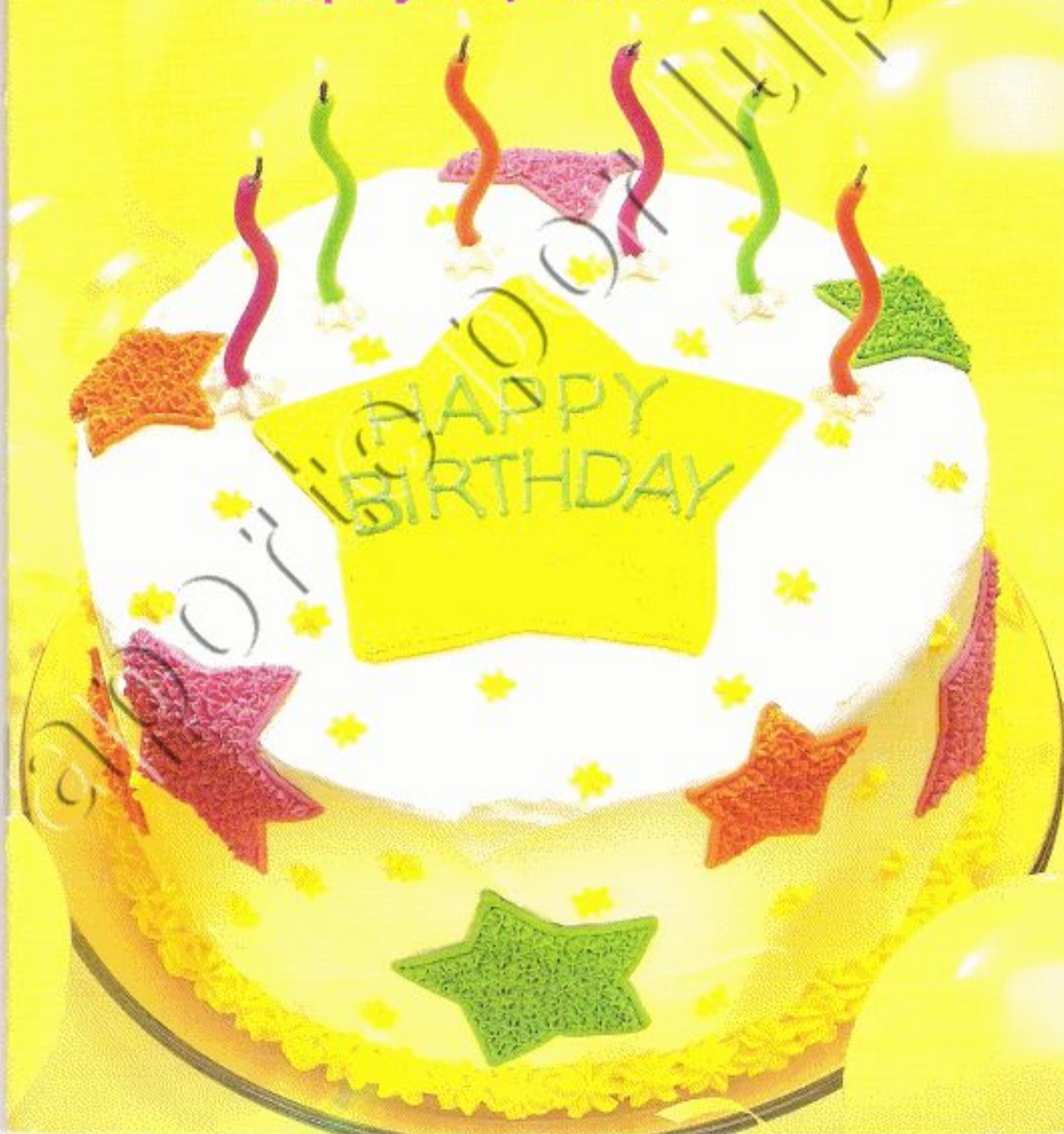




Cake Decorating Beginner's Guide

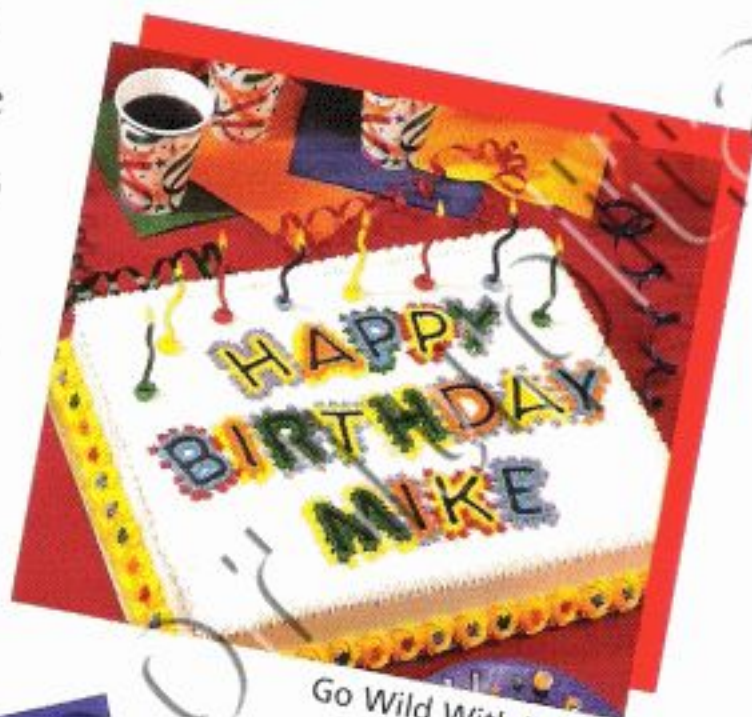
Step-by-Step Instructions



Let The Fun Begin!

If you've never decorated a cake before, you're in for a treat. This *Beginner's Guide to Cake Decorating* is all you need to start making fantastic cakes that will be the hit of the party.

Fun clowns. Cute bears. Magical castles. Imagine serving wonderful cakes like these at the next birthday celebration—just think how your family will love them! And they are easy to make. We'll show you how!



Go Wild With Words



Put On A Happy Face



Choose One For Fun

Everything you need
to know is right here:



BAKE THE PERFECT CAKE.

We'll show you 4 easy steps so you'll always bake it right.

COLOR ICING WITH EASE. Did you know you can
decorate with just about any color in the rainbow? We'll
show you how!

DECORATE LIKE A PRO. Fill the bag, attach a tip and get
ready to make amazing decorations. We'll show you how!

FANTASTIC CAKE IDEAS. We'll show you how to
decorate all of the cakes in this book in 6 steps or less!

Wilton has introduced
millions to the fun of cake
decorating. And the
*Beginner's Guide to Cake
Decorating* is the perfect
way for you to start
making terrific cakes for
all your celebrations.
Now let the fun begin!



Baking the Cake

Bake your cakes with care and you'll always start with a perfect decorating surface—that way your decorating will really shine! What is the perfect cake for decorating? Smooth, golden brown surface, very few crumbs and a nice, springy crust. Here's the easy way to get it right:

Start with a good, quality pan, properly prepared for baking.

