



# Instructions for Baking & Decorating Puffed Heart Cakes

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

- Tips 3, 12, 21, 104, 352; Flower Nail No. 9 (alternate designs use tips 4, 18, 789).
- Wilton Icing Colors in Rose and Kelly Green; Ready-To-Use Rolled Fondant, Easy-Glide Fondant Smoothers. Cool Berry Mousse design also uses Strawberry Mousse Recipe (included), sliced strawberries, Wilton Whipped Icing Mix. Ruffled Ring Pillow also uses Ready-To-Use Rolled Fondant, Easy-Glide Fondant Smoothers, Gold Anniversary Bands, Pearl Leaf Puff, 3/8 in. x 24 in. satin ribbon.



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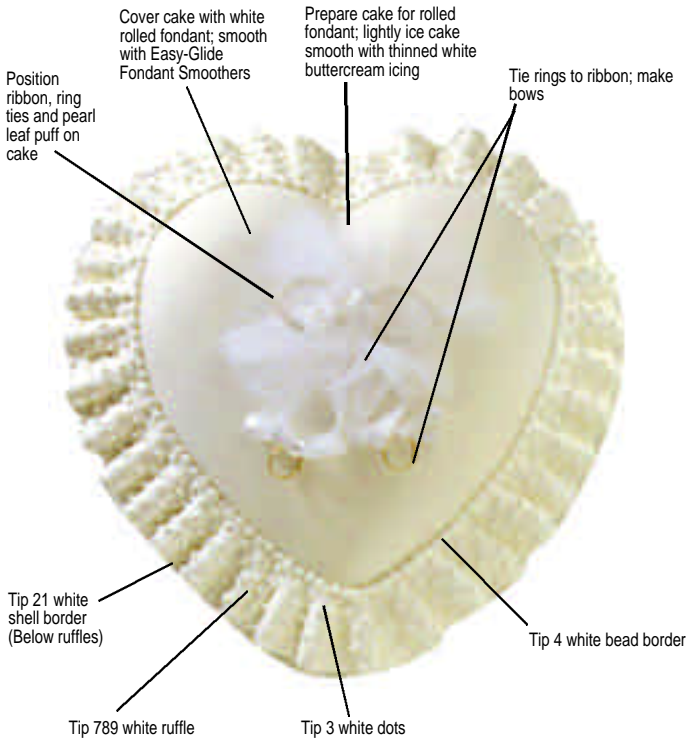
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## To Decorate Ruffled Ring Pillow

You will need tips 3, 4, 21, 789; Ready-To-Use Rolled Fondant (1 pk. needed), Gold Anniversary Bands, Pearl Leaf Puff, Easy-Glide Fondant Smoothers, 3/8 in. x 24 in. satin ribbon.

- Make 4 cups buttercream icing (thin 1 cup with 1 Tablespoon light corn syrup)



## To Decorate Puffed Heart Cake

You will need Wilton Icing Colors in Rose and Kelly Green; tips 3, 12, 21, 104, 352, Flower Nail No.9, Easy-Glide Fondant Smoothers, Wilton Ready-To-Use Rolled Fondant. We suggest that you tint all icings at one time while cake cools. Refrigerate icing in covered containers until ready to use.

Make 2 3/4 cups buttercream icing

- Tint 3/4 cup rose
- Tint 1/4 cup green
- Reserve 1 3/4 cups white (thin 1 cup with 1 Tablespoon light corn syrup)

### WITH THINNED WHITE ICING

- Prepare cake for rolled fondant by lightly icing with thinned white icing.

### WITH READY-TO-USE ROLLED FONDANT

- Following package directions, roll out fondant 1/4 in. thick and cover cake.
- Smooth with Easy-Glide Fondant Smoothers and trim off extra fondant.

