



Instructions for Baking & Decorating Holiday House Cakes

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

- Wilton Decorating Bags and coupler or parchment paper triangles
- Tip 3 (alternate ideas also use tips 1, 2, 2A, 6, 16, 47, 129, 225, 352).
- Wilton Icing Colors in Christmas Red and Golden Yellow (alternate ideas also use Kelly Green, Lemon Yellow, Brown, Rose, Black, Ivory, Royal Blue).
- Cake Board, Fanci-Foil Wrap.
- One firm textured cake mix (pound cake or pudding added cake mixes work best) or ingredients to make favorite cake recipe for cake designs. Use spice cake or gingerbread cake mix for Candyland House design.
- Buttercream Icing (recipe inside).
- Cookie Chalet design uses Shortbread (recipe inside).
- Fresh Bread Shop design uses your favorite recipes for cinnamon bread and cream cheese icing.
- Extra trims needed—Candyland House: Spice drops, candy spearmint leaves, assorted hard candy, round mints, striped chewing gum and peppermint sticks. Santa's Place: Rainbow Cake Sparkles, Little Bear Candle Set, Little Train Candle Set; sugar cubes; candy: gum balls, peppermint sticks, mini jawbreakers, wafer discs. Country Cottage: Pretzel rods, marshmallows.



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

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Woodridge, IL 60517
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To Decorate Santa's Place

You will need Wilton Icing Colors in Kelly Green, Christmas Red, Lemon Yellow, Brown: tips 1, 2, 3, 16; Rainbow Cake Sparkles, Little Bear Candle Set, Little Train Candle Set; sugar cubes, gum balls, peppermint sticks, mini jawbreakers, candy wafer discs.

Make 4 1/2 cups buttercream icing:

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

IMPORTANT: For stand-up designs, spread 1/2 cup buttercream icing on cake board. Position cake upright in icing, press firmly to secure. Allow to stand approximately 15 minutes before decorating.



To Decorate Candyland House

You will need Wilton Icing Colors in Christmas Red and Golden Yellow; tip 3; Spice cake or Gingerbread cake mix, spice drops, spearmint leaves, assorted hard candy, round mints, striped chewing gum and peppermint sticks. Spread 1/2 cup buttercream icing on cake board. Press cake gently on icing. Allow to stand approx. 10 to 15 minutes before decorating.

Make 3 cups buttercream icing:

- Tint 1/2 cup red
- Tint 1/4 cup yellow
- Reserve 2 1/4 cups white

WITH YELLOW ICING

- Using spatula, ice windows smooth.

WITH RED ICING

- Using tip 3 and "To Make Outlines" directions, add windowpanes.
- Using tip 3 and "To Make Heart" directions, add heart to front door.
- Using tip 3 and "To Make Dots" directions, add doorknob.

WITH WHITE ICING

- Using tip 3 and "To Make Outlines" directions, outline door.

- Using tip 3 and "To Pipe In" directions, add snow to corners of windows.
- Using spatula, ice roof and eaves fluffy. Cut spice drops in half and attach to eaves. Cover roof with hard candy, add spice drops to roof peak. Attach gum sticks, round mints and peppermint sticks to front of house. Using spatula, ice snow on base fluffy, smooth path. Position spearmint leaves around house.



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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To Decorate Country Cottage

You will need Wilton Icing Colors in Rose, Lemon Yellow, Brown, Black, Ivory, Kelly Green, Royal Blue; Tips 1, 2, 2A, 3, 6, 16, 47, 129, 225, 352; pretzel rods, marshmallows; fork.

Make 4 1/2 cups buttercream icing:
 • Tint 1 1/4 cups light brown with ivory
 • Tint 3/4 cup brown
 • Tint 1 1/4 cups ivory
 • Tint 1/2 cup green
 • Tint 1/4 cup blue
 • Reserve 1/2 cup white

Make 1 cup royal icing:
 • Tint 1/2 cup rose
 • Tint 1/2 cup yellow
 Make 15 rose drop flowers using tip 129; 40 yellow and 30 rose drop flowers using tip 225.

IMPORTANT: For stand-up designs, spread 1/2 cup buttercream icing on cake board. Position cake upright in icing, press firmly to secure. Allow to stand approximately 15 minutes before decorating.

Roof – Pipe tip 12 ivory zigzags in rows beginning at bottom. Overlap icing and pull lines of fork through to produce thatched look.

Chimney – Cover pretzel rods with tip 3 brown dots; flatten and shape with finger dipped in cornstarch.

Tip 3 brown lattice

Tip 3 white dot

Tip 47 blue stripes

Figure pipe bear in brown using tip 2A; add tip 6 lt. brown muzzle and add tip 1 and 3 black features.