- 1. Preheat oven** to the temperature specified in your recipe.
- 2. Prepare the pan.** You can either use solid vegetable shortening and flour or Wilton Cake Release. Never use butter, margarine or liquid vegetable oil—they'll make your cake stick and possibly burn the surface. Apply shortening or Cake Release inside the pan with a pastry brush or paper towels. Spread so that all indentations are covered. When using shortening, you'll need to sprinkle about 2 Tablespoons of flour inside the pan and shake so that flour covers all greased surfaces. Turn the pan upside down and tap lightly to remove excess flour. If any shiny spots remain, touch them up. If you're using Cake Release, all you do is apply it inside the pan—no need to add flour.
- 3. Bake the cake.** When baking in Wilton pans, use the recommended batter amounts and the specific baking instructions provided with the pan. Pour cake batter in pan,



spread evenly with a spatula and tap the pan on your counter top to remove air bubbles. Bake on the middle rack of a preheated oven for the time specified in the recipe. To test whether cake is done, insert a toothpick or cake tester near center and remove. If tip is clean, cake is done. If batter is visible, bake a little longer until toothpick or tester comes out clean. When done, remove your cake from the oven and cool in the pan on a rack for 10 minutes.

- 4. Unmold the cake.** Place a cooling rack against the cake and turn both cooling rack and pan over. Lift pan off carefully; cool at least one hour. Brush off any loose crumbs before icing.

WILTON BAKEWARE

Each Wilton pan is built with features that consistently bake cakes with a perfect decorating surface: Thicker construction to prevent warping. Quality aluminum for even heating. Today, Wilton has more shapes, sizes and finishes of bakeware than any other brand. If you want to start your cakes right, begin with a Wilton pan.



CAKE RELEASE

Don't take a chance that your cake will stick to the pan. With Cake Release, you can be sure your cake will come out of the pan easily, with a perfect golden decorating surface. The exclusive Wilton formula coats in one step, replacing the two step grease and flour method.



Leveling the Cake

After the cake has cooled one hour, you will need to level it. This is true for all cakes, even for shaped cakes, like a bear cake. Leveling removes the crown from the cake center and gives you an even decorating surface.

Trim off the raised center portion using a serrated knife or a Wilton Cake Leveler. (We recommend using the Cake Leveler.)

If using a knife, place the cake on a cardboard cake circle, then place on a Wilton Trim 'N Turn Turntable. While slowly rotating the turntable, move the knife back and forth across the top of the cake in a sawing motion to remove the crown. Try to keep the knife level as you cut. Brush off all loose crumbs. If you're using the Cake Leveler, start with your cake on a cardboard cake circle. Measure the height you want to cut from your cake, then position the ends of the cutting wire into the side notches to reach that height. Keep the legs standing level on your work surface, and cut into the cake, using an easy sliding motion.



Cutting and Wrapping the Board

For round, square and sheet cakes, you don't need to cut the cake board. Just use a board that is 2 inches larger than your cake. (If the cake is 8 in. diameter, buy a 10 in. round board.) For shaped cakes, like the bear on page 19, you will need to cut a board to fit: Turn pan upside down and trace onto your cake board, leaving 1 in. extra around the edges. Cut board with a craft knife. Next, trace the cut board onto Fanci-Foil Wrap, making outlines 3-4 inches larger than the board.

Now, wrap the board: Cut

Fanci-Foil

along outline.

Place your

board, white

side down, on

top of your cut

foil. Cut deep slits at

several points along foil edge, creating

tabs of foil to wrap neatly around the

board. Secure foil tabs to the board

with tape.



WILTON TRIM 'N TURN TURNTABLE

Puts your cake just where you want it for decorating. Wilton students have used it for years—it turns smoothly so you can ice the sides without stopping every few inches. Great for serving too!

CAKE BOARDS

The prettiest way to present your cake is to place it on a Wilton Cake Board, wrapped with our Fanci-Foil Wrap. Strong, corrugated Wilton boards keep the cake secure when you're serving. After the party, just toss it away. No cleanup needed! Round and rectangular sizes are available.



Buttercream Icing

The best tasting icing is also one of the most versatile for decorating. Buttercream icing is the most popular because you can do so many things with it—from covering the cake to piping borders or making flowers and most decorations.

Before you start decorating, you'll want to have a perfect batch of buttercream all ready. There are several easy ways to get buttercream icing:

Wilton Ready-To-Use Decorating Icing—

Lets you get right to the fun of decorating without mixing and measuring. Available in delicious Vanilla or Chocolate, it's the only ready-to-use buttercream icing made for decorating. The perfect consistency for stars, flowers and more.



Wilton Icing Mix—In just minutes, you can whip up the ideal consistency buttercream icing for decorating. Easy to mix with milk and butter, easy to tint with Wilton Icing Colors.



Wilton Buttercream

Recipe—Easy to make and adjust for consistency. See box at right.

This recipe is ideal for thick consistency icing used for making many flowers. Most decorations in this book are made with medium consistency icing—for medium, add 1½-2 Tablespoons of light corn syrup. Ice cakes using thin consistency icing; for thin, add 3-4 Tablespoons of light corn syrup.

Buttercream Recipe

- 1/2 cup solid vegetable shortening
 - 1/2 cup butter or margarine*
 - 1 teaspoon Wilton Clear Vanilla Extract
 - 4 cups sifted confectioners' sugar (approx. 1 lb.)
 - 2 Tablespoons milk
- 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. Makes 3 cups.

Keep icing covered with a damp cloth until ready to use. For best results, keep icing bowl in refrigerator when not in use. Refrigerated in an airtight container, this icing can be stored for 2 weeks. Rewhip before using.

For Chocolate Buttercream Icing:

Add 3 oz. melted unsweetened chocolate and 1 Tablespoon more milk to Buttercream Icing recipe.

* Substitute all vegetable shortening and 1/2 teaspoon Wilton No-Color Butter Flavor for pure white icing and stiffer consistency.

WILTON FLAVORINGS

Kick up your icing's taste, without changing its consistency. Wilton has a great variety of luscious flavors with a true, natural taste—Pure Vanilla, Rich Butter, Almond Extract and more. The concentrated Wilton formula means you only add a little. You can create a luscious Crème Bouquet icing by substituting 1/3 teaspoon Clear Vanilla, 1/3 teaspoon Clear Butter Flavor and 1/3 teaspoon Almond Extract for all Vanilla in the Buttercream Icing recipe above.



Preparing the Bag

You're almost ready to decorate—time to prepare your bag with the right tip and fill it with icing. The type of bags you choose for decorating depends on the way you want to use them. Wilton Featherweight Bags are reusable and long-lasting. They're made of strong, flexible polyester. If you want to use a bag one time only and throw it away, go with convenient Wilton Disposable plastic bags or Parchment Triangles. (Note: You will need to form the parchment into a bag—the easy instructions are on the package.) For Featherweight or Disposable Bags, you'll also need a coupler to attach your tip to the bag. With a coupler, you can put a different tip on the same bag of icing. Have your tip ready, and let's start.



1. **Remove the ring** from the coupler base. Drop the coupler base, narrow end first, into the bag and push it down as far as you can.



2. **Mark a spot** on the outside of the bag, 1/4 inch below the bottom screw thread (closest to tip).



3. **Push the base up** into the bag so that you can cut an opening at the mark.



4. **Push the base down** through the opening. One thread should be showing. Place a decorating tip over the part of the base which extends from the bag.



5. **Put the coupler ring** over the tip and twist it on, locking the tip in place.

WILTON DISPOSABLE DECORATING BAGS AND PARCHMENT TRIANGLES

So convenient, they're used in all Wilton decorating classes, beginning or advanced. Wilton Disposable Bags are made of flexible, easy-to-handle plastic; just refill them when your icing runs out during decorating. Wilton Parchment Triangles are easy to fold into bags for one-time use. The grease-resistant paper is safe to use with any icing. No cleanup necessary—toss them away when you're done. That gives you more time to practice decorating!



