



Baking and Decorating Instructions for Mickey Mouse Cake Pan

Before first and after each use, hand wash in warm, soapy water and dry thoroughly with a soft cloth. Do not place in dishwasher and avoid using metal utensils. Acid from some foods may stain the pan, but occasional staining or scratches will not affect the performance of the bakeware.

To bake cake: Preheat oven to 350°F or temperature per recipe directions. Your cake will unmoild easily, without sticking, when you prepare the pan properly. Grease the inside of the pan completely 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 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, vegetable oil pan spray with flour or Wilton Cake Release 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 35-40 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, run spatula round edge, 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 plate, 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 instructions on making a foil-wrapped board, cut to fit the cake, visit www.wilton.com.

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
- 2 tablespoons milk
- 1/2 cup (1 stick) butter or margarine, softened
- 1 teaspoon Wilton Clear Vanilla Extract
- 4 cups (about 1 lb.) sifted confectioners' sugar

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.

Decorating with Wilton Icing:

Wilton Icing Mix: You will need 2-3 packages of our 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 oz. can holds about 2 cups. It's ideal for all of your decorating needs - frosting, decorating and flower making.

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. Use a new toothpick each time you add more color.

Decorating Techniques

To Ice Smooth: 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.

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 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. Hold bag straight up and down with tip 1/4 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 Decorate Mickey Mouse Cake You'll Need:

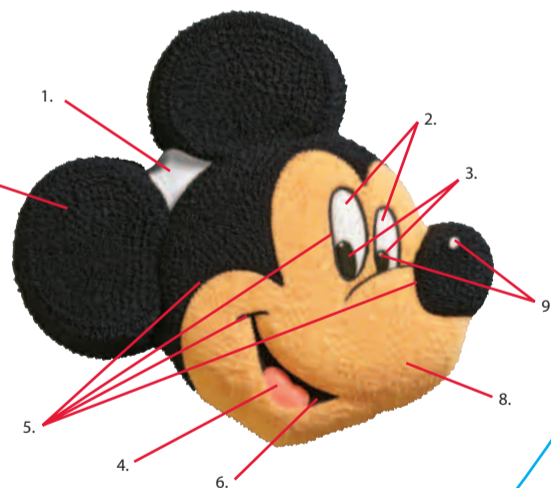
- Wilton Decorating Bags and Coupler or Parchment Triangles (instructions included with all bags)
- Decorating Tips 3, 16
- Wilton Mickey Mouse Icing Color Set (includes Mickey Skin Tone, Peach, Black)
- If Wilton Mickey Mouse Icing Color Set is not available, you will also need Wilton Icing Colors in Copper, Creamy Peach and Black
- Two-layer cake mix or make favorite layer cake recipe
- Buttercream Icing (recipe included)
- Wilton Cake Board, Fanci-Foil wrap
- Cornstarch, light corn syrup

Make 2 3/4 cups of buttercream icing:

- Tint 1 cup Black in set (or Wilton Black)
- Tint 1/4 cup Mickey Skin Tone in set (or Wilton Copper)
- Tint 1/4 cup Peach in set (or Wilton Creamy Peach)
- Reserve 1/4 cup white (thin with 1 tablespoon of light corn syrup)

Decorate in numerical order:

1. Trace pan shape on cake board. Cut board and wrap with Fanci-Foil Wrap. Position cake on board. Ice sides and background areas smooth with thinned white icing.
2. Outline and pipe in whites of eyes in white with tip 3 (smooth with finger dipped in cornstarch).
3. Outline and pipe in pupils in Black with tip 3 (smooth with finger dipped in cornstarch).
4. Outline and pipe in tongue in Peach (or Creamy Peach) with tip 3 (smooth with finger dipped in cornstarch).
5. Outline eyes, nose, ears, mouth in Black with tip 3.
6. Pipe in mouth in Black with tip 3 (smooth with finger dipped in cornstarch).
7. Cover ears, head and nose with tip 16 stars in Black.
8. Cover face with tip 16 stars in Mickey Skin Tone (or Copper).
9. Pipe highlights in eyes and on nose with tip 3 in white.



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