



Instructions for Baking & Decorating Holly Hobbie™ and Robby™ Mini Cakes

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

- Wilton Decorating Bags and Coupler or Parchment Paper Triangles
- Tips 3, 16, 21, 67 and 104
- Wilton Icing Colors in Sky Blue, Pink, Golden Yellow, Leaf Green, Brown, and Copper (skin tone)
- Cake Board, Fancy-Foil Wrap or serving tray
- One 2-layer cake mix or ingredients to make favorite layer cake recipe
- Buttercream Icing (recipe included)
- Waxed paper

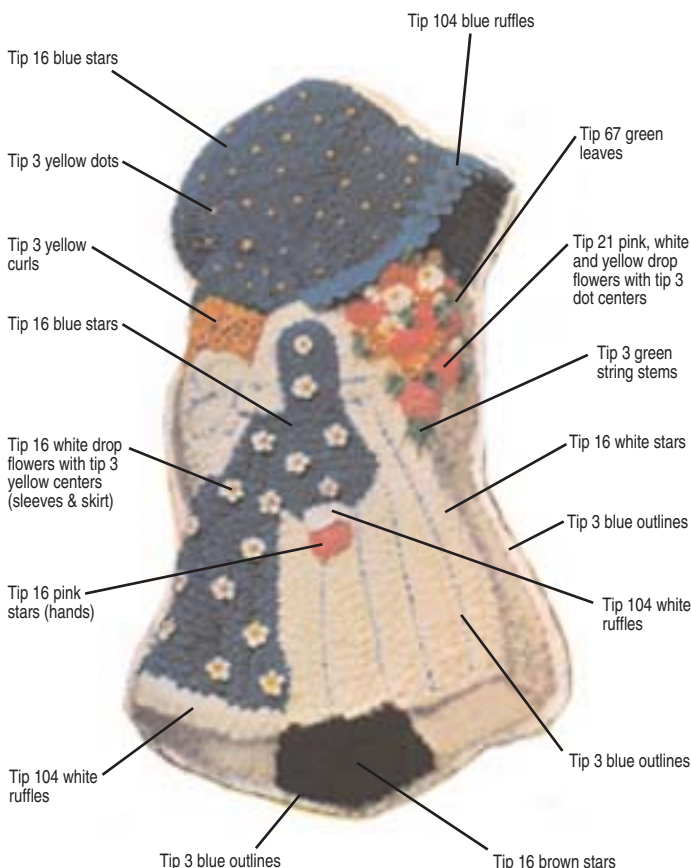
We recommend hand washing pan in hot, soapy water.



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

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Woodridge, IL 60517
www.wilton.com

Stock No. 2105-778



To Decorate Holly Hobbie™ Mini Cake

You will need Wilton Icing Colors in Sky Blue, Pink, Golden Yellow, Leaf Green and Brown, Tips 3, 16, 21, 67 and 104. We suggest you color all icings at once while the cake cools. Refrigerate icings in covered containers until ready to use.

Make 2 3/8 cups of buttercream icing:

- Tint 1 cup sky blue
- Tint 1/3 cup golden yellow
- Tint 1/8 cup pink
- Tint 1/8 cup brown
- Tint 1/8 cup green
- Reserve 2/3 cup white

WITH WHITE, PINK AND YELLOW ICINGS

- Use tip 16 and "To Make Drop Flowers" directions to make 25 drop flowers in white and 6 each tip 21 drop flowers in white, pink and yellow on waxed paper.
- Use tip 3 and "To Make Dots" directions to add yellow dot centers to white and pink flowers and white dot centers to yellow flowers
- Place all flowers in freezer

WITH BLUE ICING

- Use tip 3 and "To Outline" directions to outline dress, hands and shoes
- Use tip 16 and "To Make Stars" directions to cover bonnet, bonnet tie, sleeve and dress with stars

WITH WHITE ICING

- Use tip 16 and "To Make Stars" directions to cover apron, sash and bow with stars
- Use tip 104 and "To Make Ruffles" directions to add ruffles to skirt and sleeve cuffs

WITH PINK ICING

- Use tip 16 and "To Make Stars" directions to cover hands with stars

WITH BROWN ICING

- Use tip 16 and "To Make Stars" directions to cover shoes with stars

WITH YELLOW ICING

- Use tip 3 and "To Make Dots" directions to add polka dots to bonnet and bonnet tie
- Use tip 3 and "To Make Holly's Curls and Flower Stems" directions to make hair
- Using tip 3, make a small mound on cake top to hold bouquet. Carefully remove flowers from waxed paper and position on icing mound in a cluster. Return remaining flowers to freezer.