COUPLERS

Save decorating time with Wilton Couplers! Placed inside your bag, couplers let you secure and remove tips with ease. Wilton has the right style coupler to use with any type of tip—a standard coupler is fine for most decorating in this book.



6. Now you're ready to fill the bag. While holding the bag with one hand, fold down the top with the other hand to form a generous cuff over your hand as shown.

7. With an angled spatula, fill the bag no more than half full of icing. Be sure not to overfill the bag—your icing may squeeze out from the other end!

8. Remove icing from the spatula by squeezing the bag with your thumb and fingers against the spatula and pulling the spatula out.

9. Close the bag by unfolding the cuff and twisting the bag closed. This forces the icing down into the bag.

"Burp" the bag to release any trapped air, by squeezing some icing out of the tip into your icing bowl just before decorating. Remember to "burp" after each refilling.



See more information on
couplers and decorating bags.



Decorating Tips

All decorating begins with tips. These small metal cones have openings which are shaped to produce the designs you want when icing is squeezed through them.

The size or shape of the openings identifies the basic group, or family, to which the tip belongs and tells you the type of decorations the tip will create. Each tip in a family will produce an effect like its other family members.

We've listed the tips used in this book and some of the things you can do with them, below. Every tip can do many more things than we've described. Want to learn about other great ways to use your tips? Sign up for a Wilton Method Decorating Class near you. (Call 800-942-8881 for class information.)

Round Tips

Dots, Outlines, Printing and Writing

In this book, use round tips 2, 3, 4, 5, 7 and 12.



Star Tips

Stars, Pull-Out Stars, Star Fill-in, Rosettes, Zigzags

In this book, use star tips 16, 18, 21, 32, 1M.



Petal Tips

Bows, Flower Petals, Ruffles

In this book, use petal tip 104.



Leaf Tips

Leaves

In this book, use leaf tips 67 and 352. You can make plain, ruffled or stand-up leaves with any leaf tip.



Drop Flower Tips

Swirl Drop Flowers

In this book, use drop flower tips 129 and 225.



WILTON TIPS

Not all decorating tips are made the same. Wilton tips are made of rust-resistant, durable nickel-plated brass that retain their shape. Seamless design makes Wilton tips stronger and more precise.



DECORATING AND TIP SETS

Wilton has what decorators need in convenient sets. Our Basic and Starter Sets include many of the tips used in this book, plus bags, colors, couplers and more. Deluxe and Master Tip Sets collect the most-popular tips—use them to decorate just about any type of cake.



PRACTICE BOARD SET

Practice is the most important step of decorating. This is the kit all Wilton students use to get the most out of their practice time. Large color pattern sheets with vinyl overlays let you trace each type of decoration; a stand holds the pattern in the best decorating position. It's the easiest way to check your progress—and watch your decorating skills improve!



Learn to Decorate

It's almost time to start decorating. But, before you begin, keep in mind that any decoration you make will be affected by the 3 key elements below.

1. Icing Consistency

The texture of your icing determines what kind of decorations you will be able to make.

Medium Icing is used for most decorations in this book—dots, stars, rosettes, drop flowers and more. This consistency helps you pipe the uniform designs that create a perfect border. To make medium icing, follow the basic Buttercream Recipe (p. 4) and add 1½–2 Tablespoons light corn syrup.

Thin Icing is used for writing, leaves and for frosting the cake. Add 3–4 Tablespoons of corn syrup to thin basic buttercream icing.

You can also make Stiff Icing for flowers with upright petals using the recipe on p. 4. Adding more confectioners' sugar also makes buttercream stiffer.

2. Pressure Control

Knowing how hard to squeeze and when to relax your grip on the bag is essential to perfectly-formed decorations. Your goal—learn to apply pressure so consistently that you can move the bag in an easy glide while just the right amount of icing flows through the tip. This will happen with practice.



3. Bag Position

By position, we mean holding your bag at the correct angle and direction. Angle is the position of the bag relative to the work surface. The two basic angles used in this book are 90° (straight up) and 45° (halfway between vertical and horizontal).

90° Bag Position:
Dots, Stars, Star-Fill-In,
Rosettes, Swirl, Drop
Flowers

90°

45° Bag Position:
Outlines, Printing &
Writing, Zigzags,
Bows, Leaves

45°

Direction is where the back of the bag is pointed as you decorate. Think of the back of the bag as the hour hand of a clock. If instructions say to hold the bag at 6:00, hold the back of the bag toward you. For 3:00, hold the back toward the right, for 9:00, toward your left. (Note—lefties should hold the bag in the reverse direction stated.)



Learn more about using
your decorating bag.

Round Tip Decorating

Dots

These easy decorations show up all the time—as confetti, facial features, buttons and more. If you can pipe a dot, you can make a ball. Just hold your tip in the icing as you squeeze to build up.



1. Practice with tip 3, using medium consistency icing. Hold the bag at 90°, with the tip slightly above surface. Squeeze the bag and keep point of tip in icing until dot is the size you want.



2. Stop squeezing the bag completely before you lift the tip from the dot.



3. Lift tip up and pull away from your piped dot.

Outlines

Designs are often outlined first, then piped in with stars or zigzags. The concept is like filling in the lines in a coloring book. Outline is used for facial features, too.



1. Practice with tip 3, using thin consistency icing. Hold the bag at 45° with back at 3:00 and the tip slightly above surface. Touch tip to surface. Raise the tip slightly and continue to squeeze.



2. Icing will flow out of the tip while you direct it along the surface.



3. To end, stop squeezing, touch tip to surface and pull away.



Learn different types of decorating.

Printing & Writing

Messages are a must on birthday cakes, and they're so much easier when you trace the pattern first or imprint using the Wilton Make-Any-Message Press Set.

Practice with tip 3, using thin consistency icing. Hold the bag at 45°, with back at 3:00 and the tip slightly touching surface.

You may pipe letters freehand, pipe over a pattern traced with a toothpick, or pipe after

imprinting letters with a pattern press. If you are using a pattern press, let icing crust slightly, then imprint the message.



To print, using a steady, even pressure, squeeze out a straight line, lifting the tip off the surface to let icing string drop. To prevent tails from forming, be careful to stop squeezing before you

touch tip to surface and pull away. Be sure the end of the tip is clean before you go on to another line.



For writing, steadily squeeze, gliding along the surface in a smooth, continuous motion. Remember to keep your wrist straight, moving your entire forearm in a single unit. Use your arm, not your fingers, to form each line, letter or

word. After you begin to master the curves and swings of the letters, lift the tip up slightly as you write. You'll find you have more control if you let the icing draw out slightly over the surface as you write.



WILTON PRESS SETS

Pipe perfect lettering and script! Beginning and professional decorators alike use Wilton Letter Presses to insure precise, even messages. Just imprint into your iced or fondant-covered cake, then pipe over the markings with icing.



Star Tip Decorating

Stars

Here is the #1 most popular decoration for kids birthday cakes! If you can pipe perfect stars, you're well on your way to completing a shaped character cake like a pro.



1. Practice with tip 16, using medium consistency icing. Hold the bag at 90°, with tip between $\frac{1}{8}$ and $\frac{1}{4}$ inch above surface, while using your other hand to hold the tip steady.

Squeeze the bag to form a star. Increasing or decreasing the amount of pressure changes the size of the star.



