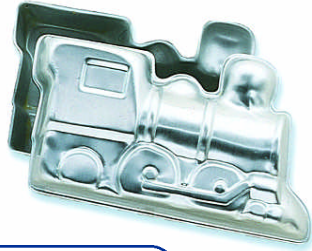




# Instructions for Baking & Decorating Choo Choo Train Cakes

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

- Wilton Decorating Bags and Couplers or parchment triangles
- Tips 4, 12, 16 and 18.
- Wilton Icing Colors in Leaf Green, Orange, Gold Yellow, Sky Blue and Brown
- Cake Board, Fanci-Foil Wrap
- One 2-layer cake mix or make favorite layer cake recipe
- Buttercream Icing (recipe included)



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

© 2001 Wilton Industries, Inc.  
Woodridge, IL 60517  
www.wilton.com

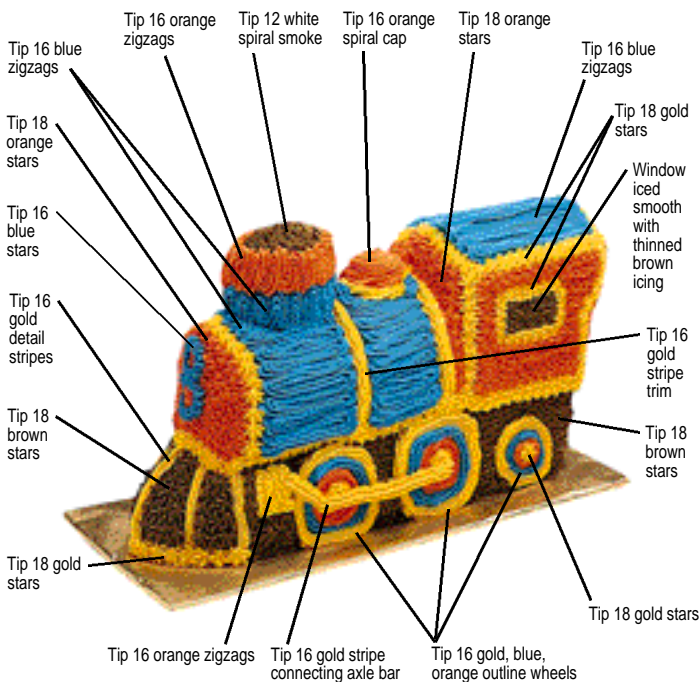
Stock No. 2105-2861

## To Decorate Express Train Cake

You will need Wilton Icing Colors in Golden Yellow, Orange, Brown and Shy Blue; tips 12, 16 and 18.

Make 4 cups buttercream icing:

- Tint 1 cup blue icing for engine, cab top and wheels
- Tint 1 cup orange icing for cab, top of smoke stack, engine cap and wheels
- Tint 3/4 cup gold icing for trim on engine, cab, apron and wheels
- tint 3/4 cup brown icing for apron and top of smoke stack (thin 1/4 cup with 1 teaspoon light corn syrup for icing windows smooth).
- reserve 1/2 cup white icing for smoke



## To Decorate Choo Choo Train Cake

You will need Wilton Icing Colors in Leaf Green, Orange, Golden Yellow, Sky Blue and Brown; tips 4, 12, 16 and 18. We suggest that you tint all icing at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use. you will also need a gumdrop.

Make 4 cups buttercream icing:

- Tint 3/4 cup icing brown
- Tint 1 1/4 cups orange
- Tint 1/2 cup green
- Tint 1/2 cup gold
- Tint 1/4 cup blue
- Reserve 3/4 cup white

### WITH BROWN ICING

- Use tip 4 and "To Outline" directions to outline cab windows and for wheel spokes
- Use tip 18 and "To Make Stars" directions to cover windows, train apron and top of smoke stack

### WITH ORANGE ICING

- Use tip 18 and "To Make Stars" directions to cover cab
- Use tip 18 and "To Make Stripes" directions to make wheel rims

### WITH BLUE ICING

- Use tip 16 and "To Make Stars" directions to cover area between wheel and spokes

### WITH GOLD ICING

- Use tip 4 and "To Outline" directions to outline cap on engine

### WITH ORANGE ICING

- Use tip 4 and "To Outline" directions to outline parts of engine

### WITH GREEN ICING

- Use tip 18 and "To Make Stars" directions to cover engine

### WITH GOLD ICING

- Use tip 16 and "To Make Stripes" directions for stripes on engine body and apron
- Use tip 16 and "To Make Stars" directions to cover bottom part of smoke stack, for trim on engine face and apron and for center of wheels
- Use tip 16 and "To Make Zigzags" directions for axles on tiny wheels on engine sides

