



Instructions for Baking & Decorating Stork Express Pan

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

- Wilton Decorating Bags & Couplers or Parchment Triangles
- Tips 3, 12, 16, 21
- Wilton Icing Colors in Royal Blue, Golden Yellow, Rose, Violet, Black, Copper (skin tone), Kelly Green
- Cake Board, Fanci-Foil Wrap or serving tray
- One 2-layer cake mix or ingredients to make favorite layer cake recipe
- Buttercream Icing (recipe included)
- Alternate designs use Tip 5; Wilton Icing Colors in Lemon Yellow, Brown and Red-Red, Wilton Vanilla Whipped Icing Mix, Wilton Decorator Brush Set, Rolling Pin, White Cream Cheese Mousse Recipe (included), shredded coconut, pink, purple, green and yellow taffy bars (not salt water), pastel candy-coated chocolates, scissors, ruler.

We recommend hand washing pan in hot, soapy water.



Wilton Method Cake Decorating Classes
Call: 800-942-8881

© 2007 Wilton Industries, Inc.
Woodridge, IL 60517
www.wilton.com

Stock No. 2105-1191

To Decorate Fine-Feathered Friend Cake

You will need Wilton Icing Colors in Royal Blue, Brown, Copper (skin tone); Tips 3, 12; Decorator Brush Set; Rolling Pin; Buttercream Icing Recipe (included); shredded coconut, pink, purple, green and yellow taffy bars (not salt water), scissors, ruler.

Make 3¾ cups buttercream icing

- Tint 1½ cups blue (thin with 4½ teaspoons light corn syrup)
- Tint ¼ cup copper
- Tint ¼ cup brown
- Reserve 1¾ cups white (thin 1½ cups with 4½ teaspoons light corn syrup)

WITH THINNED BLUE ICING

- Use "To Ice Smooth with a Spatula" directions to ice cake sides and background areas smooth.

WITH THINNED WHITE ICING

- Use "To Ice Smooth with a Spatula" directions to ice stork body, hat, and blanket areas smooth. Position green taffy, rolled out and shaped, on blanket area. Position pink and purple taffy, rolled out and cut into strips, on hat area. Position yellow taffy, rolled out and shaped, on feet area.

WITH WHITE ICING

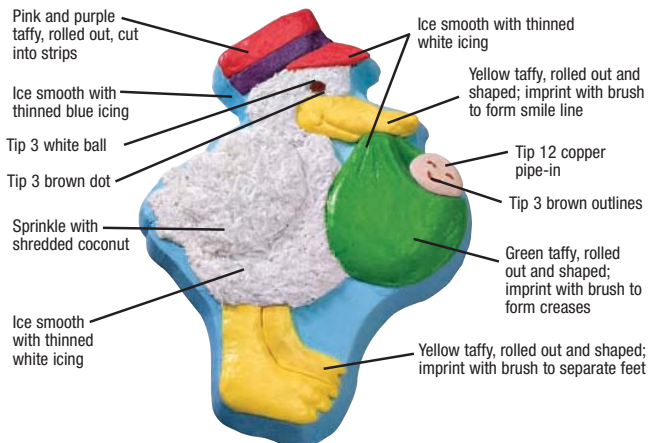
- Use tip 3 and "To Make Dots or Balls" directions to pipe stork's eye.

WITH COPPER ICING

- Use tip 12 and "To Make Dots or Balls" directions to pipe baby's head (flatten slightly and smooth with finger dipped in cornstarch).

WITH BROWN ICING

- Use tip 3 and "To Make Dots or Balls" directions to pipe stork's pupil.
- Use tip 3 and "To Make Outlines" directions to pipe baby's eyes and mouth.



To Decorate Stork Express Cake

You will need Wilton Icing Colors in Royal Blue, Golden Yellow, Rose, Violet, Black, Copper (skin tone), Kelly Green; tips 3, 12, 16, 21; Buttercream Icing Recipe (included).

Make 5¼ cups buttercream icing:

- Tint ¼ cup rose
- Tint ¼ cup dark violet/rose combination
- Tint ¼ cup light violet/rose combination
- Tint 1½ cups blue (thin 1¼ cups with 4 teaspoons light corn syrup)
- Tint ½ cup light yellow
- Tint ¼ cup dark yellow
- Tint ¼ cup black
- Tint ¼ cup copper (skin tone)
- Tint ½ cup green
- Reserve 1¼ cups white

WITH THINNED BLUE ICING

- Use "To Ice Smooth with a Spatula" directions to ice cake sides and background areas smooth.

