Instructions for Baking & Decorating

Lightning McQueen Cake

PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU BEGIN.

IN ADDITION, to decorate cake you will need:

• Wilton Decorating Bags and Couplers or Parchment Triangles (instructions included with all bags)
• Decorating tips 3, 16, 21
• Lightning McQueen Icing Color Set (includes Yellow, Blue, Red and Black), and Wilton Icing Color in Brown. If Wilton Lightning McQueen Icing Color Set is not available, you will need Wilton Icing Colors in Golden Yellow, Royal Blue, No-taste Red and Black
• One-layer cake mix or make favorite layer cake recipe
• Wilton Cake Board, Fanci-Foil Wrap
• Buttercream Icing (recipe included)
• Cornstarch, light corn syrup.

We recommend hand washing pan in hot, soapy water.

To Decorate Lightning McQueen Cake

Use tips 3, 16, 21; Lightning McQueen Icing Color Set (includes Yellow, Blue, Red and Black), and Wilton Icing Color in Brown. If Wilton Lightning McQueen Icing Color Set is not available, you will need Wilton Icing Colors in Golden Yellow, Royal Blue, No-taste Red and Black.

Make 5 1/4 cups buttercream icing:
• Tint 1/2 cup Black
• Tint 1/4 cup Gray (using Black)
• Tint 1/4 cup Yellow
• Tint 1 cup Red in set (or No-Taste Red)
• Tint 1/4 cup Dark Red (add Brown to Red)
• Tint 1/4 cup Blue (add a little Black to Blue)
• Tint 1/4 cup Light Blue
• Tint 1/4 cup Orange (add Yellow to Red)

Decorate in numerical order:

1. Ice cake sides, background areas, front windshield, mouth, headlights smooth with thinned white.
2. Ice side windows and small lightning bolt smooth in Light Blue.
3. Ice wheel wells smooth in dark Red.
4. Outline car, windows, mouth, headlights, hood, lightning bolts and tires with tip 3 in Black.
5. Outline number with tip 3 in White. Add tip 3 dot rivets on hood.
6. Cover tires with tip 16 lines in Black.
7. Pipe-in eyes with tip 3 in Blue (smooth with finger dipped in cornstarch). Pipe-in pupils with tip 3 in Black (smooth with finger dipped in cornstarch).
8. Cover car with tip 16 stars in Red.
9. Cover lightning bolt with tip 16 stars in Yellow and Orange.
10. Cover number tip 16 stars in Orange.
11. Pipe muffler with tip 3 in Gray.
12. Pipe shell bottom border with tip 21 in White.

To Decorate Lightning McQueen Cake

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Woodridge, Il. 60517
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Stock No. 2105-6400

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 plastic brush and fill with batter. Cake 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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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 3 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 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, or use Wilton Cake Release, for perfect, crumb-free cakes or Bake Easy Non-Stick Spray for easy release.

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 icing mix, you will need three 15 oz. packages of the creamy vanilla type that will ice twice 8 in., or 9 in. layers. For each package of icing mix, use four less teaspoons water than package directs. Each package makes about 1 1/4 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 oz. can holds about 2 cups. Its 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: 3 CUPS.

1/2 cup solid vegetable shortening
1/4 cup butter or margarine
1/4 cup butter or margarine
1 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 keep this icing use, add a small amount of light corn syrup.

For more Decorating Techniques & Tips
Visit our website at www.wilton.com - Learn To Decorate - Basic Decorating Lessons

Icing Smooth With A Spatula
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 or visit www.wilton.com

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 or visit www.wilton.com

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.

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.
To Make Outlines
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 stops, you are squeezing bag too hard. To end 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 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 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 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. 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 Lines
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.

Wilton Method Decorating Classes
Discover The Fun of Cake Decorating!

Find Classes Near You!
In U.S.A. Call 800-542-8881. Or visit our website at www.wilton.com
In Canada, call (905) 873-0780. 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!
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
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
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.

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. 782-0018