WITH GREEN ICING

- Use tip 67 and "To Make Leaves" directions to add leaves to bouquet
- Use tip 3 and "To Make Holly's Curls and Flower Stems" directions to make stems for bouquet

WITH BLUE ICING

- Use tip 104 and "To Make Ruffles" directions to add ruffle to bonnet
- Use tip 3 and "To Make Dots" directions to attach remaining flowers to dress and sleeves

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. 702-6018



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. 702-6016



To Decorate Robby™ Mini Cake

You will need Wilton Icing Colors in Pink, Brown, Golden Yellow, and Copper (skin tone), tips 3 and 16. We suggest you color all icings at once while the cake cools. Refrigerate icings in covered containers until ready to use.

Make 1 2/3 cups buttercream icing:

- Tint 2/3 cup dark brown
- Tint 1/4 cup light brown
- Tint 1/4 cup yellow
- Tint 1/8 cup copper (skin tone)
- Tint 1/8 cup pink
- Reserve 1/4 cup white

WITH DARK BROWN ICING

- Use tip 3 and "To Outline" directions to outline clothing, hand, hat and shoes
- Use tip 16 and "To Make Stars" directions to cover hat, vest and shoes with stars

WITH LIGHT BROWN ICING

- Use tip 16 and "To Make Stars" directions to cover trousers with stars

WITH YELLOW ICING

- Use tip 16 and "To Make Stars" directions to cover shirt
- Use tip 3 and "To Outline" directions to outline front vest opening
- Use tip 3 and "To Make Dots" directions to add vest buttons

WITH COPPER ICING

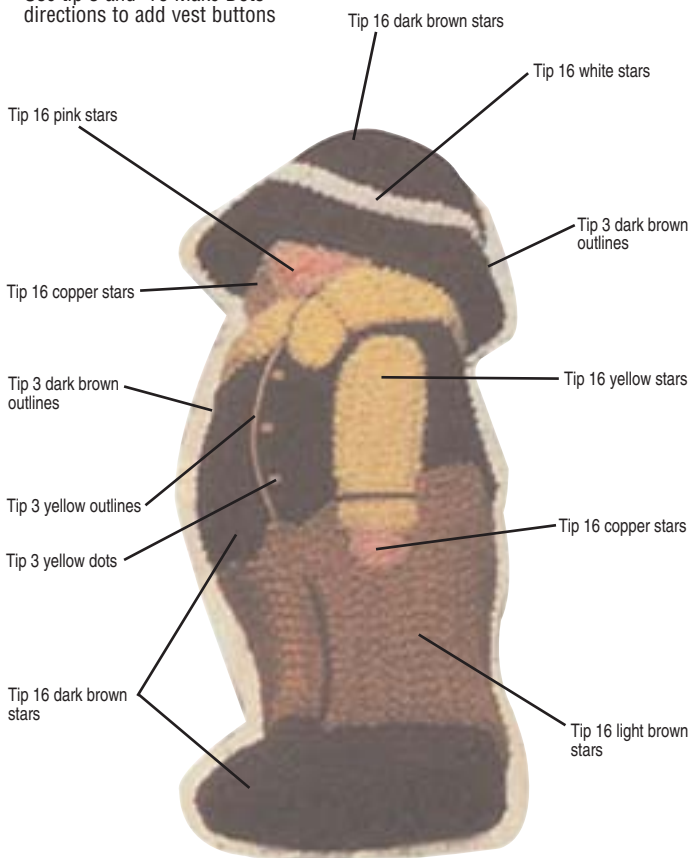
- Use tip 16 and "To Make Stars" directions to cover face and hand with stars

