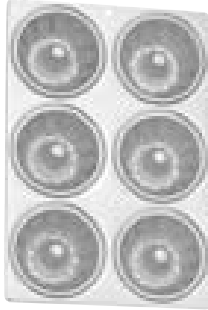




Instructions for Baking & Decorating Mini Fluted Mold Pan

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

- Wilton Decorating Bags and Couplers or Parchment Triangles
- Decorating tips 18, 21
- One 2-layer pound cake mix, or 3 oz. package strawberry flavored gelatin for Strawberry Cream Gelatin (recipe included).
- Vanilla Whipped Icing Mix, strawberry gelatin mix, frozen non-dairy whipped topping, fresh strawberries, fresh blueberries, fresh raspberries, Chocolate Mousse (recipe included) vegetable pan spray.



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

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Woodridge, IL 60517
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Stock No. 2105-2097

To Make Continental Chic

Use favorite pound cake recipe, fresh blueberries, fresh mint, confectioners' sugar glaze.

Decorate in numerical order:

1. Prepare and bake cakes in Mini Fluted Mold. Cool.
2. Make a glaze using using confectioners' sugar and a small amount of milk.
3. Drizzle glaze on top of cake.
4. Garnish with fresh blueberries and mint leaves.



To Make Magnificent Mousse

Use tip18; Chocolate Mousse (recipe included), whipped cream, fresh raspberries.

Decorate in numerical order:

1. Prepare Chocolate Mousse Recipe. Fill Mini Fluted Mold. Unmold when set.
2. Using whipped cream and "To Pipe Rosettes" directions pipe tip 18 rosettes on top.
3. Garnish with fresh raspberries.



To Make Strawberry Fields

Use Use tip 21, Strawberry Cream Gelatin (recipe included), fresh strawberries, whipped cream.

Decorate in numerical order:

1. Prepare Strawberry Cream Gelatin recipe. Fill Mini Fluted Molds. Unmold when set.
2. Use whipped cream and "To Pipe Rosettes" directions to pipe tip 21 rosettes on top.
3. Garnish with fresh strawberry slices.



For more Decorating Techniques & Tips

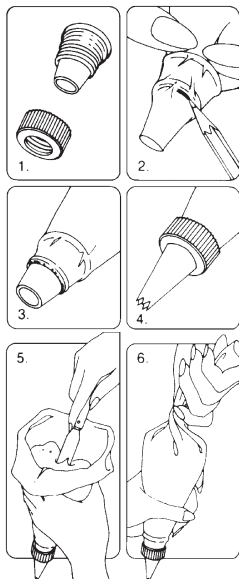
Visit our website at www.wilton.com -
Learn To Decorate - Basic Decorating Lessons

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 threads $\frac{1}{2}$ 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: 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 – icing, 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. YIELD: ABOUT 3 CUPS.

- $\frac{1}{2}$ cup solid vegetable shortening
- $\frac{1}{2}$ cup butter or margarine, softened
- 4 cups (1 lb.) sifted confectioners' sugar
- 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.

Baking Instructions for Cakes

1. Preheat oven to 350°F.
2. Using pastry brush, grease inside of pan cavities with solid vegetable shortening, vegetable pan spray with flour, or use Wilton Cake Release. Do not use butter, margarine or liquid vegetable oil. Spread shortening so that all indentations are covered. Sprinkle flour into cavities, shake to cover all greased surfaces and remove excess flour.
3. Prepare mix; pour $\frac{1}{2}$ cup batter into each cavity in pan.
4. Bake on middle rack of oven for 15-20 minutes.
5. Cool 5 minutes and trim so cakes sit level.
6. Unmold cakes and cool completely before decorating.
7. Wash pan and repeat to bake remaining cakes.

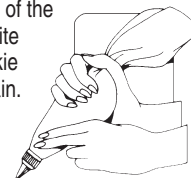
Coloring Your Icing

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

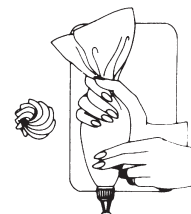
Use decorating bag and coupler as directed. Practice each of the following techniques on the back of a cookie sheet with white icing. The practice decorations can be scraped off the cookie sheet back into the mixing bowl and rewhipped for use again. To hold bag while decorating, curl fingers around bag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



To Make Rosettes

Use tip 18, 21. Hold decorating bag straight up with tip $\frac{1}{8}$ 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.



Easy Chocolate Mousse

- 1 envelope unflavored gelatin
- ¼ cup cool water
- 1 package (3.4 oz.) regular chocolate pudding mix, (NOT INSTANT)
- 1 ½ cups milk
- ½ cup semi-sweet chocolate chips

Soften gelatin in water; set aside. Prepare pudding according to package directions (use only 1 ½ cups milk). When pudding is thickened, add chocolate chips and gelatin; stir or whisk over low heat until smooth. Spray pan with vegetable pan spray. Pour mousse into molds, tap pan lightly to spread mixture. Cover top with plastic wrap; refrigerate overnight or until very firm. To unmold, loosen top edges with small pointed spatula. Invert on serving dish. If necessary, place hot towel on pan to release. Makes 4 molds.

Strawberry Cream Gelatin

- 1 package (3 oz.) strawberry flavor gelatin mix
- ¾ cup boiling water
- ¼ cup cold water
- Ice cubes
- 1 ¾ cups (4 oz.) frozen whipped topping, thawed

Dissolve gelatin in boiling water. Combine cold water and ice cubes to make 1 cup. Add to gelatin, stirring until ice is melted. Place bowl in larger bowl of ice and water. Let stand, stirring occasionally, until gelatin is slightly thickened, about 5 minutes. Fold in whipped topping. Spoon mixture into prepared molds. Chill until firm, about 2 hours. Unmold. Makes 3-4 individual servings.

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



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



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The Fun of
Cake
Decorating!

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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.