



Instructions for Baking & Decorating Baby Bottle Pan

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

- Wilton Decorating Bags and Couplers or Parchment Triangles
- Tips 3, 5, 16 (alternate designs also use tip 21)
- Wilton Icing Colors in Rose, Lemon Yellow, Royal Blue, Kelly Green (alternate designs also use Golden Yellow)
- Cake Board, Fanci-Foil Wrap or serving tray
- One 2-layer cake mix or make your favorite layer cake recipe
- Buttercream Icing (recipe included)
- Alternate design use Wilton Vanilla Whipped Icing Mix, Cream Cheese Mousse (recipe included), cornstarch, light corn syrup, pastel candy-coated chocolates

We recommend hand washing pan in hot, soapy water.

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Woodridge, IL 60517
www.wilton.com

Stock No. 2105-1026



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.

To Decorate Baby Bottle Cake

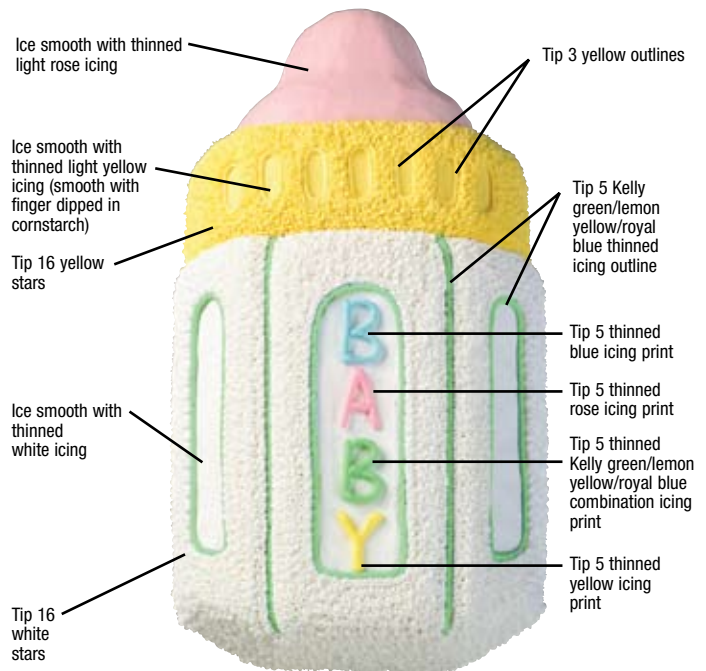
You will need tips 3, 5, 16; Wilton Icing Colors in Rose, Lemon Yellow, Royal Blue, Kelly Green; light corn syrup, cornstarch. We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use. Bring to room temperature for decorating.

Make 2¾ cups buttercream icing:

- Tint ¼ cup light rose
- Tint ¼ cup rose
- Tint ¼ cup light yellow
- Tint ¼ cup yellow
- Tint ¼ cup blue
- Tint ¼ cup Kelly green/lemon yellow/royal blue combination
- Reserve 1¼ cups white (thin ¼ cup with ¼ teaspoon light corn syrup)

Decorate in Order:

1. Ice bottle nipple smooth with thinned light rose icing (smooth with finger dipped in cornstarch).
2. Ice indentions in bottle ring smooth with thinned light yellow icing (smooth with finger dipped in cornstarch).
3. Ice indentions on baby bottle smooth with thinned white icing (smooth with finger dipped in cornstarch).
4. Use tip 3 and yellow icing to outline indentations on bottle ring.
5. Use tip 5 and Kelly green/lemon yellow/royal blue combination icing to outline indentations and seam outlines on bottle.
6. Use tip 5 and blue thinned icing to print "B", use rose thinned icing to print "A", use thinned Kelly green/lemon yellow/royal blue combination icing to print second "B" and thinned yellow icing to print "Y".
7. Use tip 16 and white icing to cover bottle with stars.
8. Use tip 16 and yellow icing to cover bottle ring with stars.