Pull-out stars add more dimension to your cake. To make them, use a star tip like #16 and hold the bag at a 45° angle to surface. As you squeeze out icing, pull tip up and away from cake. When your mound is high enough, stop

pressure and pull tip away. Work from bottom to top of area to be covered with pull-out stars.



2. Stop squeezing the bag completely before you lift the tip from the star.
3. Lift the tip up and pull away from your piped star.



Star Fill-In

Shaped cakes often feature an outlined main character which is filled in with stars. A quick way to fill in the stars is to use the Wilton Triple-Star Tip #2010, which pipes three stars with every squeeze.



1. Follow tip and positioning directions for "Stars". Pipe a row of stars evenly and close together. Adjust the tip position slightly each



2. Pipe a row of stars beneath the first, again time so that the points of the stars interlock and cover the area without any gaps.



3. Continue to fill in entire area, adjusting tip position to close any gaps.

Rosettes

Rosettes are ideal candleholders—just pipe and position your candle in the center. They also look great finished with a center star or dot.



1. Practice with tip 16 using medium consistency icing. Hold the bag at 90°, with tip slightly above surface. Squeeze out icing to form a star and, without releasing



2. Then to 3:00 and 6:00... pressure, move the tip in a tight complete rotation, starting at 9:00, moving to 12:00...



3. And ending back at 9:00.



4. Stop pressure and lift tip away.

Zigzags

The easy up and down motion makes zigzags a fast way to fill in outlined areas or cover the entire side of your cake. Perfect for ribbed sweater and cuff effects, too.



1. Practice with tip 16, using medium consistency icing. Hold the bag at 45°, with back at 3:00 and tip lightly touching surface. Steadily squeeze and move your hand in a tight up and down motion.



2. Continue piping up and down with steady pressure. To end, stop pressure and pull tip away. For more elongated zigzags, move your hand to the desired height while maintaining a steady pressure. For a more relaxed look, just increase the width as you move the bag along.



3. Repeat as you move in a straight line with consistent up/down motion.

Petal Tip Decorating

Bows

Ideal for shoestrings on figure piped baby booties or as an enormous ribbon covering a cake top. You can also use a round or star tip to make a bow.



- 1.** Practice with tip 104 using medium consistency icing. Hold the bag at 45° with back at 6:00 and tip with wide end touching surface, narrow end straight up. Squeeze,



- 2.** Continue around, making a second loop on the right,



- 3.** The two loops will form a figure 8.



- 4.** While holding bag in the same position, return to the center and squeeze out two streamers.

Leaf Tip Decorating

Leaves

The natural look of a leaf is very easy to achieve—your Wilton Tip 352 does most of the work! When you try the motion a few times, you'll see how the tip forms the gentle curves and dimension of a leaf.



Basic Leaf—Tip #352

Practice with tip 352, using thin consistency icing. Hold the bag at 45°, with the back at 6:00 and the tip lightly touching surface. The wide opening should be parallel to surface.



Veined Leaf—Tip #67

Squeeze hard to build up the base, and at the same time, lift the tip slightly.

Relax pressure as you pull the tip toward you, drawing the leaf to a point.



Stand-Up Leaf—Tip #67

Stop squeezing and lift away



Learn more about piping leaves.

Drop Flower Tip Decorating

Swirl Drop Flowers

Quick, one-squeeze flowers can make a cake pretty in just minutes. What's more, you can do these flowers in advance with Royal Icing, let them air dry, and save them until you need them.



1. Practice with tips 129 and 2, using medium consistency icing. Hold the bag at 90° with tip slightly above surface. Turn your wrist in toward you before piping. You will turn wrist a full twist. Starting with the flat of



2. Stop squeezing and lift the tip away. your knuckles at 9:00, as you squeeze out the icing, slowly turn your hand, with knuckles ending at 12:00.



3. Make a round tip 2 dot flower center, holding your bag straight up and keeping the tip buried as you squeeze. Stop squeezing, then pull your tip up and away.

Royal Icing

For decorations which dry candy-hard. Royal Icing is great for flowers like the drop flowers above—you can make them in advance, let dry and place right on your cake when you're ready.

Keep mixing bowls and utensils grease-free—grease will break down this icing.

Cover royal icing bowls with a damp cloth while decorating to prevent crusting. Keep royal icing decorations away from bright light—colors may fade. Use more icing color than with buttercream to achieve the same intensity.

Royal Icing Recipe

- 3 level Tablespoons Wilton Meringue Powder
- 4 cups sifted confectioners' sugar (about 1 lb.)
- 6 Tablespoons water*

Beat all ingredients at low speed for 7-10 minutes (10-12 minutes at high speed for portable mixer) until icing forms peaks.

Makes 3 cups.

*When using large countertop mixer or for stiffer icing, use 1 Tablespoon less water.



Serve Up Teddy's Treats

We've got a scoop—you can bake cupcakes right inside ice cream cones! Decorate them easily with colorful swirl “scoops” on top. Passing out those cool cones is everyone's favorite—the cuddly teddy bear. He's cute as can be, dressed up with an easy figure 8 bow.

Cake Serves 12, Cones 1 each.

CHECKLIST

- Pans: Huggable Bear; Standard Muffin
- Tips: 3, 7, 18, 32, 104
- Colors: Kelly Green, Lemon Yellow, Rose, Black
- Recipe: Buttercream, Chocolate Buttercream Icing, p. 4
- Also: Cake Board; Fanci-Foil Wrap; Disposable Decorating Bags;

cake ice cream cones; aluminum foil; cornstarch

- Make $1\frac{1}{2}$ cups buttercream icing, $2\frac{3}{4}$ cups chocolate buttercream. Tint as follows: $\frac{1}{4}$ cup green, $\frac{1}{4}$ cup yellow, $\frac{1}{4}$ cup rose, $\frac{1}{4}$ cup black, $\frac{3}{4}$ cup light brown (mix half white with half chocolate).

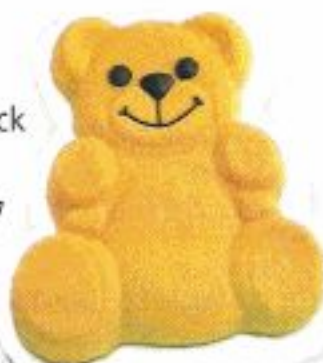
- 1.** Line muffin pan with aluminum foil to support ice cream cones. Position one dozen cones in pan and fill $\frac{1}{2}$ – $\frac{2}{3}$ full with batter. Bake 20–25 minutes at 350°F. Let cool.



- 2.** Pipe zigzag motion on cupcake tops using tip 32 and yellow, pink and green icing.



- 3.** Bake and cool bear cake. Outline eyes, nose and mouth using tip 3 and black icing. Pipe in eyes and nose with tip 7 (smooth with finger dipped in cornstarch).



- 4.** Cover cake with stars using tip 18 and light and dark brown icings.



- 5.** Position decorated cone in paw area. Pipe stars over cone for paw using tip 18 and dark brown icing; overpipe paw to create dimension.



- 6.** Pipe bow using tip 104 (wide end down) and green icing. Pipe outline numeral “1” using tip 18 and dark brown icing.





Celebrate with Swirls

There's so much texture and motion going on in this easy cake! Jumbo rosettes and stars seem to burst from the surface—tip 1M makes them extra large for you. You'll also use the decorating comb on the sides for a neat, professional touch.

Serves 12.