- Use tip 16 and "To Make Rosettes" directions for tiny wheels on engine sides
- Use tip 16 and "To Make Stripes" directions to make connecting axle bar across wheels

### WITH ORANGE ICING

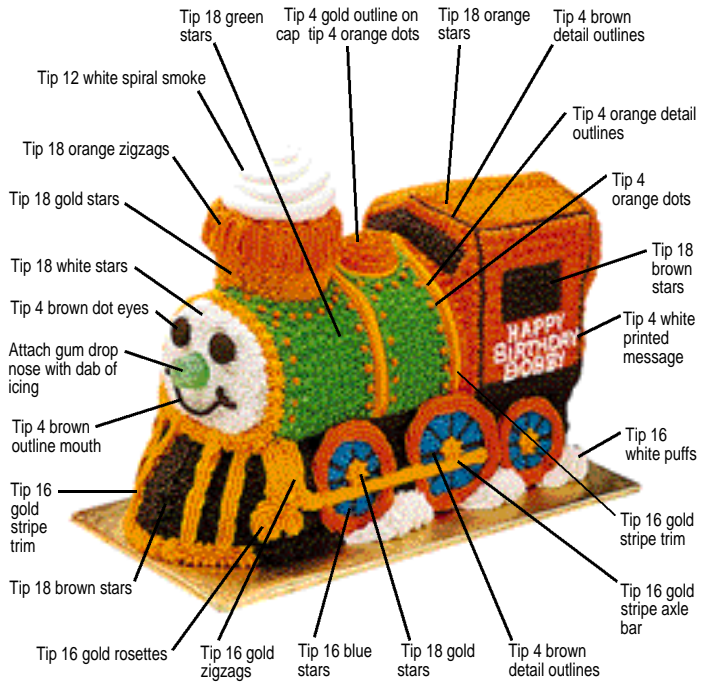
- Use tip 18 and "To Make Stars" directions for cap on engine

### WITH WHITE ICING

- Use tip 18 and "To Make Stars" directions for face on front of engine
- Use tip 12 and "To Make Spirals" directions for smoke
- Use tip 16 and "To Make Puffs" directions for smoke puffs at bottom
- Use tip 4 and "To Print" directions for message on cake top

### WITH BROWN ICING

- Use tip 4 and "To Make Dots" directions for eyes on engine
- Use tip 4 and "To Make Outline" directions for mouth on engine
- Use tip 4 and "To Make Outline" directions to outline wheel spokes again



## 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



## For more Decorating Techniques & Tips

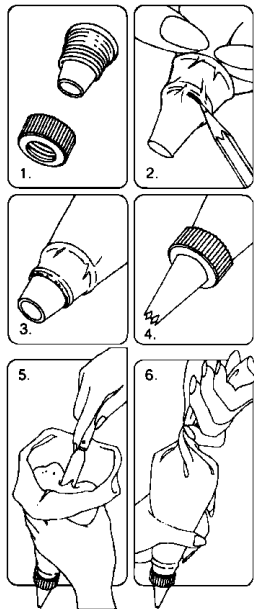
Visit our website at [www.wilton.com](http://www.wilton.com) - Learn To Decorate - Basic Decorating Lessons.

### 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.

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

Make cake mix according to package directions, or use your favorite scratch recipe. (You will need a full 6 cups of batter.) Pound cake, yellow or chocolate batters, packaged mixes or your own recipe are firm and offer the best results.

Pour batter into the front half of pan. The batter will come right to the rim, almost to the point of overflowing. Snap the back half of the pan in place and tie pans tightly together in two places with household string or wire, to prevent rising batter from forcing pans apart.

Place pan on a cookie sheet and bake on middle rack of oven for 50-60 minutes, until toothpick inserted in vent hole on top of pan comes out clean. Top half of pan may be removed during last ten minutes of baking to check cake. When cake is done, remove from oven and place on cake rack to cool for 5 minutes. Then remove top half of pan and cool 5 minutes more. Replace top pan, turn cake over and remove bottom pan. It may be necessary to tap pan with the handle of a spatula to free cake from pan.

**NOW**, let cake rest in front half of pan, lying down, until completely cool (at least 4 hours). Remove cake from pan by placing one hand gently on cake surface and setting cake and pan upright on Fancy-Foil covered cake board or serving platter. Then carefully slip front pan away from cake. If cake does not stand level, trim bottom or prop underneath with 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.

