



Instructions for Baking & Decorating Dinosaur Cakes

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, 18, 21 (alternate designs also use tips 4, 8, 12, 16, 352, 366)
- Wilton Icing Colors in Kelly Green, Rose, Black, Leaf Green, Lemon Yellow (alternate designs also use Orange, Red-Red, Golden Yellow, Violet)
- 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 designs use Wilton Vanilla Whipped Icing Mix, Wilton Gelatin Treats Recipe (included), 3 oz. packages strawberry gelatin (8 pks. needed), spice drops (green, purple, red, black), large marshmallows, granulated sugar, cornstarch, light corn syrup, rolling pin, sharp knife



We recommend hand washing pan in warm, soapy water.

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

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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 Dinosaur

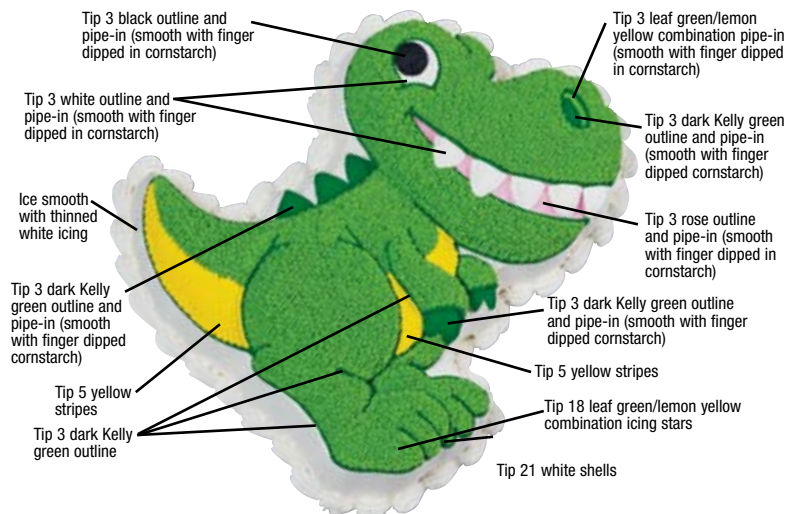
You will need tips 3, 5, 18, 21; Wilton Icing Colors in Kelly Green, Rose, Black, Leaf Green, Lemon Yellow; light corn syrup, cornstarch. We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use. Bring to room temperature for decorating.

Make 5½ cups buttercream icing:

- Tint 1¼ cups leaf green/lemon yellow combination
- Tint ½ cup dark Kelly green
- Tint ¼ cup rose
- Tint ½ cup yellow
- Tint ¼ cup black
- Reserve 2¾ cups white (thin 2 cups with 2 tablespoons light corn syrup)

Decorate in Order:

1. Ice sides and background of cake smooth with thinned white icing.
2. Use tip 3 and dark Kelly green icing to outline and pipe in spikes, nostrils and nails (smooth with finger dipped in cornstarch).
3. Use tip 3 and leaf green/lemon yellow combination icing to pipe in area around nostril (smooth with finger dipped in cornstarch).
4. Use tip 3 and dark Kelly green icing to outline outer nostril area.
5. Use tip 3 and rose icing to outline and pipe in inside of mouth (smooth with finger dipped in cornstarch).
6. Use tip 3 and white icing to outline and pipe in teeth and white of eye (smooth with finger dipped in cornstarch).
7. Use tip 3 and black icing to outline and pipe in pupil (smooth with finger dipped in cornstarch).
8. Use tip 3 and dark Kelly green icing to outline body, arms, head and tail.
9. Use tip 5 and yellow icing to pipe stripes on stomach and under tail area.
10. Use tip 18 and leaf green/lemon yellow combination icing to cover body, arms, head and tail with stars.
11. Use tip 21 and white icing to pipe shell bottom border.