WITH BLUE ICING

- Use tip 3 and "To Make Outlines" directions to outline stork body

WITH DARK YELLOW ICING

- Use tip 3 and "To Make Outlines" directions to outline feet and beak.

WITH DARK VIOLET/ROSE COMBINATION ICING

- Use tip 3 and "To Make Outlines" directions to outline top of hat.
- Use tip 16 and "To Make Stars" directions to fill in top of hat.

WITH LIGHT VIOLET/ROSE COMBINATION ICING

- Use tip 3 and "To Make Outlines" directions to outline bottom of hat.
- Use tip 16 and "To Make Stars" directions to fill in bottom of hat.

WITH ROSE ICING

- Use tip 3 and "To Make Outlines" directions to outline bill of hat.
- Use tip 16 and "To Make Stars" directions to fill in bill of hat.

WITH LIGHT YELLOW ICING

- Use tip 16 and "To Make Stars" directions to fill in beak and feet.

WITH GREEN ICING

- Use tip 3 and "To Make Outlines" directions to outline baby blanket.
- Use tip 16 and "To Make Stars" directions to fill in baby blanket.

WITH COPPER (SKIN TONE) ICING

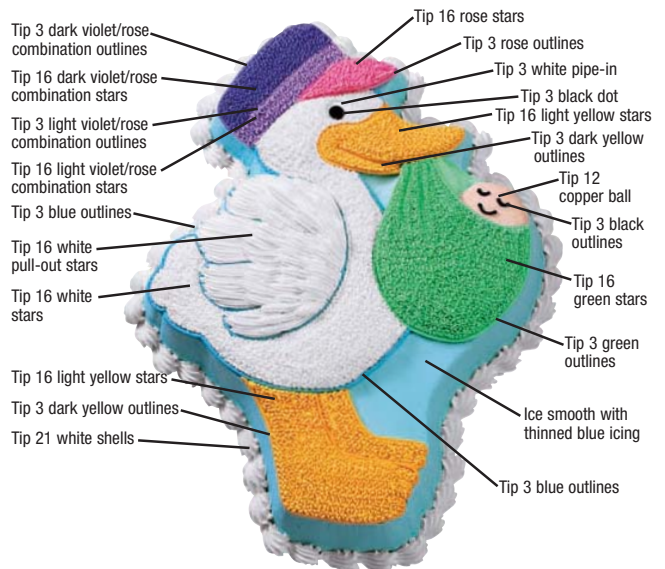
- Use tip 12 and "To Make Dots or Balls" directions to pipe baby's head (pat smooth and flatten slightly with finger dipped in cornstarch).

WITH WHITE ICING

- Use tip 3 and "To Outline and Pipe-In" directions to pipe in eye (pat smooth with finger dipped in cornstarch).
- Use tip 16 and "To Make Stars" directions to cover stork body.
- Use tip 16 and "To Make Pull-Out Stars" directions to pipe pull-out wings.
- Use tip 21 and "To Make Shells" directions to pipe bottom border.

WITH BLACK ICING

- Use tip 3 and "To Make Outlines" directions to pipe baby's eyes and mouth.
- Use tip 3 and "To Make Dots and Balls" directions to pipe dot pupil.



To Decorate Smooth Delivery Cake

You will need Wilton Icing Colors in Royal Blue, Kelly Green, Rose, Lemon Yellow, Brown, Red-Red, Copper (skin tone); tips 3, 5; Buttercream Icing Recipe (included); pastel candy-coated chocolates.

Make 5 cups buttercream icing.

- Tint 2 cups blue (thin 1½ cups with 4½ teaspoons light corn syrup)
- Tint ½ cup yellow (thin with 1½ teaspoons light corn syrup)
- Tint ¼ cup green (thin with ¾ teaspoon light corn syrup)
- Tint ½ cup rose (thin with 1½ teaspoons light corn syrup)
- Tint ¼ cup copper (thin with ¾ teaspoons light corn syrup)
- Tint ¼ cup brown/red-red combination
- Tint ¼ cup brown/red-red combination
- Reserve 1¼ cups white (thin 1 cup with 1 tablespoon light corn syrup)

WITH THINNED BLUE ICING

- Use "To Ice Smooth with a Spatula" directions to ice cake sides and background areas smooth.

