



Instructions for Baking & Decorating Topsy Turvy Cakes

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

- Wilton Decorating Bags, Couplers or Parchment Triangles
- Tips 3, 21 (alternate designs also use tips 7, 8, 12, 47, 104, 352)
- Wilton Icing Colors in Violet, Lemon Yellow, Rose, Orange, Royal Blue (alternate designs use Kelly Green, Peach, Ivory)
- Wilton Meringue Powder
- Cake Board, Fancy-Foil Wrap or serving tray
- One 2-layer cake mix or make your favorite layer cake recipe
- Buttercream, Royal Icings (recipes included)
- Alternate designs use Wilton Flower Nail No. 7; Wilton Alphabet/Numerals Icing Decorations, Wilton Flowerful Medley Sprinkle Assortment (confetti sprinkles used); Wilton Ready-To-Use Rolled Fondant; Wilton Meringue Powder; candy-coated chocolates, candy sticks, yellow spice drops, 5/8 in. wide white ribbon (1 1/2 yards)



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

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Woodridge, IL 60517
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To Decorate Pop Art

You will need Wilton Icing Colors in Rose, Kelly Green, Royal Blue, Lemon Yellow, Violet; tips 3, 21, 47.

Make 4 cups buttercream icing:

- Tint 1/2 cup rose (thin with 1 1/2 teaspoons light corn syrup)
- Tint 1/2 cup green (thin with 1 1/2 teaspoons light corn syrup)
- Tint 1 cup blue (thin 3/4 cup with 2 teaspoons light corn syrup)
- Tint 1/4 cup yellow
- Tint 1/4 cup violet
- Reserve 1 1/2 cups white



To Decorate Topsy Turvy

You will need Wilton Icing Colors in Violet, Lemon Yellow, Rose, Orange, Royal Blue; tips 3, 21; Wilton Rainbow Nonpareils. We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use.

Make 4 1/4 cups buttercream icing:

- Tint 1/2 cup violet
- Tint 1/4 cup yellow
- Tint 1/2 cup rose
- Tint 1/4 cup orange
- Tint 1/4 cup blue
- Reserve 2 1/2 cups white (thin 1 3/4 cups with 1 1/2 Tablespoons light corn syrup)

WITH THINNED WHITE ICING

- Use spatula to ice sides and background areas smooth.

WITH ROSE ICING

- Use disposable decorating bag cut with a 3/8 in. diameter opening and "To Pipe-In" directions to pipe icing dripping down side of top "tier". Smooth icing with spatula and sprinkle with Rainbow Nonpareils.

WITH YELLOW ICING

- Use disposable decorating bag cut with a 3/8 in. diameter opening and "To Pipe-In" directions to pipe icing dripping down side of middle "tier". Smooth icing with spatula and sprinkle with Rainbow Nonpareils.

WITH VIOLET ICING

- Use disposable decorating bag cut with a 3/8 in. diameter opening and "To Pipe-In" directions to pipe icing dripping down side of bottom "tier". Smooth icing with spatula and sprinkle with Rainbow Nonpareils.

WITH WHITE ICING

- Use tip 21 and "To Make Shells" directions to pipe "bottom borders" on each "tier".

WITH BLUE ICING

- Use tip 3 and "To Print" directions to print message.

WITH ORANGE ICING

- Use tip 3 and "To Print" directions to print message.



To Decorate A Delicate Balance

You will need Wilton Icing Colors in Peach, Kelly Green, Ivory; tips 3, 7, 8, 47, 104, 352; Flower Nail No. 7; Wilton Ready-To-Use Rolled Fondant; Wilton Meringue Powder; 5/8 in. wide white ribbon (1 1/2 yards needed).

Make 4 1/2 cups buttercream icing: • Reserve 2 1/2 cups white (thin
• Tint 1 1/2 cups ivory 1 3/4 cups with 1 1/2 Tablespoons
• Tint 1/2 cup green light corn syrup)

Make 2 cups peach royal icing

Using peach royal icing and "To Make Roses" directions, make 7 tip 104 roses with tip 8 bases. Using peach royal icing and "To Make Rosebuds" directions, make 20 tip 104 rosebuds. Make extras of all to allow for breakage and let dry.



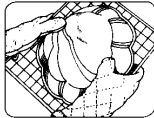
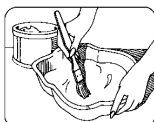
Baking Instructions

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 **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.



To Decorate Full-Tilt Celebration

You will need Wilton Icing Color in Lemon Yellow; tip 12; Wilton Alphabet/Numerals Icing Decorations; Wilton Flowerful Medley Sprinkle Assortment (confetti sprinkles used); candy-coated chocolates, candy sticks, yellow spice drops.

Make 3 cups buttercream icing:

- Tint 1 3/4 cups yellow (thin with 1 1/2 Tablespoons light corn syrup)
- Reserve 1 1/4 cups white



For more Decorating Techniques & Tips

Visit our website at www.wilton.com -

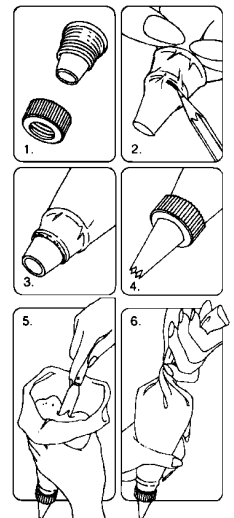
Learn To Decorate - Basic Decorating Lessons

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 Icing

Wilton Icing 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 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 – 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.