CHECKLIST

- Pan: 8 x 2 in. Round
- Tips: 1M, 18
- Colors: Rose, Lemon Yellow
- Recipe: Buttercream Icing, p. 4
- Also: Decorating Comb; Cake Board; Fanci-Foil Wrap; Rainbow Jimmies; 8 in. Spatula; Assorted Celebration

Candles; Disposable Decorating Bags

- Make $7\frac{3}{4}$ cups of buttercream icing
Tint as follows: $2\frac{3}{4}$ cups pink, 4 cups
yellow; Reserve 1 cup white

1. Bake and cool one 2-layer cake. Ice smooth with spatula and yellow icing.



2. Run small-tooth side of Decorating Comb over cake sides to form ridges.



3. Pipe rosettes on cake top using tip 1M and rose icing.



4. Pipe star bottom border using tip 1M and rose icing.



5. Pipe smaller rosettes around cake sides, 2 inches up from the bottom border, using tip 18 and white icing.



6. Sprinkle Rainbow Jimmies on cake top and around bottom border. Position candles on top.





Catch of the Day

It's no fish story—this cake is decorated without tips, but it's clever enough to hook any crowd. You'll use the spatula to create the scales on top, then add candies for all the features.

Serves 6.

CHECKLIST

- Pan: 8 x 2 in. Round
- Colors: Leaf Green, Lemon Yellow
- Recipe: Buttercream Icing, p. 4
- Also: Cake Board; Fanci-Foil Wrap; 8 in. Spatula; orange and red jelly candy slices; spice drops; large gumball;
- mini candy-coated chocolate dot; granulated sugar, rolling pin
- Make 3 cups of buttercream icing and tint green/yellow combination

- 1.** Prepare board following pattern and instructions below. Bake and cool 1-layer round cake. Combine green and yellow icing colors to tint icing. Using spatula, ice top in an up and down scallop motion to create a scale effect, then ice sides bringing down the same motion. Attach candy-coated chocolate to gumball using a dot of icing; position on cake.



- 2.** Cut spice drops horizontally in half. Place in granulated sugar and flatten with a rolling pin.



- 3.** Position flattened spice drops on cake. Position red jelly candy for lips.



- 4.** Position two orange slices for side fins. Position orange slices stacked three high on cake sides for top and tail fins.



Enlarge A & B patterns 200%, then cut out. Trace 8 in. pan on a 14 in. diameter cake board. Trace A & B in position against 8 in. tracing on 14 in. board. Cut out fish-shaped board.

A. Top Fin Portion

B. Tail Portion



HAPPY
BIRTHDAY
MARK

Go Wild With Words

The multi-colored message really stands out! Your crowd will love the way letters dance and dazzle—it's a great way to add style and fun to a simple sheet cake.

Serves 22.

CHECKLIST

- Pan: 11 x 15 x 2 in. Sheet
- Tips: 7, 16, 21
- Colors: Kelly Green, Royal Blue, Lemon Yellow, Christmas Red, Orange, Black, Violet
- Recipe: Buttercream Icing, p. 4
- Also: Cake Board; Fanci-Foil Wrap; Alphabet Set Cookie Cutters; Rainbow Colors Wavy Sparkler Candles; 8 in. Spatula; Disposable Decorating Bags
- Make $9\frac{1}{4}$ cups of buttercream icing Tint as follows: $\frac{1}{2}$ cup green, $\frac{1}{2}$ cup red, $\frac{1}{2}$ cup orange, $\frac{1}{2}$ cup black, $\frac{1}{2}$ cup violet, $1\frac{3}{4}$ cups yellow; Reserve 5 cups white

- 1.** Bake and cool 1-layer sheet cake. Use spatula to ice cake smooth.



Imprint message with cookie cutters on cake top.

- 2.** Outline message on cake top, using tip 7 and black icing.



- 3.** Pipe first star outline around black message outline, using tip 16 and green, blue, yellow, and orange icing.



- 4.** Pipe a second star outline around the first, using tip 16 and violet, yellow, green and red icing.



- 5.** Pipe rosette bottom border using tip 21 and yellow icing.



- 6.** Pipe top star border using tip 16 and white icing. Add stars in centers of rosette bottom border using tip 16 and red, green, blue, violet, and orange icing. Pipe more tip 16 rosettes in same colors as bases for candles. Position candles.





Choose One for Fun

Kids love cupcakes! After you've iced them, it doesn't take much more time to add a few delightful touches. For all these cute cupcakes, use a standard muffin pan, standard size baking cups and our buttercream or chocolate buttercream icing recipes (p. 4) or Wilton Ready-To-Use Decorator Icing.

Eye-Popping Balloons

- Tips: 2, 12
- Colors: Red-Red, Lemon Yellow, Royal Blue

1. Bake and cool cupcakes. Ice smooth using spatula and white icing.
2. Pipe dot balloons using tip 12 and red, yellow and blue icing.
3. Pipe outline balloon strings using tip 2 and red, yellow and blue icing.



Monster Mash

- Tips: 3, 18
- Colors: Kelly Green, Black
- Also: Black shoestring licorice; white and red gumballs; mini jawbreakers

1. Bake and cool cupcakes. Pipe pull-out star fur using tip 18 and green icing.
2. Position white gumball eyes and red gumball nose. Use tip 3 and black icing to pipe pupils on eyes.
3. Insert black licorice antennae and attach mini jawbreakers to end with tip 3 dots of icing.



Bear Hug For One

- Tips: 3, 5, 12
- Color: Black
- Also: Light Cocoa Candy Melts® *brand confectionery coating

1. Bake and cool cupcakes. Ice smooth with spatula and chocolate icing.
2. Pipe muzzle with a tip 12 mound of chocolate icing.
3. Pipe dot eyes and nose using tip 5 and black icing. Outline mouth with tip 3 and black icing.
4. Insert Candy Melts® wafers for ears.



A Blooming Treat

- Tips: 18, 21, 67
- Colors: Rose, Golden Yellow, Kelly Green

1. Bake and cool cupcakes. Ice smooth with spatula and white icing.
2. Pipe rosette flower center using tip 21 and yellow icing.
3. Pipe rosette petals around flower center using tip 18 and rose icing. Pipe leaf using tip 67 and green icing.





Put on a Happy Face

Everybody loves a clown cake, and you'll love being able to try out two favorite ways to decorate—zigzags and pull-out stars! Lots of fun trims go into his makeup, including wafer candies, gumballs, fruit rolls and a sugar cone cap.

Serves 6.

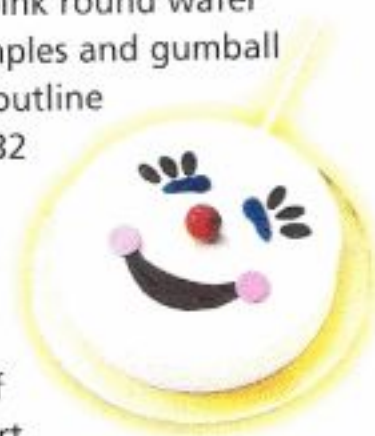
CHECKLIST

- Pan: 8 x 2 in. Round
- Tip: 32
- Colors: Lemon Yellow, Orange, Royal Blue
- Recipe: Buttercream Icing, p. 4
- Also: 10 in. Cake Board; Fanci-Foil Wrap; 8 in. Straight Spatula; plastic straw (cut to 5 in. length); paring knife; pink round wafer candies; blue candy coated chocolates; sugar cone; large red gumball; cherry rolled fruit sheets
- Make 4½ cups of buttercream icing. Tint as follows: 1½ cups orange, ¾ cup blue, ¼ cup yellow. Reserve 2 cups white (thin with 2 Tablespoons corn syrup).