Position flowers

Tip 352 green leaves

Tip 16 light brown stars

Ice smooth in yellow

Tip 16 brown outlines

Tip 3 white heart

Tip 2 green vines

Bushes – Cut marshmallows in half and cover with tip 16 green pull-out stars.

To Figure Pipe Bear

Use tips 2A, 1, 3, and 6. Hold bag at 90° angle. Using tip 2A pipe a ball of icing for body; position tip adjacent to body and pipe legs. Tuck tip into top of body and pipe head. Hold bag at 45° angle, add tip 6 ball for muzzle. Add tip 3 ears. Using tip 1, add dot and string eyes, nose, mouth, paw trim, ear trim and tuft of hair.



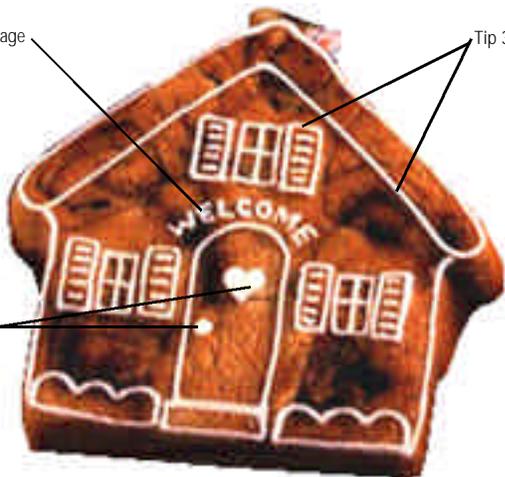
To Decorate Fresh Bread Shop

You will need tip 3 and your favorite recipes for cinnamon bread and cream cheese icing. Bake following recipe directions, cool. Use tip 3 to add outlines, dot, heart and message.

Tip 3 message

Tip 3 outlines

Tip 3 dot and heart



To Decorate Cookie Chalet

You will need Wilton Icing Colors in Kelly Green, Christmas Red; tips 2, 3; cake board, shortbread cookie recipe below.

Make 1 1/2 cups buttercream icing:
 • Tint 1/2 cup green

• Tint 1/2 cup red
 • Reserve 1/2 cup white

Cookie Chalet Shortbread

Makes 2 cookies

1 cup butter
 2/3 cup confectioners' sugar
 2 teaspoons Wilton Clear Vanilla Extract

2 - 2 1/2 cups flour
 1/8 teaspoon salt

Preheat oven to 325° F. In a medium mixing bowl cream butter, sugar and vanilla. Add flour and mix until dough is smooth. If dough feels sticky, add 1/4 cup additional flour as needed. Dough should be soft but not sticky. Divide dough into two parts. Spray pan lightly with vegetable oil spray. Press one dough portion evenly into bottom of pan. Bake 15-18 minutes or until edges are lightly browned. Cool in pan 10 minutes. Place a piece of cake board cut to fit cookie inside pan, invert pan, hold cookie in place and tap lightly to remove; cool. Wash and dry pan, repeat instructions to bake second cookie.

Spatula ice eaves in white

Tip 2 red outlines

Tip 3 red heart

Tip 3 green outlines

Tip 2 red message in white

Tip 3 green zigzags

Tip 2 red dot

Spatula ice base in white



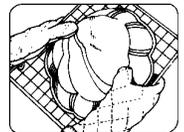
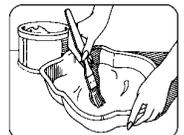
Baking Instructions

Preheat oven to 350°F 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 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 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 more Decorating Techniques & Tips

Visit our website at www.wilton.com -

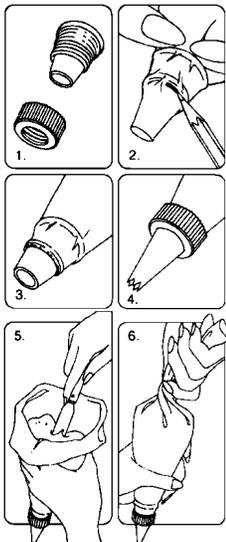
Learn To Decorate - Basic Decorating Lessons.

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 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.

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.

About Royal Icing

Royal Icing should be used to attach decorations and pipe drop flowers. Before you make the following recipe, be sure your mixing bowl and utensils are grease-free. Any trace of grease causes Royal Icing to break down. Royal Icing may be kept tightly covered at room temperature for two weeks. To re-use, beat it to restore original consistency. Unless you have a heavy-duty mixer, do not double the recipe; make it twice.