1/2 cup solid vegetable shortening
1/2 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.

About Royal Icing

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 confectioner's 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.

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

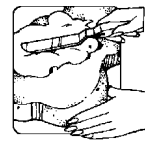
Use decorating bag and coupler as directed. Practice each of the following techniques on the back of a cookie sheet with white icing. The practice decorations can be scraped off the cookie sheet back into the mixing bowl and rewhipped for use again. To hold bag while decorating, curl fingers around bag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



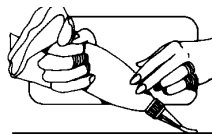
Icing Smooth With A Spatula

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 Write or Print

Use tip 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 Dots and Balls

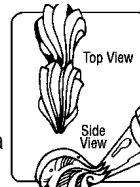
Use tips 3 or 7. Hold bag at 90° angle with tip almost touching surface. Steadily squeeze out a dot of icing, lifting the bag slightly and keeping tip in icing as it builds up into a small mound. Then stop pressure and pull tip away. Vary size of dots by lengthening the amount of time you apply pressure to the bag.

To make large dots or balls, lift tip as you squeeze to allow greater icing buildup.



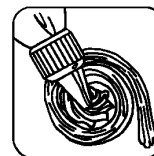
To Make Shells

Use tip 21. Hold decorating bag at a 45° angle, slightly above surface with end of bag pointing towards you. Squeeze until icing builds up and fans out into a base as you lift tip slightly. Relax pressure as you lower tip until it touches surface. Stop pressure and pull tip away without lifting tip off surface to draw shell to a point. Practice this procedure until you can produce a clean shell shape. To make a row of shells, rest head of one on tail of preceding shell. For larger shells, increase pressure; for smaller shells, decrease pressure.



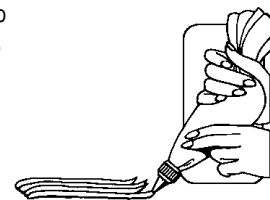
To Make Spirals

Use tip 3. Hold decorating bag straight up with tip 1/8 in. above surface. Starting at the outer edge of area, squeeze bag, holding tip in place momentarily. Then move tip in a clockwise direction using a circular motion until center is reached. Stop pressure and pull tip away.



To Make Stripes and Bands

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.



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To Make Rosettes

Use tip 21. Hold decorating bag straight up with tip 1/8 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 Roses

Secure a 2-in. square of waxed paper to flower nail No. 7. Use tip 8, hold bag at 90° angle to nail and pipe a cone-shaped mound. Lift tip as icing builds up. Using tip 104, hold tip parallel to the side of the mound, narrow end up, turn nail as you pipe a ribbon of icing around top of cone. Keep turning nail as you pipe a petal, moving hand up and down to make indentations. Keep turning nail as you pipe petals, gradually slanting the narrow end of the tip outward. Add additional petals for larger rose.



To Make Beads

Use tip 3. Hold bag at 90° angle to surface, with end of bag pointing towards you. Lightly touch tip to surface and squeeze until icing builds up and fans out into a base. Then lift tip slightly and relax pressure as you pull tip down and towards you to make a tail. Stop pressure completely and pull tip away for a finished bead. Practice this procedure until you can produce a clean bead shape. To make a row of beads, rest head of one on tail of preceding bead. For larger beads, increase pressure, for smaller beads, decrease pressure.



To Make Drop Strings

Use tip 3. Touch tip to first mark and squeeze, pausing momentarily so that icing sticks to surface. While squeezing, pull the bag toward you. Continue squeezing to allow the icing to drape naturally into an arc. The end of the tip should be the same distance from the surface as the width from mark to mark on your cake. Stop pressure before you touch tip to second mark to end string. Repeat, keeping drop strings uniform in length.



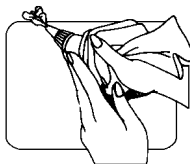
To Make Lattice

Use tip 3. Hold bag at 45° angle to surface with tip lightly touching surface. Pipe outlines diagonally, in one direction, across area. From the opposite side, pipe diagonal outlines in the other direction. Repeat until the area is completely covered.



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.



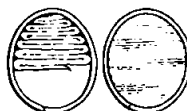
To Make Rosebuds

Use tip 104. Hold bag at a 45° angle and make base petal. Keep narrow end of the tip raised up and slightly to the right (left for lefties). While squeezing, move the tip along the surface away from you in a straight line about 1/4 inch long. Pause, then continue squeezing as the icing fans out. Returning the tip to the original position and halfway back, start to release pressure, move tip to starting point, stop pressure and pull tip away. Touch wide end of the tip to the outside edges of completed petal and repeat process.



To Pipe-In

Use tip 12 or cut a 3/8 in. diameter opening in disposable bag. Squeeze out rows of lines to fill area. Pat icing down with fingertip dipped in cornstarch or smooth with dampened art brush or spatula.



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Cake
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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.

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*Not all classes are offered at all store locations. Check with your local retailer for class offerings.

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