



Instructions for Baking & Decorating Stand-up Cuddly Bear Cakes

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

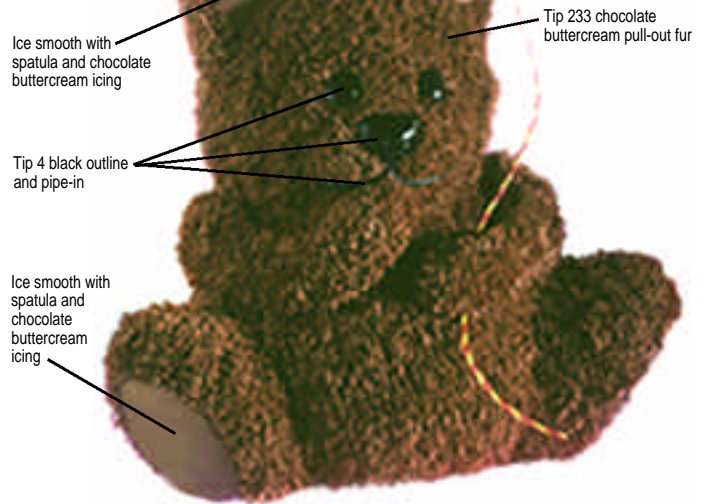
- 6 2/3 cups pound cake or pudding added cake mix batter (One pound cake mix yields 4 cups batter, one 2-layer cake mix yields 4 1/2 to 5 1/2 cups batter).
- Buttercream Icing (recipe included).
- Wilton Decorating Bags and couplers or parchment paper triangles.
- Cake Board, Fanci-Foil Wrap or serving tray.
- Stand-Up Cuddly Bear (Feature) also uses: Tips 4, 233; Chocolate Buttercream Icing (recipe included); Black Icing Color; curling ribbon, balloon, cornstarch.
- Panda Bear also uses: Tips 4, 16, 18; Chocolate Buttercream Icing (recipe included); cornstarch.
- Christmas Bear also uses: Tips 4, 16, 21; Kelly Green, Christmas Red, Black Icing Colors; cornstarch.
- Baby Bear also uses: Tips 4, 16, 18; Chocolate Buttercream Icing (recipe included); Pink, Black Icing Colors; Wilton Small Blue Safety Pins (1103-19); baby rattle; cornstarch.
- Cinnamon Bear also uses: Cinnamon Bread Recipe (included); Wilton Chocolate Tube Decorating Icing; raisins, ribbon.



Wilton Method Cake Decorating Classes
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To Decorate Stand-Up Cuddly Bear Cake

You will need Tips 4, 233; Wilton Chocolate Buttercream Icing; Black Icing Color; curling ribbon, balloon, cornstarch. We suggest that you tint all icing at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use.

*For small amounts of icing, you may use Wilton Tube Decorating Icing in Black and Coupler Ring Set.

Make 3 3/4 cups Chocolate Buttercream Icing:

- Reserve 1/4 cup chocolate, tint black

WITH BLACK ICING

- Use tip 4 and "To Outline and Pipe-In" directions to pipe in eyes, nose and outline mouth (smooth with finger dipped in cornstarch).

WITH CHOCOLATE ICING

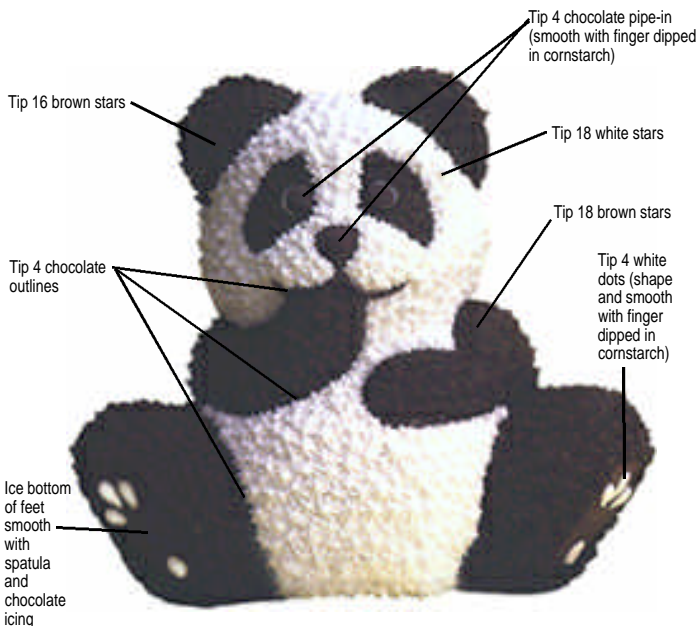
- Use spatula and "To Ice Smooth" directions to ice inside ears and bottoms of feet.
- Use tip 233 and "To Make Pull-Out Fur" directions to cover bear.

Tie ribbon to balloon and position in hand.