WITH THINNED WHITE ICING

- Use "To Ice Smooth with a Spatula" directions to ice stork body and wings smooth. Score wing lines with edge of spatula.

WITH THINNED YELLOW ICING

- Use "To Ice Smooth with a Spatula" directions to ice beak and feet smooth. Score beak opening and between feet with edge of spatula.

WITH THINNED GREEN ICING

- Use "To Ice Smooth with a Spatula" directions to ice hat smooth.

WITH THINNED ROSE ICING

- Use "To Ice Smooth with a Spatula" directions to ice hat band and blanket smooth.

WITH THINNED COPPER ICING

- Use "To Ice Smooth with a Spatula" directions to ice baby head smooth.

WITH WHITE ICING

- Use tip 5 and "To Make Dots or Balls" directions to pipe stork's eye.

WITH BROWN/RED-RED COMBINATION ICING

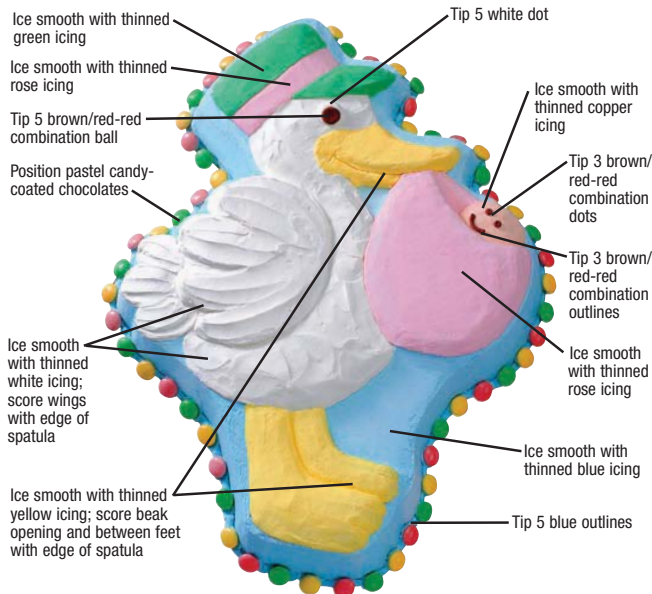
- Use tip 3 and "To Make Dots or Balls" directions to pipe baby's eyes.

- Use tip 3 and "To Make Outlines" directions to pipe baby's mouth.

- Use tip 5 and "To Make Dots or Balls" directions to pipe stork's pupil.

WITH BLUE ICING

- Use tip 5 and "To Make Outlines" directions to pipe bottom border. Attach pastel candy coated chocolates.



To Decorate Shower Mousse

You will need Wilton Icing Colors in Lemon Yellow, Rose, Royal Blue, Brown, Copper (skin tone); tips 3, 12, 16; Wilton Vanilla Whipped Icing Mix; White Cream Cheese Mousse Recipe (included).

Prepare Wilton Vanilla Whipped Icing Mix

- Tint ½ cup rose
- Tint ½ cup yellow
- Tint ¼ cup copper
- Tint ¼ cup light blue
- Tint ¼ cup dark blue
- Tint ¼ cup brown

Prepare white cream cheese mousse recipe. Mold in pan following recipe directions; unmold onto serving plate.

WITH ROSE WHIPPED ICING

- Use "To Ice Smooth with a Spatula" directions to ice inside blanket area smooth.

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

WITH YELLOW WHIPPED ICING

- Use tip 16 and "To Make Stars" directions to cover beak and feet.

WITH COPPER WHIPPED ICING

- Use tip 12 and "To Make Dots or Balls" directions to pipe baby's head.

WITH DARK BLUE WHIPPED ICING

- Use tip 16 and "To Make Stars" directions to cover top and bill of hat

WITH LIGHT BLUE WHIPPED ICING

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

WITH BROWN WHIPPED ICING

- Use tip 3 and "To Make Dots or Balls" directions to pipe stork's and baby's eyes.

- Use tip 3 and "To Make Outlines" directions to pipe baby's mouth.