WITH PINK ICING

- Use tip 16 and "To Make Stars" directions to cover mouth

WITH WHITE ICING

- Use tip 16 and "To Make Stars" directions to cover hat band with stars



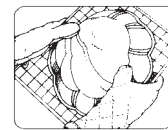
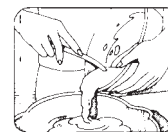
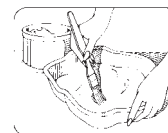
Baking Instructions

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 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 **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 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

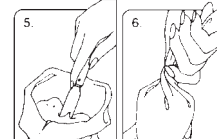
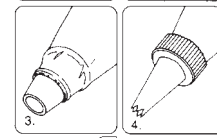
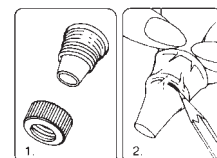
Using Your Decorating Bag and Coupler

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 icing mix, you will need three 15.4 oz. packages of the creamy vanilla type that will ice two 8 in. or 9 in. layers. For each package of icing mix, use four less teaspoons water than package directs. Each package makes about 1 ¾ 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 – 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 weeks. Rewhip before using. YIELD: 3 CUPS.

½ cup solid vegetable shortening
½ 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.

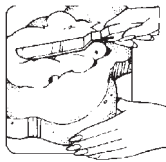
*To thin for icing cake, add a small amount of light corn syrup.

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.

Icing Smooth With A Spatula

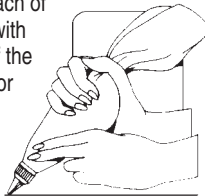
With a spatula, place icing on cake. Spread icing over area to be covered. For a smooth effect, run spatula lightly over the icing in the same direction, blending it in for an even look. For a fluffy effect, swirl icing into peaks using the edge of the spatula.



Let's Practice Decorating

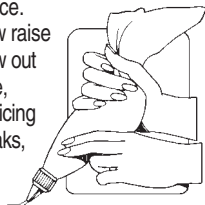
Use decorating bag and coupler as directed. Practice each of the following techniques on the back of a cookie sheet with white icing. The practice decorations can be scraped off the cookie sheet back into the mixing bowl and rewhipped for use again. To hold bag while decorating, curl fingers around bag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



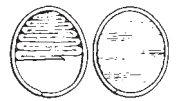
To Make Outlines

Use tip 3. 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.



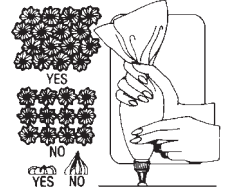
To Outline & Pipe-In

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 ¼ 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 Dots

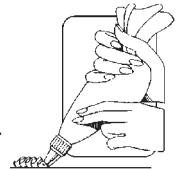
Use tip 3. Hold bag at 90° angle with tip almost touching surface. Steadily squeeze out a dot of icing, lifting the bag slightly and keeping tip in icing as it builds up into a small mound. Then stop pressure and pull tip away. Vary size of dots by lengthening the amount of time you apply pressure to the bag.



TOP VIEW ○○○○○

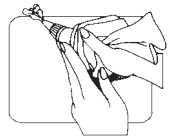
To Make Ruffles

Use tip 104. Hold bag at a 45° angle to surface, finger tips on bag facing you. Touch wide end of tip to surface, angle narrow end out about ¼ in. away from surface. As you squeeze, move hand up and down slightly to ruffle the icing.



To Make Leaves

Use tip 352. 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 Holly's Curls and Flower Stems

To practice making the icing strings that form Holly Hobbies curls, fit a decorating bag with tip 3 and hold bag pointing straight at the side of an angel food cake pan. Touch tip to surface and squeeze lightly, so that icing sticks to pan. Then continue squeezing as you pull bag toward your self to lift a string of icing just off surface of pan (about ¼ in). Still squeezing, make a short "C" motion, then stop squeezing and let icing curl drop back against pan. Repeat, making one curl across another for the effect of tumbled hair curls.

To practice stems, use same tip but hold bag at 45° angle to surface of cake. Squeeze and pull right along surface for a couple of inches. Then stop pressure and pull away to draw stem to a point.



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