### WITH WHITE ICING

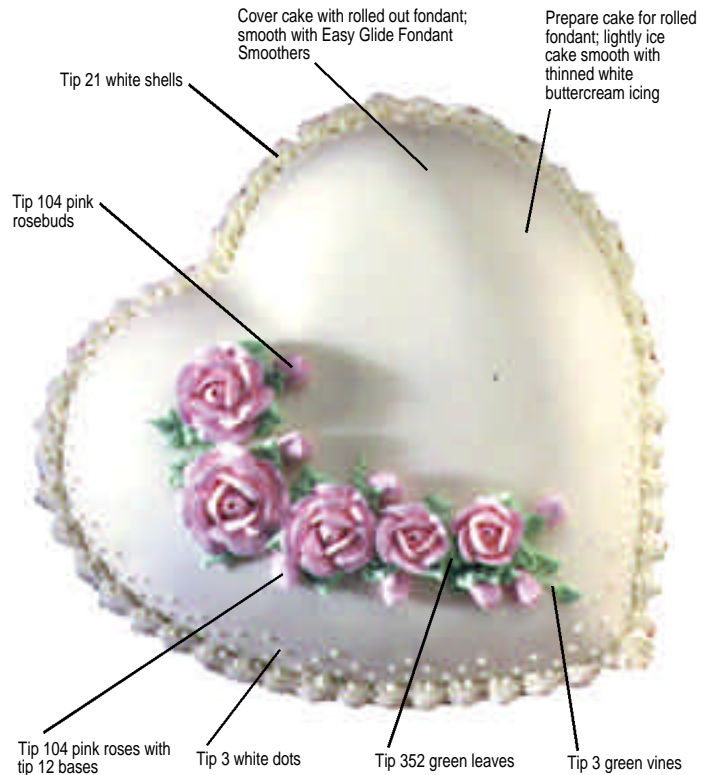
- Use tip 3 and "To Make Dots" directions to randomly add dots on cake sides.
- Use tip 21 and "To Make Shells" directions to pipe shell bottom border.

### WITH PINK ICING

- Use tip 104 and "To Make Roses" directions to make 5 roses with tip 12 bases on Flower Nail No. 9. Position on cake.
- Use tip 104 and "To Make Rosebuds" directions to make 8 rosebuds on cake.

### WITH GREEN ICING

- Use tip 3 and "To Make Vines" directions to pipe vine on cake top.
- Use tip 352 and "To Make Leaves" directions to pipe leaves on cake.



## Cake Release

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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.

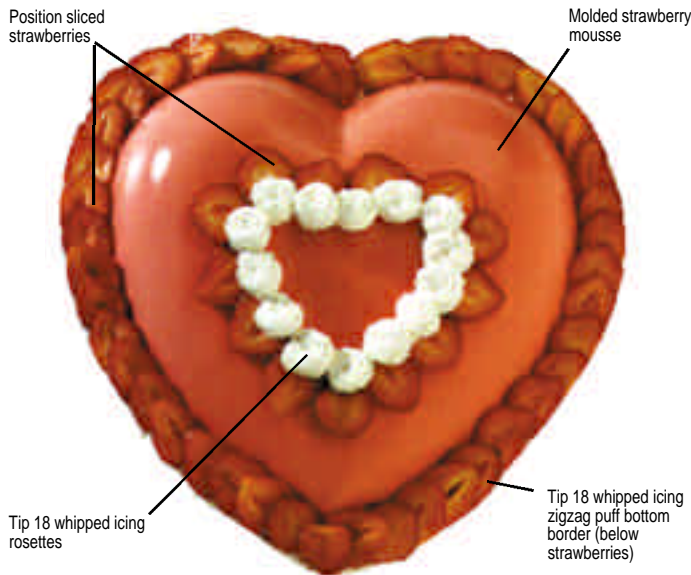
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## To Decorate Cool Berry Mousse

You will need tip 18, Strawberry Mousse Recipe (instructions included), 1 lb. sliced fresh strawberries, Wilton Whipped Icing Mix.

- Lightly oil pan using vegetable oil pan spray. Prepare mousse according to recipe; follow package directions for molding and unmolding.



## Strawberry Mousse Recipe

- 2 large packages (8-serving size) strawberry gelatin mix
- 2 cups cold water
- 4 cups boiling water
- 1 8 oz. container whipped topping

Dissolve gelatin in 4 cups of boiling water. Add 2 cups of cold water. Chill until slightly thickened. Whip gelatin mixture about 2 minutes in electric mixer, folding in whipped topping. Pour into pan. Chill until firm; unmold by first dipping bottom of pan in hot water for about 15 seconds. Follow decorating instructions.

## Baking Instructions

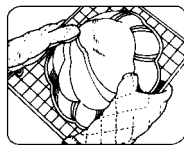
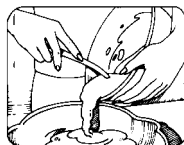
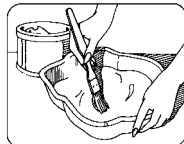
Preheat oven to 350°F for temperature per recipe directions. Your cake will unmold easily, without sticking, when you prepare the pan properly. Grease the inside of pan using a pastry brush and solid vegetable shortening (do not use butter, margarine or liquid vegetable oil).