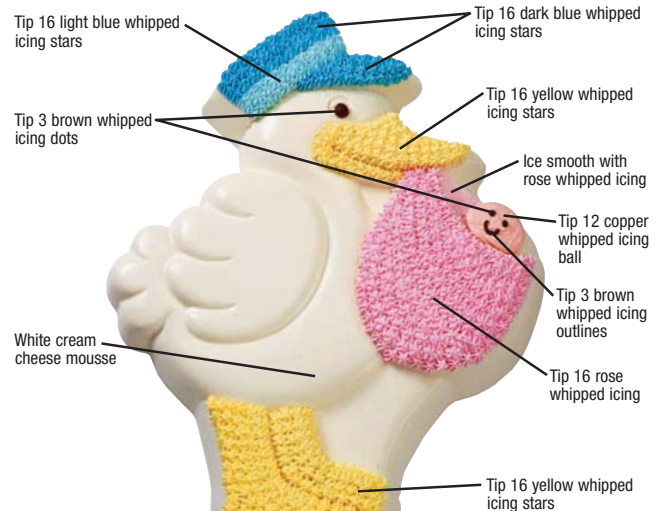
WHITE CREAM CHEESE MOUSSE

- 3 packets unflavored gelatin
- ¾ cup cold water
- 2½ cups whipping cream
- 20 oz. cream cheese, softened

- 1¼ cups granulated sugar
- 2½ teaspoons vanilla extract
- 1¼ cups milk
- 2½ 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. Soften gelatin in cold water; heat in top of double boiler until dissolved. Let cool. Whip cream until soft peaks form; set aside. Beat cream cheese and sugar until light and fluffy. Add vanilla, milk and lemon juice; mix. Add gelatin; stir. Immediately fold in whipped cream.

Pour mixture into prepared pan. Refrigerate until firm, at least 6 hours or overnight. Makes 16 servings. Yield: 3 cups.



Bake Easy™

Convenient Non-Stick Spray!

For cakes that turn out beautifully every time, start by spraying pans with Bake Easy. This non-stick spray helps your cakes release perfectly with fewer crumbs for easier icing and a flawless decorated cake. Just a light, even coating does the job. Use Bake Easy for all mixes and recipes—cupcakes, brownies, breads and more. Versatile for all types of baking and cooking. 6 oz. 702-6018



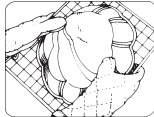
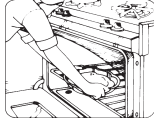
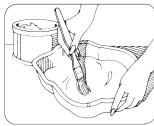
Baking Instructions

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, or use **Wilton Cake Release**, for perfect, crumb-free cakes or **Bake Easy Non-Stick Spray** for easy release).

Make one 2-layer cake mix according to package or recipe directions. Pour the cake batter into pan, and if necessary, spread the batter around with a spatula to fill all areas of the pan evenly. Be careful not to touch sides or bottom of pan. Bake cake on middle rack of 350°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 -

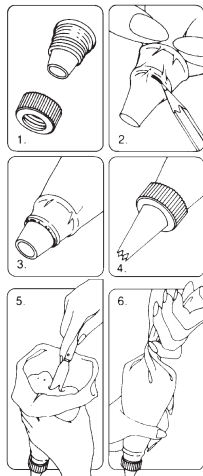
Learn To Decorate - Basic Decorating Lessons

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.

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. Do not refrigerate icing before decorating. Cake may be refrigerated after it is iced.

Wilton Ready-To-Use Decorator Icing: Ideal for all your decorating needs—icing, decorating and flower making. Available in 1 lb. Can that contains approximately 2 cups icing, or Large Tub that contains 9 cups icing.

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, softened
- 1 teaspoon Clear Vanilla Extract
- 4 cups sifted confectioners' sugar (about 1 lb.)
- 2 tablespoons milk

In large bowl, cream shortening and butter 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. Keep bowl covered with a damp cloth until ready to use. For best results, keep icing bowl in refrigerator when not in use. Refrigerated in an airtight container, this icing can be stored 2 weeks. Rewhip before using.

*To thin for icing cake, add 2 tablespoons of light corn syrup, water or milk.

Changes in Wilton's traditional recipe have been made due to Trans Fat Free Shortening replacing Hydrogenated Shortening.