To Decorate Prehistoric Party Animal

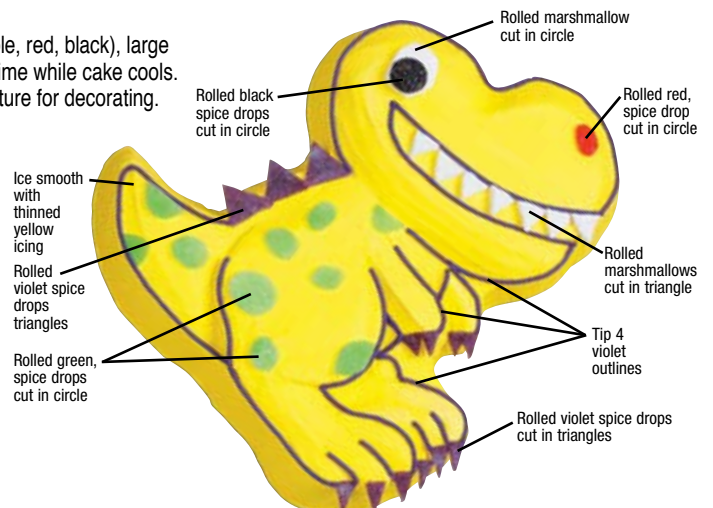
You will need tip 4; Wilton Icing Colors in Lemon Yellow, Violet; spice drops (green, purple, red, black), large marshmallows, granulated sugar, cornstarch. We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use. Bring to room temperature for decorating.

Make 3½ cups buttercream icing:

- Tint 3¼ cups yellow (thin with 3 tablespoons light corn syrup)
- Tint ¼ cup violet

Decorate in Order:

1. Ice entire cake smooth with thinned yellow icing.
2. Use tip 4 and violet icing to outline body, head, arms, tail and feet.
3. Roll out marshmallows on surface sprinkled with cornstarch; cut into circle for white of eye and triangles for teeth. Position on cake.
4. Roll out red, green, black spice drops on surface covered with granulated sugar and cut into circles. Position black for eye, red for nose and green for spots on body.
5. Roll out purple spice drops on surface covered with granulated sugar and cut into triangles for spikes and nails. Position on cake.



To Decorate Rocking Reptile

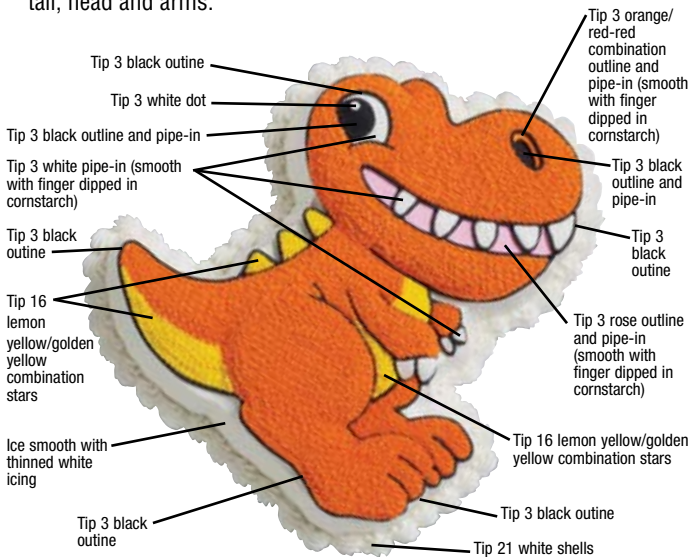
You will need tips 3, 16, 21; Wilton Icing Colors in Orange, Red-Red, Black, Lemon Yellow, Golden Yellow, Rose; light corn syrup. We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icing in covered containers until ready to use. Bring to room temperature for decorating.

Make 5¼ cups buttercream icing:

- Tint 1¼ cups orange/red-red combination
- Tint ½ cup lemon yellow/golden yellow combination
- Tint ¼ cup rose
- Tint ½ cup black
- Reserve 2¾ cups white (thin 2 cups with 2 tablespoons light corn syrup)

Decorate in Order:

1. Ice sides and background of cake smooth with thinned white icing.
2. Use tip 3 and rose icing to outline and pipe in inside of mouth (smooth with finger dipped in cornstarch).
3. Use tip 3 and black icing to outline and pipe in pupil and nostril (smooth with finger dipped in cornstarch).
4. Use tip 3 and orange/red-red combination icing to outline and pipe-in outer nostril area.
5. Use tip 3 and black icing to outline white of eye, outer nostril area, teeth, nails, spikes, body, tail, head and arms.
6. Use tip 3 and white icing to pipe in white of eye, teeth, nails (smooth with finger dipped in cornstarch).
7. Use tip 3 and white icing to pipe dot eye highlight (smooth with finger dipped in cornstarch).
8. Use tip 16 and lemon yellow/golden yellow combination icing to cover spikes, stomach and under tail with stars.
9. Use tip 16 and orange/red-red combination icing to cover head, body, tail and arms with stars.
10. Use tip 21 and white icing to pipe shell bottom border.