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**



To Decorate Boy's Baby Bottle Cake

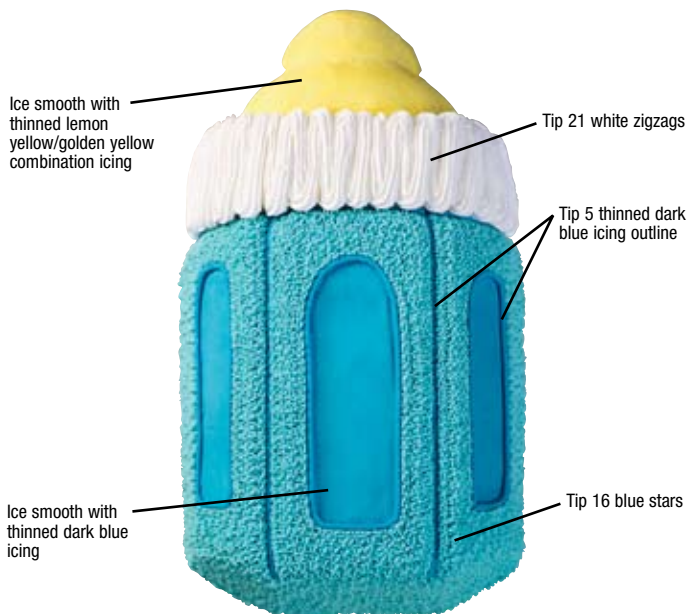
You will need tips 5, 16, 21; Wilton Icing Colors in Royal Blue, Rose, Lemon Yellow, Golden Yellow; light corn syrup, cornstarch. We suggest that you tint all icings in covered containers until ready to use. Bring to room temperature for decorating.

Make 2½ cups buttercream icing:
 • Tint ¼ cup lemon yellow/golden yellow combination (thin with ¼ teaspoon light corn syrup)

- Tint ½ cup dark blue (thin with 1½ teaspoons light corn syrup)
- Tint 1 cup blue
- Reserve ¾ cup white

Decorate in Order:

1. Ice bottle nipple smooth with thinned lemon yellow/golden yellow combination icing (smooth with finger dipped in cornstarch).
2. Ice indentions in bottle smooth with thinned dark blue icing (smooth with finger dipped in cornstarch).
3. Use tip 5 and thinned dark blue icing to outline indentions and seams on baby bottle.
4. Use tip 16 and blue icing to cover bottle with stars.
5. Use tip 21 and white icing pipe zigzags on bottle ring.



To Decorate Girl's Baby Bottle Cake

You will need tips 3, 5, 16; Wilton Icing Colors in Rose, Lemon Yellow, Golden Yellow; light corn syrup, cornstarch. We suggest that you tint all icings in covered containers until ready to use. Bring to room temperature for decorating.

Make 2½ cups buttercream icing:

- Tint 1 cup dark rose
- Tint ½ cup rose (thin with 1½ teaspoons light corn syrup)
- Tint ¼ cup lemon yellow/golden yellow combination (thin with ¼ teaspoon light corn syrup)
- Reserve ¾ cup white (thin ½ cup with 1½ teaspoons light corn syrup)

Decorate in Order:

1. Ice bottle nipple smooth with thinned lemon yellow/golden yellow combination icing (smooth with finger dipped in cornstarch).
2. Ice indentions on bottle ring smooth with thinned white icing (smooth with finger dipped in cornstarch).
3. Ice indentions on bottle smooth with thinned rose icing (smooth with finger dipped in cornstarch).
4. Use tip 3 and thinned white icing to outline indentations on bottle ring.
5. Use tip 5 and thinned rose icing to outline indentions on bottle.
6. Use tip 16 and white icing to cover bottle ring with stars.
7. Use tip 16 and dark rose icing to cover bottle with stars.



To Decorate Pastel Mousse Bottle

You will need tips 3, 21; Wilton Icing Colors in Rose, Lemon Yellow, Golden Yellow; Wilton Vanilla Whipped Icing mix; pastel candy-coated chocolates. Make Vanilla Whipped Icing Mix following package instructions.

- Tint ¼ cup rose
- Reserve 1 cup white

Leftover portion can be stored in airtight container in refrigerator for 1 week.