- 1.** Bake and cool 1-layer cake. Ice smooth with spatula and thinned white icing.



- 2.** Use rolled fruit sheets and paring knife to cut out shapes for eyebrows and mouth; position pieces on cake. Add pink round wafer candies for dimples and gumball for nose. Pipe outline eyes using tip 32 and blue icing. Cut plastic straw to 5 in. length and insert in top of head to support sugar cone hat.

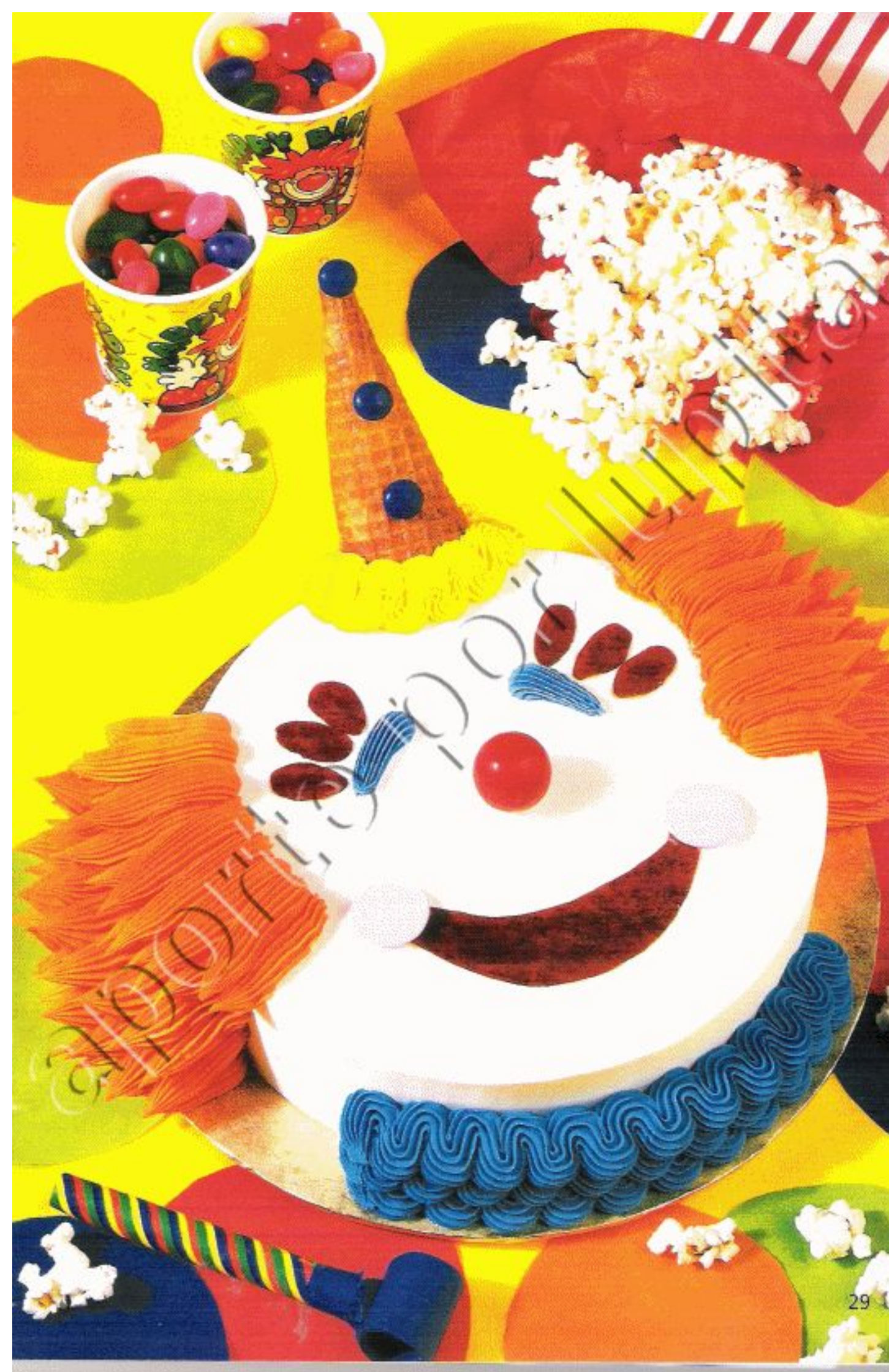


- 3.** Pipe pull-out star hair on top and sides of cake, using tip 32 and orange icing. Position sugar cone over straw for hat. Attach candy-coated chocolates to hat with dots of icing.



- 4.** Pipe zigzag collar in three layers using tip 32 and blue icing. Start with a bottom layer and overpipe two layers of zigzags above. Add zigzag hat trim using tip 32 and yellow icing.





Fun is in the Air

Everyone has balloons at their birthday party...they let people know it's time to celebrate! Why not serve a few fun balloon cakes to match? Decorating is a breeze—your star skills will help you cover all three cakes in cool pastels.

Each cake serves 6.

CHECKLIST

- Pan: 8 x 2 in. Round
- Tips: 5, 18
- Colors: Violet, Sky Blue, Lemon Yellow
- Recipe: Buttercream Icing, p. 4
- Also: 8 in. Cake Circles; Fanci-Foil Wrap; yellow, violet, light blue curling ribbon—2 ft. each color
- Make $13\frac{3}{4}$ cups of buttercream icing
Tint as follows: $4\frac{1}{2}$ cups violet, $4\frac{1}{2}$ cups blue, $4\frac{1}{2}$ cups yellow; Reserve $\frac{1}{4}$ cup white

- 1.** Bake and cool three 1-layer cakes. Pipe the highlight area for balloons using the star technique with tip 18 and white icing.

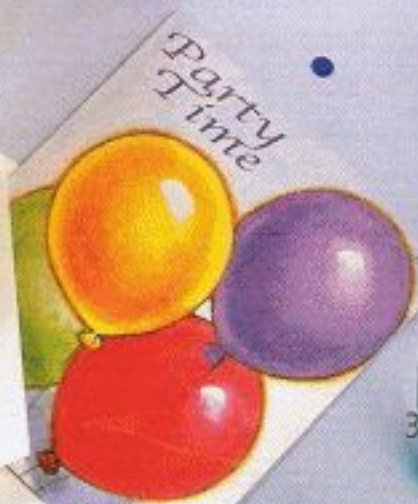


- 2.** Cover each cake with stars using tip 18 and violet, blue and yellow icing.



- 3.** Pipe a rosette "knot" at the bottom of each balloon, using tip 18 and violet, blue and yellow icing. Insert curling ribbon into rosette for balloon string. Print messages on cakes using tip 5 and violet, blue and yellow icing.





Wish Upon a Star

Lots of motion and plenty of hot colors take this cake into the stratosphere. It's just fun to look at, and it really makes the guest of honor feel like the main attraction. These stars don't just sit there! They spill down the sides in clusters and twinkle all over.

Serves 12.

CHECKLIST

- Pan: 8 x 2 in. Round
- Tips: 3, 16, 21
- Colors: Leaf Green, Orange, Lemon Yellow, Rose
- Recipe: Buttercream Icing, p. 4
- Also: Star Nesting Cutter Set; Hot Colors Wavy Sparkler Candles;
- 10 in. Round Cake Board; Fanci-Foil Wrap; Disposable Decorating Bags
- Make 7 $\frac{1}{4}$ cups of buttercream icing. Tint as follows: $\frac{3}{4}$ cup green, $\frac{3}{4}$ cup rose, $\frac{3}{4}$ cup orange, 2 cups yellow; Reserve 3 cups white

- 1.** Bake and cool 2-layer round cake. Use spatula to ice cake smooth. Imprint largest star cutter in center of cake top.