To Decorate Giant Gelatin

You will need tips 8, 12, 352, 366; Wilton Icing Colors in Black, Leaf Green, Lemon Yellow; Wilton Vanilla Whipped Icing Mix; Wilton Gelatin Treats Recipe (4 recipes needed), 3 oz. packages strawberry gelatin (8 pks. needed). We suggest that you tint all icings at one time while gelatin sets. Refrigerate tinted icings in covered containers until ready to use.

Make entire package of Vanilla Whipped Icing Mix:

- Tint ¼ cup green
- Tint ¼ cup black
- Tint ½ cup yellow
- Reserve ¼ cup white

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

Make 4 recipes of Wilton Gelatin Treats

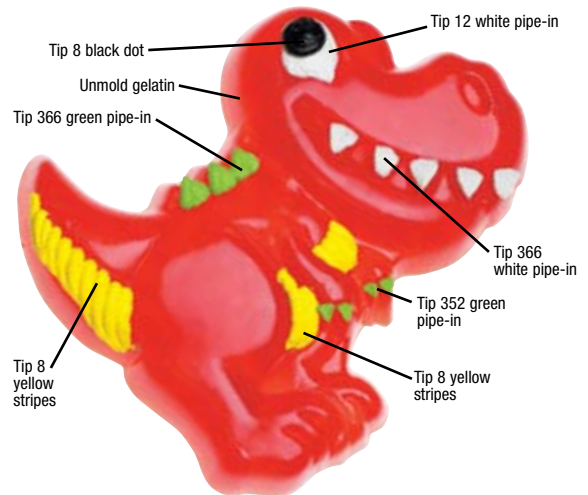
Wilton Gelatin Treats

2 (3 oz.) packages (4-serving size) gelatin mix
1¼ cups boiling water

This recipe yields a firmer gelatin, recommended for molding and cutting shapes. Completely dissolve gelatin in boiling water. Lightly spray pan with vegetable pan spray. Slowly pour gelatin into pan. Refrigerate until set, at least 3 hours. Unmold.

Decorate in Order:

1. Pour 4 recipes of Wilton Gelatin Treats into pan that has been sprayed with non-stick vegetable pan spray. Refrigerate until firm; unmold.
2. Use tip 12 and white icing to pipe-in white of eye.
3. Use tip 8 and black icing to pipe dot pupil.
4. Use tip 366 and white icing to pipe-in teeth.
5. Use tip 366 and green icing top pipe-in spikes.
6. Use tip 352 and green icing to pipe-in nails.
7. Use tip 8 and yellow icing to pipe stripes on stomach and under tail.



Wilton Method Decorating Classes

Discover 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.

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.

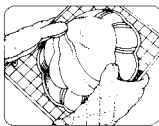
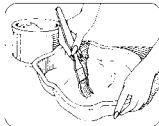
Project Classes 1 or 2 sessions each

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.

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 unbind 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.

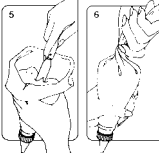
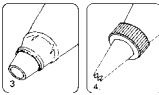
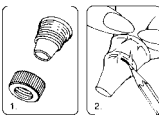


Using Your Decorating Bag and Coupler

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. Bring to room temperature for decorating. Rewhip before using.

½ cup solid vegetable shortening 1 teaspoon Wilton Clear Vanilla Extract
 ½ cup (1 stick) butter or margarine, 4 cups (1 lb.) sifted confectioners' sugar
 softened 2 tablespoons milk

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 iced 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. 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.



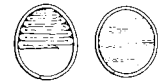
To Make Outlines

Use tip 3, 352 or 366. 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.



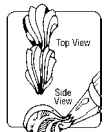
To Make Stripes

Use tip 5 or 8. 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.



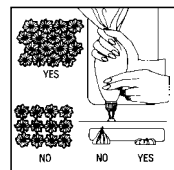
To Make Shells

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 Stars

Use tip 16 or 18. Hold bag straight up and down at a 90° angle (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 8. 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 large dots, lift tip as you squeeze to allow greater icing buildup.



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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