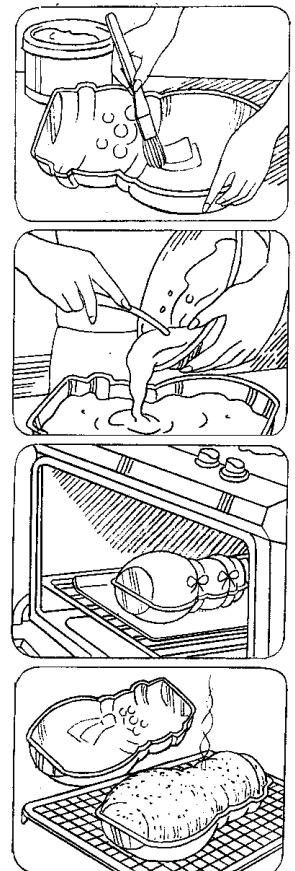
- 1/2 cup solid vegetable shortening
- 1/2 cup butter or margarine
- 4 cups (1 lb.) sifted confectioners' sugar
- 2 tablespoons milk
- 1 tsp. Wilton Clear Vanilla Extract

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.

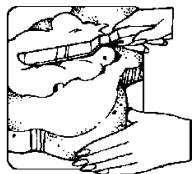
### Coloring Your Icing

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.



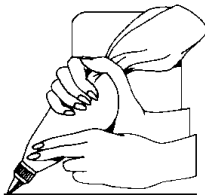
## Icing Smooth With A Spatula

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.

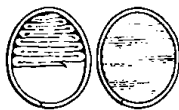
## To Make Outlines

Use tip 4 or 16. 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.



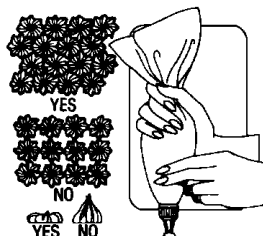
## To Outline & Pipe-In

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.



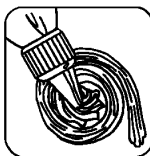
## To Make Stars

Use tip 16 or 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.



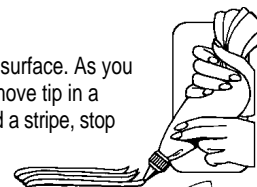
## To Make Spirals

Use tip 12 or 16. Hold decorating bag straight up with tip 1/8 in. above surface. Starting at the outer edge of area, squeeze bag, holding tip in place momentarily. Then move tip in a clockwise direction using a circular motion until center is reached. Stop pressure and pull tip away.



## To Make Stripes

Use tip 16. Hold decorating bag at a 45° angle to surface. As you squeeze out icing with a steady, even pressure, move tip in a vertical direction, laying out a string of icing. To end a stripe, stop pressure and pull tip away.



## To Make Dots

Use tip 4. 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.



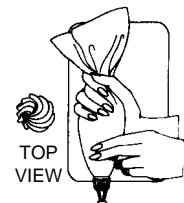
## To Write or Print

Use tip 4. 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.



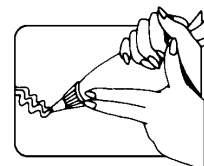
## To Make Rosettes

Use tip 16. Hold decorating bag straight up with tip 1/8 in. above surface. Squeeze and hold tip in place momentarily, then move tip around to the right using a short circular motion. Stop pressure just before reaching original starting point and pull tip away.



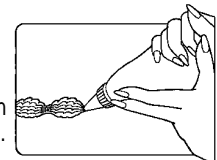
## To Make Zigzags

Use tip 16 or 18. 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 side-to-side motion for a zigzag effect. To end zigzag, stop pressure and pull tip away. Loose, overpiped zigzags are made following the basic zigzag technique. As you move the tip in the side-to-side motion, vary the width of the zigzags and overpipe areas to create dimension. Cover the entire area, with no background showing.



## To Make Puffs

Use tip 16. Hold bag at a 45° angle to surface, fingertips on bag facing you. Touch tip to surface and use a light-to-heavy-to-light pressure and zigzag motion to form puff. Repeat procedure again and again as you move tip in a straight line to form a row of puffs. To end row stop squeezing bag, then lift tip away.



## 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](http://www.wilton.com)  
In Canada, call (416) 679-0790 x201 Or E-mail: [classprograms@wilton.ca](mailto: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.

### 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.