



# Instructions for Baking & Decorating Mini Wonder Mold Cakes

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

- Wilton Decorating Bags and Couplers or parchment paper triangles.
- Tips 3, 4, 7, 16, 21, 104 and 225).
- Wilton Icing Colors in Black, Orange, Royal Blue, Lemon Yellow, Kelly Green, Red-Red, Christmas Red, Copper (Lt. Skintone).
- Cake Board, Fanci-Foil Wrap
- One 2-layer cake mix or ingredients to make favorite layer cake recipe (for 6 to 8 cakes).
- Buttercream Icing (see recipe), or Wilton Ready-To-Use Decorator Icing.
- **Enchanted Bride** also uses 4-Pc. Mini Doll Pick Set (Stock No. 1511-1019); 9 in. Lace or Tulle Circle; Florist Wire. **Little Princess** also uses 4-Pc. Mini Doll Pick Set (Stock No. 1511-1019); Rainbow Nonpareils Sprinkle Decorations (Stock No. 710-772). **The Greatest Clown on Earth** also uses White Jumbo Baking Cups (Stock No. 415-2503); green gumball. **Celebration Candidate** also uses red gumball, sugar ice cream cone, pretzel rods.



Wilton Method Cake Decorating Classes  
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Stock No. 2105-3020

## Baking Instructions

Preheat oven to 350°For 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 shiny 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 **New Wilton Cake Release**, for perfect, crumb-free cakes!).

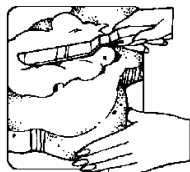
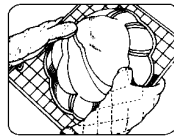
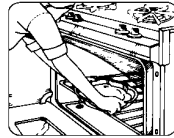
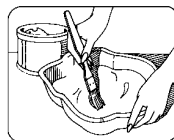
Make one 2-layer cake mix according to package or recipe directions. Pour 2/3 cup cake batter into each well in pan, about 2/3 full. Be careful not to touch sides or bottom of pan. Bake cake on middle rack of 350°F oven for 25-30 minutes or until cake tests done according to recipe directions.

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.

## 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.



## Enchanted Bride

1. Ice cake, build up icing for pleats and mark lines using spatula.
2. Ice doll pick and push into cake. Using tip 3, pipe dots on dress and around neck, add zigzag motion bottom border.
3. Pipe 12 tip 225 drop flowers on waxed paper. When set, position for bouquet using dots of icing.
4. Gather tulle circle 2 in. from edge using florist wire and attach to head using dots of icing.



## Little Princess

1. Ice cake, build up icing for pleats.
2. Ice doll pick and push into cake. Cover dress with tip 16 stars, overpiping icing on sleeves to create puffs.
3. Pipe tip 3 dots in a band on head for crown. Add Rainbow Nonpareil Sprinkle Decorations.



## The Greatest Clown on Earth

1. Ice face and hat areas smooth.
2. Pipe tip 104 ribbon hat brim.
3. Using tip 3, pipe string eyes and add zigzag hat band.
4. Using tip 10, outline and pipe in mouth; pipe freeform flower.
5. Add tip 21 pull-out star hair.
6. Position gumball nose.
7. Trim 1/2 in. off baking cup edges and position cake in center.

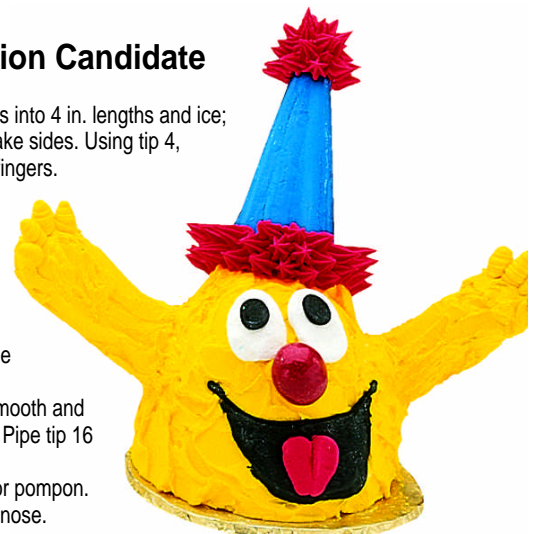


## To Make Ribbon Hat Brim

Use tip 104. Hold bag at a 45° angle to surface of cake. Touch wide end of tip to surface, angle narrow end out about 1/4 in. away from surface. As you squeeze, move hand up and very slightly to ruffle icing.