To Decorate Panda Bear Cake

You will need Tips 4, 16, 18; Chocolate Buttercream Icing; cornstarch.

- Make 2 cups chocolate buttercream icing
- Make 2 cups white buttercream icing

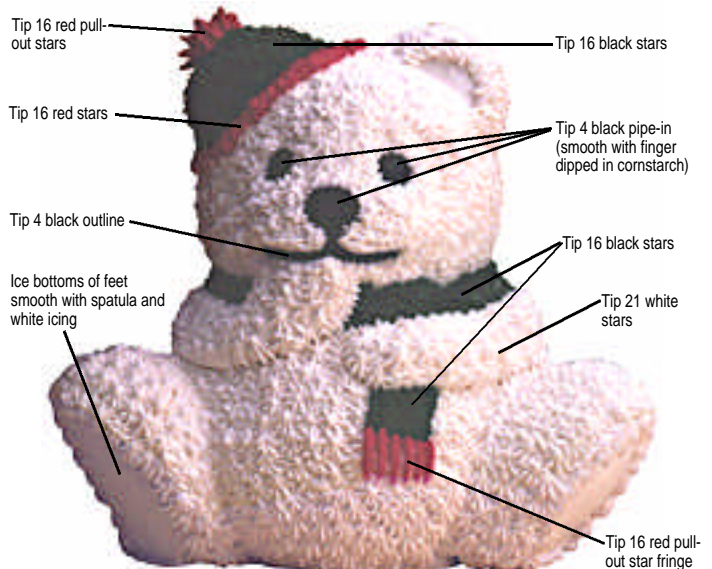


To Decorate Christmas Bear Cake

You will need Tips 4, 16, 21; Wilton Icing Colors in Kelly Green, Christmas Red, Black; cornstarch.

Make 3 3/4 cups buttercream icing:

- Tint 1/2 cup green
- Tint 1/4 cup red
- Tint 1/4 cup black
- Reserve 2 3/4 cups white



To Decorate Baby Bear Cake

You will need tips 4, 16, 18; Chocolate Buttercream Icing; Wilton Icing Colors in Pink, Black; Wilton Small Blue Safety Pins; baby rattle; cornstarch.

Make 1 3/4 cups chocolate buttercream icing (thin 1/4 cup with 1/2 teaspoon light corn syrup)

Make 1 1/4 cups buttercream icing:

- Tint 1/4 cup pink (thin with 1/2 teaspoon light corn syrup)
- Tint 1/4 cup black
- Reserve 3/4 cups white (thin 1/4 cup with 1 teaspoon light corn syrup)



To Decorate Cinnamon Bear (not shown)

You will need recipe below, Wilton Chocolate Tube Decorating Icing; raisins and ribbon to attach to finished bear.

4 cups all purpose flour	3/4 cup butter
1 pk. fast-rising yeast	1 egg, lightly beaten
1/4 cup sugar	1 tablespoon butter, melted
1/3 teaspoon salt	1/4 cup sugar
3/4 cup water	1/2 tablespoon ground cinnamon

Reserve 1/2 cup flour. Mix remaining flour, yeast, sugar and salt in large mixing bowl. Heat water and butter until hot to touch (125-130°F). Stir warm liquid into flour mixture, mix in beaten egg. Add reserved flour to make a soft dough. On floured surface, knead 10-15 minutes until smooth and elastic. Cover dough and let rest 10 minutes. Roll out dough on floured surface to rectangle. Brush surface with melted butter, sprinkle sugar and cinnamon evenly over surface. Roll from long edge, pinch ends together to seal. Shape into 8 in. long loaf.

To make Bear: Cut 1 in. slice from end of loaf. Cut slice in half. Grease front and back of pan. Do not use heating core. Place dough in back half of pan, press dough to general shape of pan. Place one half slice in each bottom paw; cut cinnamon surface should face upward. Fold an 18 x 12 in. piece of foil approximately in half. Place foil inside opening in bottom end of pan between dough and pan; arrange foil so that it covers bottom opening to prevent seepage. Foil should be large enough to go partway inside upper half of pan. Attach front half of pan with clips. Tuck foil inside top half. Let rise about 45 minutes in a warm place or until doubled in size. Dough will be about 1 in. from top of pan and will finish rising as it bakes.

Preheat oven to 350°F, bake for 40-45 minutes.

To decorate, attach raisin eyes, noses and bow at neck with tube decorating icing (no tip needed).