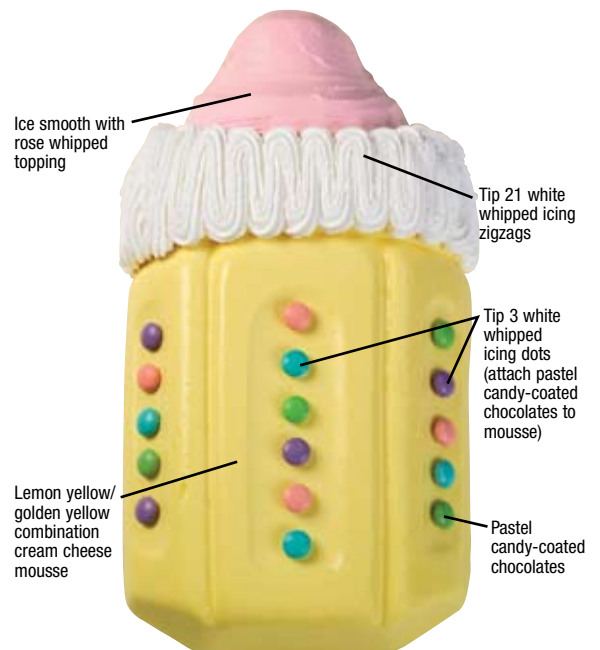
Cream Cheese Mousse

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| 2½ cups whipping cream | 1¼ cups granulated sugar |
| 3 packets unflavored gelatin (2 tablespoons) | 2½ teaspoons vanilla |
| ⅔ cup cold water | 1¼ cups milk |
| 20 oz. cream cheese, softened | 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. Whip cream until soft peaks form. Set aside. 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, stir. Immediately fold in whipped cream. Pour into prepared pan. Refrigerate until firm, at least 6 hours or overnight. Makes 16 servings.

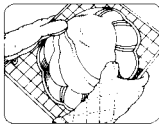
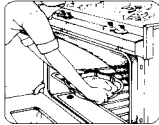
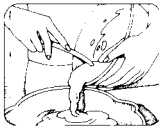
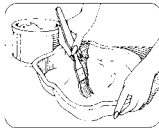
Decorate in Order:

1. Prepare mousse according to recipe, add lemon yellow color with a touch of golden yellow color to cream cheese mixture. Refrigerate in prepared pan until firm; unmold onto board.
2. Use rose whipped icing to ice bottle nipple smooth.
3. Use tip 21 and white whipped icing to pipe zigzags on bottle ring.
4. Use tip 3 dots of white whipped icing to attach pastel candy-coated chocolates to mousse immediately before serving.



Baking Instructions

Preheat oven to 350°F or temperature per recipe directions. Before first and after each use, we recommend hand washing pan in warm soapy water. 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 **Wilton Cake Release** or **Wilton Bake Easy™ Non-Stick Spray**, in place of solid shortening and flour). 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 40-45 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.

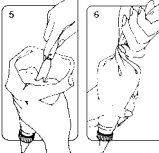
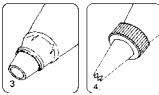
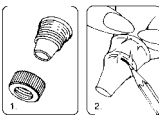


Using Your Decorating Bag and Coupler

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 ½ 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.



Decorating With Wilton Icings

Wilton Icing 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: 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.

½ cup solid vegetable shortening 4 cups (1 lb.) sifted confectioners' sugar
 ½ cup butter or margarine, softened 2 tablespoons milk
 1 teaspoon 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. **For Chocolate Buttercream:** Add ¾ cup cocoa or three 1 oz. unsweetened chocolate squares, melted, and an additional 1 to 2 tablespoons milk to recipe. Mix until well blended. Yield: 3 cups.

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 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 or visit www.wilton.com.



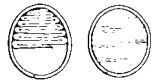
Icing Smooth With A Spatula

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.



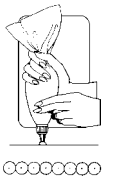
To Make Outlines

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.



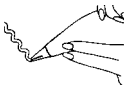
To Make Dots

Use tip 3. 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.



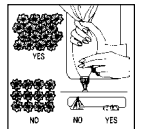
To Make Zigzags

Use tip 21. 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 tight side-to-side motion for a zigzag effect. To end, stop pressure and pull tip away.



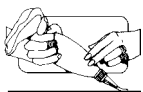
To Make Stars

Use tip 16. 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 5. 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 line, letter or 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.



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.

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