formed only if you stop squeezing before you pull tip away. Make all your flower on sheets of waxed paper attached with icing to the back of a sheet pan. Add tip 2 dot centers and let air dry. To attach flowers, dot back of flower with icing and place flower in position.

To Make Roses

Secure a 2-in. square of waxed paper to 3 in. flower nail. Use tip 12, hold bag at 90° angle to nail and pipe a cone-shaped mound. Lift tip as icing builds up. Using tip 104, hold tip parallel to the side of the mound, narrow end up, turn nail as you pipe a ribbon of icing around top of cone. Keep turning nail as you pipe a petal, moving hand up and down to make indentations. Keep turning nail as you pipe petals, gradually slanting the narrow end of the tip outward. Add additional rows of petals for larger rose (1st row, 3 petals, 2nd row, 5 petals, 3rd row, 7 petals).

To Make A Bow

Use tip 104. Hold bag at a 45° angle to surface of cake. Lightly touch tip to surface and as you squeeze out icing with a steady pressure, move tip up and around and down to the left, then up to make the first loop. Repeat to right for other loop to form a figure 8 motion. Finally hold tip 18 to base of bow and squeeze out two streamers, one to the right and one to the left.