**Instructions for Baking & Decorating Cupcake Cakes**

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

- Wilton Decorating Bags, Couplers or Parchment Triangles
- Alternate designs use tips 3, 12, 21, 32
- Wilton Icing Color in Rose (alternate designs use Orange, Lemon Yellow, Golden Yellow, Red-Red)
- Cake Board, Fanci-Foil Wrap or serving tray
- One two-layer cake mix or ingredients to make favorite layer cake recipe
- Cornstarch, light corn syrup
- Buttercream Icing (recipe included)
- Alternate design uses Chocolate Buttercream Icing (recipe included)
- Flowerful Medley Sprinkle Decorations, chocolate chips, candy-coated chocolates, spice drops, candy stick, black shoestring licorice, spearmint leaves, rolling pin, scissors, granulated sugar

We recommend hand washing pan in hot, soapy water.

**To Decorate Cupcake Cake**

You will need Wilton Icing Color in Rose; Wilton Flowerful Medley Sprinkle Decorations. We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use.

Make 2 ½ cups buttercream icing:
- Tint ¾ cup rose (thin with 2 teaspoons light corn syrup)
- Reserve 1 ¾ cups white (thin with 2 Tablespoons light corn syrup)

WITH THINNED ROSE ICING
- Use spatula to ice vertical lines on bottom half of cake.

WITH THINNED WHITE ICING
- Use spatula to ice top of cake fluffy.

Sprinkle top half of cake with confetti sprinkle decorations (from Flowerful Medley Sprinkle Decorations.)

**To Decorate Chocolate Supreme**

You will need White and Chocolate Buttercream Icing; tips 21, 32; chocolate chips.

Make 1 ½ cups white buttercream icing

Make 2 ½ cups chocolate buttercream icing:
- Add 1 ½ cups white icing to 1 ½ cups chocolate icing to make light chocolate icing.
- Reserve 1 cup chocolate buttercream

Pipe tip 32 rosettes with light chocolate icing

Position chocolate chips

Pipe tip 32 vertical stripes with chocolate icing

**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.

**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. Cakes release perfectly without crumbs every time, giving you the ideal surface for decorating. Now in convenient dispensing bottle. Certified Kosher. 8 oz.
**To Decorate Candy on Top**

You will need Wilton Icing Colors in Orange; Wilton Rainbow Nonpareils; candy-coated chocolates, spice drops, candy stick, black shoestring licorice.

Make 2 1/2 cups buttercream icing:
- **Tint 3/4 cup orange (thin with 2 teaspoons light corn syrup)**
- **Reserve 1 3/4 cups white (thin with 2 Tablespoons light corn syrup)**

**Decorate top half with:**
- Spearmint leaves 3/4 in. cut
- Spice drop center, diameter)
- White flowers (1 in.

**To make flowers,** roll spice drops flat in granulated sugar and use scissors to cut into 5-petal shapes. Press each flower against a background of white icing. Let dry for 30 minutes. Use toothpicks to attach licorice strands to flower stems.

*Note: Wrap flower stem with a sugar strand. For larger flowers, use a toothpick to help form a center.

**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 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 shivery 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 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, 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 rack and pan over. Lift pan off carefully. 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 - Learn To Decorate - Basic Decorating Lessons

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**Using Your Decorating Bag and Coupler**

You can make many different designs with just one decorating bag and coupler. Follow 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. Be sure to wash the Featherweight bag in hot soapy water, then rinse and dry before every use. A degreaser can make clean-up easier.

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**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 Rosettes

Use tip 32. Hold decorating bag straight up with tip 1⁄4 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.

To Make Stripes

Use tip 12 or 31. 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.

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 15.4 oz. packages of the creamy vanilla type that will see two 8 in. or 9 in. layers. For each package of icing mix, use 1 1/4 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 has 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 2-4 weeks. Rewhip before using. YIELD: 3 CUPS.

1/2 cup solid vegetable shortening
1/3 cup butter or margarine
4 cups (1 lb.) sifted confectioner’s 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.

*For Astrue or long cake, add a small amount of light corn syrup.

Chocolate Buttercream

Add 1/4 cup cocoa or three 1 oz. unsweetened chocolate squares, melted, and an additional 1 to 2 Tablespoons milk to recipe. Mix until well blended.

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, cuff fingers around bag with the end heat 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 heat 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 find classes, visit our website at www.wilton.com or call (800) 542-8881 or fax (416) 679-0790 x200 or e-mail: classprograms@wilton.ca

Wilton Method Classes

Discover The Fun of Cake Decorating!

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, violet and daffodils. Use these flowers and techniques like basket weave and color flow, to create a fabulous boquet cake for a sweetheart, Mmm, 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

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.