Making Chocolate Buttercream Icing

Add 3/4 cup powdered baker's cocoa or three 1 oz. unsweetened chocolate squares, melted, and an additional 1 to 2 tablespoons milk to the recipe. Mix until well blended.

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

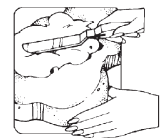
Use decorating bag and coupler as directed. Practice each of the following techniques on the back of a cookie sheet with white icing. The practice decorations can be scraped off the cookie sheet back into the mixing bowl and rewhipped for use again. To hold bag while decorating, curl fingers around bag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



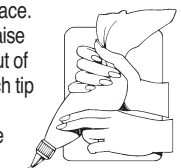
Icing Smooth With A Spatula

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 or 5. 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.



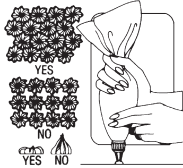
To Outline & Pipe-In

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. Hold bag straight up and down (see illustration) with tip $\frac{1}{8}$ 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.



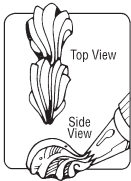
To Make Pull-Out Stars

Use tip 16. Hold bag at a 45° angle with tip lightly touching surface. As you squeeze out icing, pull tip down and away from surface. When icing strand is long enough, stop pressure and pull decorating tip away.



To Make Shells

Use tip 21. Hold decorating bag at a 45° angle, slightly above surface with end of bag pointing towards you. Squeeze until icing builds up and fans out into a base as you lift tip slightly. Relax pressure as you lower tip until it touches surface. Stop pressure and pull tip away without lifting tip off surface to draw shell to a point. Practice this procedure until you can produce a clean shell shape. To make a row of shells, rest head of one on tail of preceding shell. For larger shells, increase pressure; for smaller shells, decrease pressure.



To Make Dots and Balls

Use tips 3, 5 or 12. Hold bag at 90° angle with tip almost touching 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 away. Vary size of dots by lengthening the amount of time you apply pressure to the bag.

To make large dots or balls, lift tip as you squeeze to allow greater icing buildup.



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



Wilton Method Decorating Classes



Discover The Fun of Cake Decorating!

Find Classes Near You!

In U.S.A., Call 800-942-8881 Or visit our website at www.wilton.com
In Canada, call (416) 679-0790 x200 Or E-mail: classprograms@wilton.ca

Millions have learned how much fun cake decorating can be in Wilton Method Classes. Our students keep coming back for more, because each Wilton Class helps anyone get beautiful results – even those who have never decorated before!

The secret of success? Wilton Method Instructors. Their friendly, patient way of teaching makes learning a pleasure. Our Instructors work with you, giving personal attention to help you perfect each technique. Wilton Method Instructors make learning fun.

Response from students has been so amazing that we've added new classes, featuring more ways to decorate great cakes and treats. Now you can be ready for any occasion, with the perfect, personalized dessert. Imagine the great things you can make – colorful cakes for kids' birthdays featuring today's hottest characters, beautiful floral basket cakes for Mom, charming gingerbread house centerpieces to make your holiday festive. We'll show you how to do it all!

Wilton Method Classes 4 sessions per course

Course I - Cake Decorating

Stars, shells, roses and floral sprays give you the fundamentals to create so many cakes. Add messages and create fun, figure-piped shapes.

Course II - Flowers and More!

Build on the basics with beautiful blooms like daisies, pansies, violets and daffodils. Use these flowers and techniques like basketweave and color flow, to create a fabulous bouquet cake for a sweetheart, Mom, sister, or friend.

Course III - Fondant and Tiered Cakes

Ruffled borders, advanced flowers and stringwork expand your decorating horizons. Lessons in rolled fondant and tiered cake assembly culminate in an elegant cake suitable for a wedding, formal shower or fancy party.

Fondant and Gum Paste

In this new course, you'll experience a variety of fondant techniques and the beauty of decorating with gum paste. Create flowers and accents with beautiful detail; see how to use tools to cut and shape amazing textured ribbons and borders.

Project Classes 1 or 2 sessions each

Focus on one fabulous decorating project. We have more to choose from than ever* – Pre-baked Gingerbread Houses, Fondant Cakes, Star Character Cakes, Cookie Blossoms, Mini Cakes, Candy and more.

*Not all classes are offered at all store locations. Check with your local retailer for class offerings.