- 2.** Randomly imprint second smallest and smallest star cutters around cake sides and top. To imprint stars which overlap from top to sides, start by lightly imprinting the top cutter area, then tilt the lower cutter area vertically down the side to imprint there. Outline stars using tip 3 and green, orange, yellow or rose icing.

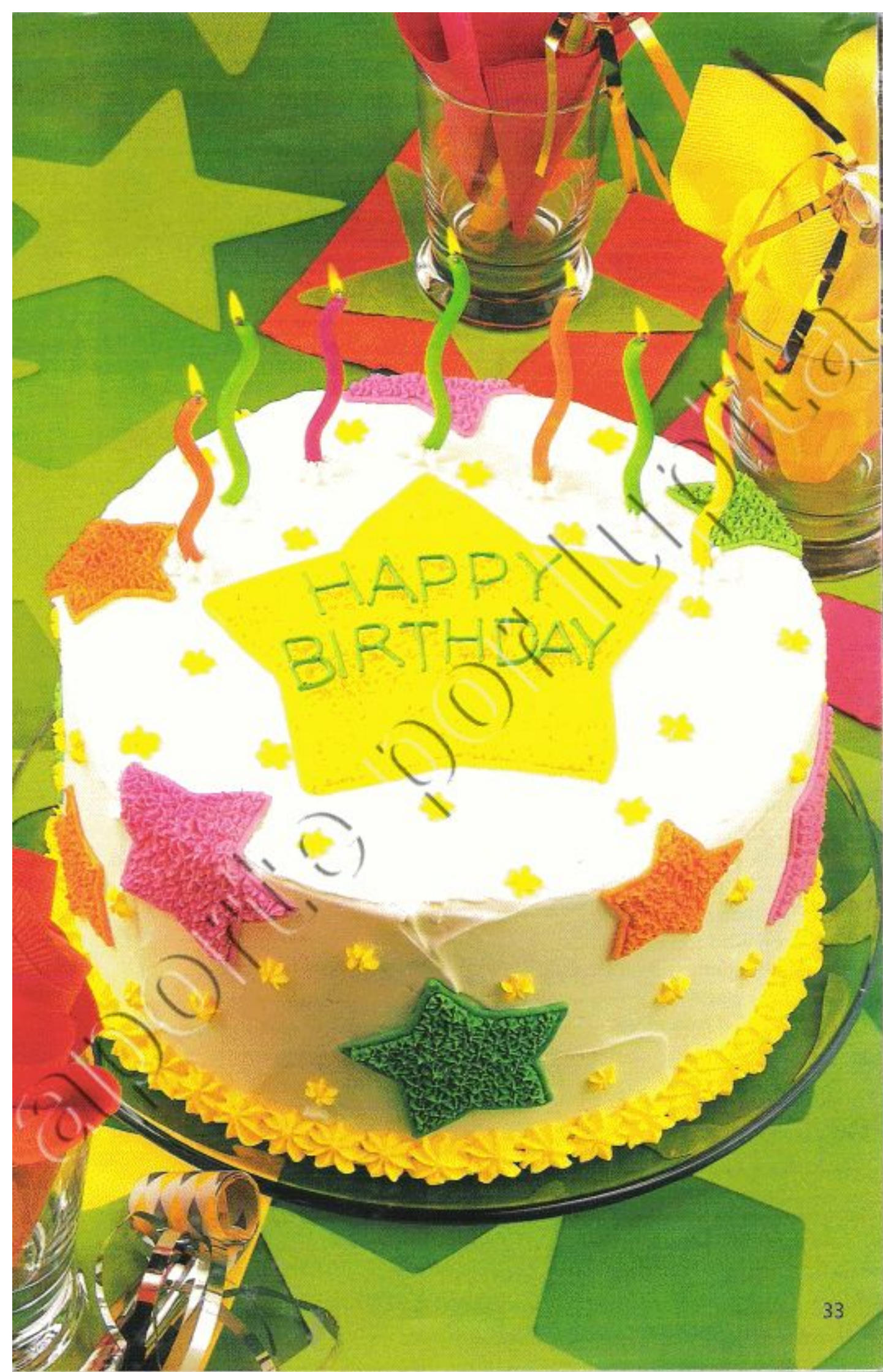


- 3.** Fill in imprints with stars using tip 16 and green, orange, yellow or rose icing.



- 4.** Pipe stars randomly on top and sides using tip 16 and yellow icing. Pipe star bottom border using tip 21 and yellow icing. Print message on center star using tip 3 and green icing. Add stars for candle bases using tip 16 and white icing. Position candles.





Make Her Dream Come True

Every fairy tale has a happy ending...and her birthday will too when she sees this spectacular castle cake. Covered with bright candy trims and ice cream cone turrets, it's a royal treat fit for a princess. What better way to let a little girl know she rules!

Serves 24.

CHECKLIST

- Pan: 10 x 2 in. Round
- Tip: 129
- Color: Rose
- Recipe: Buttercream Icing, p. 4
- Also: Cake Board; Fanci-Foil Wrap; #4 Numeral Candle; Disposable Decorating

Bags; candy-coated Dutch chocolate mints; 5 cake ice cream cones; 5 sugar ice cream cones

- Make 9 cups rose icing

1. Bake and cool 2-layer round cake. Use spatula to ice cake smooth in rose icing.



2. Cut base off 4 cake cones. Fill uncut cake cone with icing for stability. Position sugar cones on top of cake cones and attach by piping stars where they join, using tip 129 and rose icing.



3. Position cones on top of cake. Pipe stars at base of cones using tip 129 and rose icing.



4. Mark door area with a toothpick, 3 1/4 in. wide. Mark 5 window areas, 3 in. apart, measuring 2 1/2 in. wide x 2 in. deep from top of cake. Pipe stars to outline and fill in using tip 129 and rose icing. Pipe star top and bottom borders using tip 129 and rose icing.



5. Attach chocolate mint candies to tops of cones and along borders using tip 129 and dots of rose icing. Position candle.





Score Big!

This one's a solid hit for the Little League team party or for a special player's birthday. Everyone will love the "double-header" design, which places a half ball cake on top of a round cake; you'll love the easy decorating, done almost totally with stars.

Serves 20.

CHECKLIST

- Pans: 12 x 2 in. Round, Sports Ball
- Tips: 3, 5, 16, 32
- Colors: Royal Blue, Lemon Yellow, Christmas Red, Black, Violet, Leaf Green
- Recipe: Buttercream Icing, p. 4
- Also: 8 in. and 14 in. Cake Circles; Silver Fancy-Foil Wrap
- Make $8\frac{1}{4}$ cups of buttercream icing. Tint as follows: $\frac{1}{4}$ cup black, $\frac{1}{4}$ cup red, $\frac{3}{4}$ cup violet, $\frac{3}{4}$ cup green, 1 cup yellow, 1 cup blue; Reserve $4\frac{1}{4}$ cups white
- * For smaller amounts of color, you may substitute Wilton Tube Decorating Icing and Coupler Ring Set.