## Celebration Candidate

1. Spatula ice cake.
2. Break pretzel rods into 4 in. lengths and ice; push ends into cake sides. Using tip 4, pipe pull-out dot fingers.
3. Pipe tip 7 whites of eyes. Using tip 4 pipe dot eye centers, outline and pipe in mouth; shape tongue using edge of spatula.
4. Ice sugar cone smooth and position on cake. Pipe tip 16 pull-out stars at hat brim and for pompon.
5. Position gumball nose.



## For more Decorating Techniques & Tips

Visit our website at [www.wilton.com](http://www.wilton.com) -

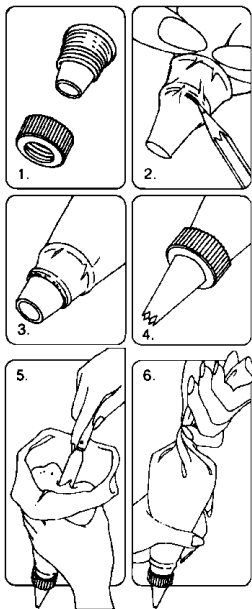
Learn To Decorate - Basic Decorating Lessons.

### 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.

### 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         | 2 tablespoons milk                  |
| 1/2 cup butter or margarine                | 1 tsp. Wilton Clear Vanilla Extract |
| 4 cups (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.

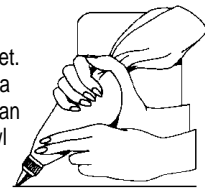
\*To thin for icing cake, add a small amount of light corn syrup.

### 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

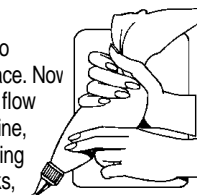
Use decorating bag and coupler as directed in this booklet. Practice each of the following techniques on the back of a cookie sheet with white icing. The practice decorations can be scraped off the cookie sheet back into the mixing bowl and rewhipped for use again. To hold bag while decorating, curl 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.

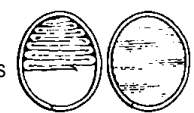
### To Make Outlines

Use tip 3, 4, or 10. 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.



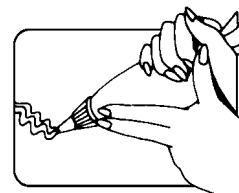
### To Outline & Pipe-In

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.



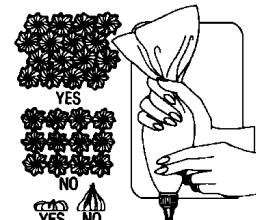
### To Make Zigzags

Use tip 3. Hold bag at a 45° angle with tip lightly touching surface. As you squeeze out icing with a steady, even pressure, move hand in a side-to-side motion for a zigzag effect. To end zigzag, stop pressure and pull tip away. Loose, overpiped zigzags are made following the basic zigzag technique. As you move the tip in the side-to-side motion, vary the width of the zigzags and overpipe areas to create dimension. Cover the entire area, with no background showing.



### 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 Pull-Out Stars

Use tip 16 or 21. 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 Dots

Use tip 2, 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.



### To Make Pull-Out Dots

Use tip 4. Hold bag at 45° angle to surface. As you squeeze out icing, pull tip up and away from surface. When icing strand is long enough, stop pressure and pull decorating tip away.



### To Make Drop Flowers

Use tip 225. Hold bag straight up and down to your decorating surface, with your hand turned a quarter turn to the left. Touch tip to surface and, as you squeeze out icing, turn hand back to the right, stop pressure and pull tip away. Your flowers will be neatly formed only if you stop squeezing before you pull tip away. Make all your flower on sheets of waxed paper attached with icing to the back of a sheet pan. Add tip 2 dot centers and let air dry. To attach flowers, dot back of flower with icing and place flower in position.