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 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

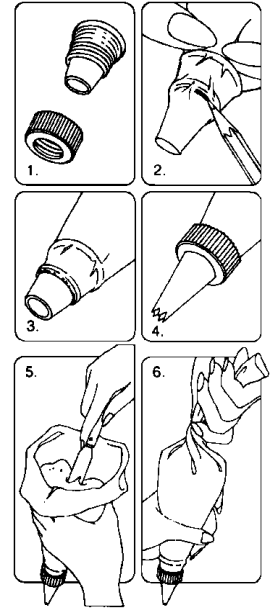
Visit our website at [www.wilton.com](http://www.wilton.com) - Learn To Decorate - Basic Decorating Lessons.

## 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 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. 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.

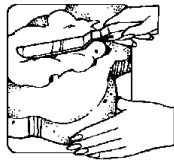
## Coloring Your Icing

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.



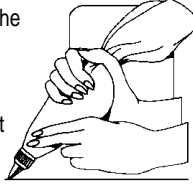
## Icing Smooth With A Spatula

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 these instructions. 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.

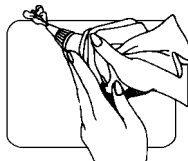
## To Make Outlines and Vines

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.



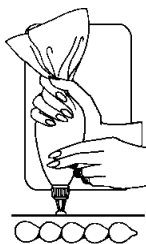
## To Make Leaves

Thin icing with a few drops of light corn syrup and place in decorating bag fitted with tip 352. 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 pull-out leaves, squeeze and let icing fan out to form base, relax and stop pressure as you pull tip straight up and away, elongating leaf.



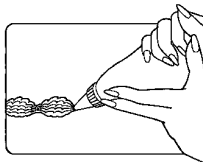
## To Make Beads

Use tip 4. 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 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.



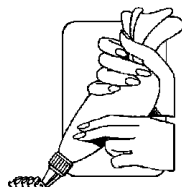
## Make Zigzag Puffs

Use tip 18. 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 row of puffs. To end row, stop pressure, pull tip away.



## To Make Ruffles

Use tip 789. Hold bag at a 45° angle 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 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 pull-out dots lift tip as you squeeze, stop pressure, pull tip away.

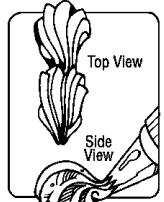


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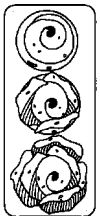
## To Make Shells

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.



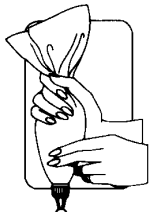
## To Make Roses

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 petals for larger rose. For a large rose, the top row should have 3 petals, middle row 5, and bottom row 7.



## To Make Rosettes

Use tip 18. Hold bag straight up and down with tip 1/8 in. above surface (see illustration). Squeeze and hold tip in place momentarily, then move tip around to the right in a short circular motion, stopping pressure just before you reach your original starting point. Pull tip away and you have a rosette.

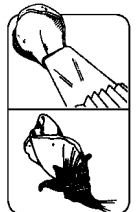


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## To Make Rosebuds

Use tip 104. Make the center petal: Squeeze the bag and lift the tip slightly off the cake surface (about 1/4 in.) as the icing moves forward and curls. Continue to squeeze without changing position. Relax pressure and return the tip to the surface. Stop squeezing, pull tip away. Next, make the side petals: Position bag slightly to the left of the center petal. Follow the same procedure as you did for the center petal-squeeze, and while the petal curls, lift the tip, relaxing your pressure and lowering the tip back to the surface. Stop squeezing and pull away. Repeat for the right side petal, holding the tip to the right of the center petal. Finally, make tip 3 sepals and calyx: Form middle sepal by squeezing and letting icing build up. Lift bag up and away from rosebud. Stop pressure as you pull away to form the point of the sepal. Repeat, making a sepal on the left and right sides. For calyx, insert tip into the base of the center sepal. Squeeze, letting the icing build up. Slowly draw the tip toward you, relaxing pressure as you move away from the flower. Stop pressure, pull away. You may blend calyx into the stem using a dampened decorator brush.



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