Royal Icing Recipe

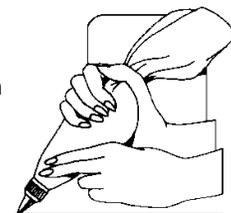
- 3 level tablespoons Meringue Powder Mix
- 6 tablespoons water
- 4 cups sifted confectioners' sugar

Beat all ingredients at low speed for 7 to 10 minutes (10-12 minutes on high speed for portable mixer), until icing forms peaks. Yield: 3 cups.

Let's Practice Decorating

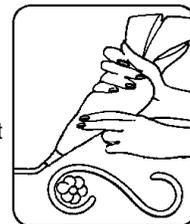
Use decorating bag and coupler as directed in this booklet. Practice each of the following techniques on the back of a cookie sheet with white icing. The practice decorations can be scraped off the cookie sheet back into the mixing bowl and rewhipped for use again. To hold bag while decorating, curl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



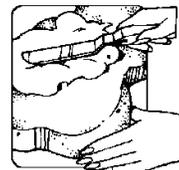
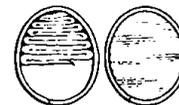
To Make Outlines and Vines

Use tip 2, 3 or 16. 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. For vines, follow instructions for making outlines, but lightly touch tip to surface at all times.



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.

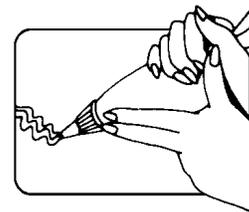


Icing Smooth With A Spatula

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.

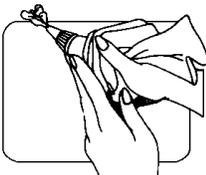
To Make Zigzags

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 Leaves

Thin icing with a few drops of light corn syrup and place in decorating bag fitted with tip 352. Hold bag at a 45° angle with tip lightly touching surface. Squeeze and hold tip in place momentarily to let icing fan out. Then relax and stop pressure as you pull tip away and draw leaf to a point.



To Make Dots

Use tip 2 or 3. 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.



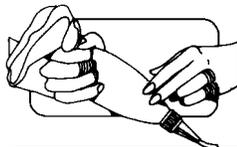
To Make Drop Flowers

Use tip 129 or 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 flowers 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



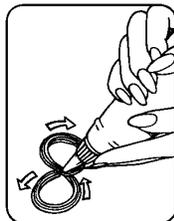
To Write or Print

Use tip 2 or 3. Hold bag at a 45° angle to surface of cake with bag toward your right so that fingers face you (see illustration). As you write or print, always work from left to right. To write, squeeze out icing with a steady, even pressure as you glide tip along surface in a smooth continuous motion. Keep wrist straight; use your arm, not your fingers to form each line, letter or word. Tip should lightly touch cake at all times. To print, touch tip to surface and then raise tip slightly as you continue to squeeze. The icing will flow out of the tip while you direct it along surface. Stop squeezing and touch tip to surface to end each stroke of printed letter, then lift tip and pull away.



To Make Strings and Bow

Use tip 2. Hold bag at a 45° angle to surface. Squeeze out a string of icing with even pressure. To end string, stop pressure, touch tip to surface and pull away. Pipe a bow using a figure 8 motion, first piping loop on the right, then loop on the left; stop pressure, touch tip to surface and pull away.



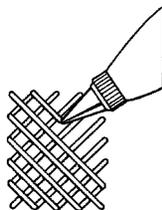
To Make A Heart

Hold bag at a 90° angle to surface with tip slightly above surface. Using tip 3, pipe a shell shape, decreasing pressure to form a point. pipe a second shell, gradually decreasing pressure and joining tail of first shell, forming a "V" shape. Blend icing with finger dipped in cornstarch.



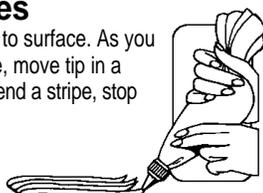
To Make Lattice

Hold bag at a 45° angle with tip slightly above surface. Using tip 3, pipe diagonal lines across area. From the opposite side, pipe lines in the other direction.



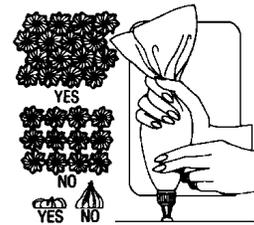
To Make Stripes

Use tip 47. 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 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

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.



Wilton Method Decorating Classes

Discover The Fun of Cake Decorating!

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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.

Response from students has been so amazing that we've added new classes, featuring more ways to decorate great cakes and treats. Now you can be ready for any occasion, with the perfect, personalized dessert. Imagine the great things you can make – colorful cakes for kids' birthdays featuring today's hottest characters, beautiful floral basket cakes for Mom, charming gingerbread house centerpieces to make your holiday festive. We'll show you how to do it all!

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.

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.