For more Decorating Techniques & Tips

Visit our website at www.wilton.com -

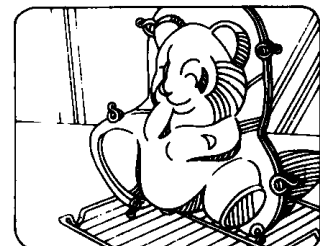
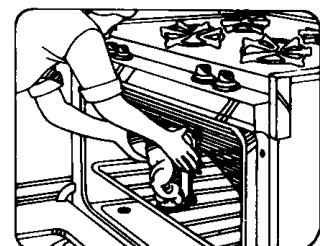
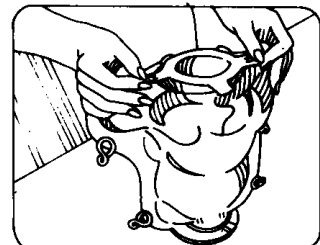
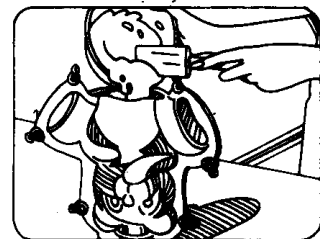
Learn To Decorate - Basic Decorating Lessons.

Baking Instructions

Preheat oven to 350°F. You will need approximately 6 2/3 cups batter. This Stand-Up Cuddly Bear cake bakes best using a batter that is firm, but not too heavy. We recommend using a pound cake mix and a 2-layer cake mix combined. Place mixes in a bowl, add all the ingredients specified on the boxes and mix. Measure batter and place in bear pan. Use any remaining batter to bake cupcakes.

Note: some bakers prefer leaving the baking core inside the cake. If you choose to do this, do not grease the inside of the baking core and do not bake any batter in the core. Once the cake is cool, cover the metal tabs with icing when decorating.

1. Generously coat the inside of both pan halves and both the inside and outside of the baking core using **Wilton Cake Release**.
2. Fasten pan halves together with clips, making sure the halves fit snugly together.
3. Place pan on cookie sheet. Pour 6 cups of cake batter into pan. Cake fills out best when batter rises and overflows slightly while baking.
4. Insert baking core into center. Secure core by slipping tabs of longer prongs under the sides of the pan. Pour 2/3 cup batter into core. Bake 50-60 minutes. Do not overbake.
5. Remove from oven. Cool upside down on rack 5-10 minutes. Trim excess cake level with bottom of pan.
6. Lie cake pan on cooling rack. Remove clips and remove front of pan to release steam. Replace front of pan. Flip over and remove back of pan to release steam. Stand cake and pans upright and cool 15 minutes.
7. Remove pans; gently remove the baking core and the baked cake center. Set cake upright and cool 1 additional hour.
8. Place the cake center inside the bear, filling any empty areas with buttercream icing. Position cake upright on plate and secure to plate with icing or melted candy. Your bear cake is now ready to decorate.



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's 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.

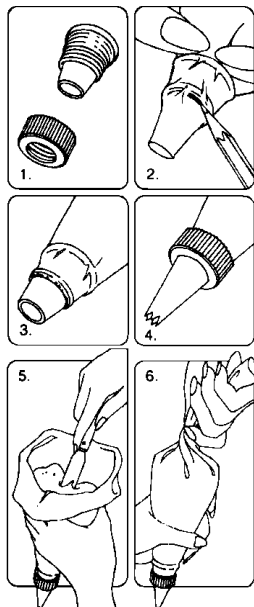
*To thin for icing cake, add a small amount of light corn syrup.

Using Your Decorating Bag and Coupler

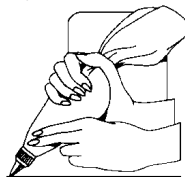
You can make many different designs with just one decorating bagful of icing by using the Wilton Featherweight or Disposable Decorating bags and coupler and changing decorating tips.

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.

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.

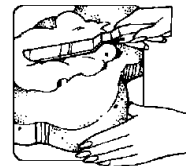
Let's Practice Decorating

Use decorating bag and coupler as directed in this booklet. 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.

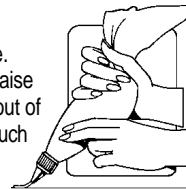
Icing Smooth With A Spatula

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.



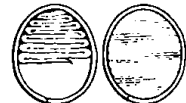
To Make Outlines

Use tip 3. 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.



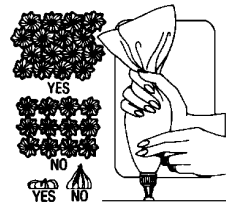
To Outline & Pipe-In

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 or 21. 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 Pull-Out Stars or Fringe

Use tip 16. Hold bag at 45° angle with tip lightly touching surface. As you squeeze out icing, pull tip down and away from surface. When icing strand is long enough, stop pressure and pull decorating tip away.



To Make Pull-Out Fur

Use tip 233. Hold bag at a 45° angle to surface. Squeeze until icing builds up, then pull tip down and away from surface. When icing strand is long enough (about 1/2 in.) stop pressure and pull tip away. Start from bottom of area to be covered, working horizontally, then begin a new layer overlapping previous layer. For a more natural look, sometimes pull tip right or left, instead of straight up. Remember to keep icing strand clusters close together so that cake doesn't show through.



To Make Dots

Use tip 3 or 4. 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.



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