- 1.** Bake and cool one 1-layer 12 in. round cake and one half sports ball cake. Using a spatula, ice round cake smooth in white icing. Let icing set for 15 minutes until it crusts slightly, then position an 8 in. circle on the center of cake and press lightly to mark area. Remove the cake circle. Divide outside circle in half and mark with a toothpick.



- 2.** Cover the inside circle with tip 16 yellow stars. Use tip 16 to cover top half of outside circle with violet stars, and bottom half of outside circle with green stars.



- 3.** Position the half ball cake on top of the 12 in. cake.



- 4.** Pipe outline seams using tip 3 and red icing. Cover ball with stars using tip 16 and white icing. Add tip 3 red stitching lines.

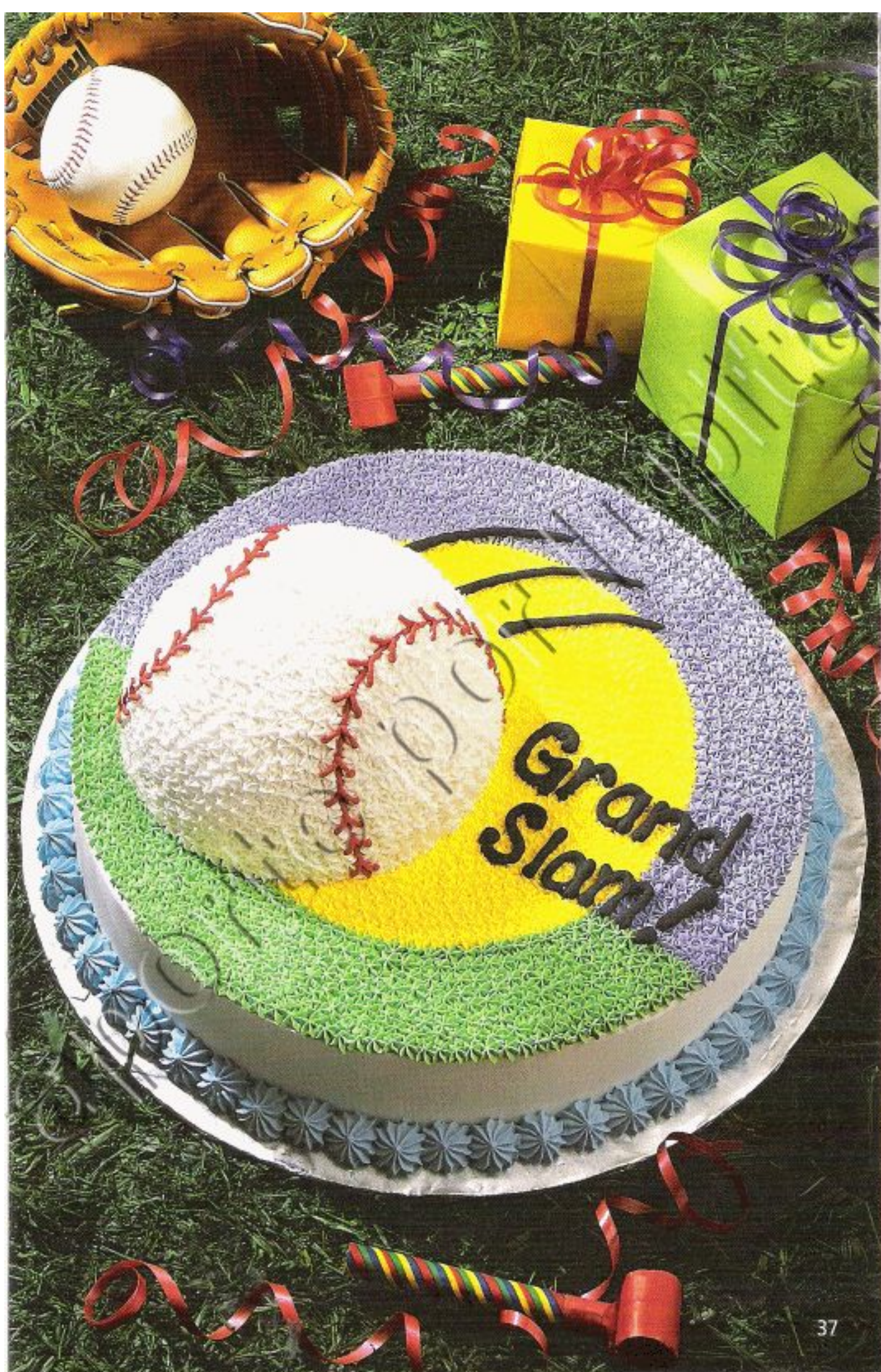


- 5.** Add black motion lines and print message with tip 5 and black icing.



- 6.** Pipe star bottom border using tip 32 and blue icing.





Make a Blow-Out Cookie!

Kids really love cookies—and this giant birthday cookie can be decorated as creatively as a cake. Nothing complicated here, just simple stars, outlines, beads and printing—but wait till you see how it lights up the room!

Serves 12.

CHECKLIST

- Pan: Round Giant Cookie
- Tips: 4, 12, 18, 352
- Colors: Kelly Green, Lemon Yellow, Royal Blue, Christmas Red
- Recipe: Buttercream Icing, p. 4
- Also: Cake Board; Fanci-Foil Wrap; Disposable Decorating Bags; 18 oz. pack-

age ready-to-use chocolate chip cookie dough; black shoestring licorice

- Make 1 1/3 cups of buttercream icing. Tint as follows: 1/4 cup red, 1/4 cup yellow, 1/4 cup green, 1/4 cup blue; Reserve 1/3 cup white

1. Bake cookie in pan according to package directions. Place cake board on top of cookie in pan and invert.



2. Lift off cookie pan. Place foil-covered cake board on cookie.



3. Invert and remove the top cake board.



4. Print message using tip 4 and red icing.



5. Pipe outline candles using tip 12 and red, yellow, green and blue icing.



6. Cut small pieces of licorice and insert into end of each candle for wick. Pipe a bead flame on each candle, using tip 352 and yellow icing. Pipe star border using tip 18 and white icing.





Blossoms from the Heart

Nothing's prettier than hearts and flowers. And no flower is easier to make than drop flowers...you can pipe them with a twist of the wrist. The result is a wonderful cake for birthdays, Mother's Day and showers—and the great feeling that your first floral cake will be one to remember.

Serves 14.

CHECKLIST

- Pan: 9 x 2 in. Heart
- Tips: 3, 18, 129, 225, 352
- Colors: Lemon Yellow, Violet, Rose, Kelly Green
- Recipe: Buttercream, p. 4; Royal Icing, p. 17
- Also: Cake Board; Fanci-Foil Wrap; All-Occasion Script Message Press Set; White

- Celebration Candles; Meringue Powder; 8 in. Spatula; Disposable Decorating Bags
- Make $5\frac{3}{4}$ cups of buttercream icing. Tint as follows: $\frac{1}{4}$ cup violet, $\frac{1}{2}$ cup green, 5 cups yellow
- Make 3 cups of royal icing. Tint as follows: 1 cup rose, 1 cup violet; Reserve 1 cup white

1. About 2 days in advance, use royal icing to make the following drop flowers: 55 tip 129 in rose; 110 tip 225 in white; 75 tip 225 in violet. Add dot centers to all flowers using tip 3 and white royal icing; let dry.



2. Bake and cool two $1\frac{1}{2}$ in. high layers, then stack. Use spatula to ice cake smooth in yellow buttercream.



3. Imprint "Happy Birthday" using message press. Pipe message and write free-hand name with tip 3 and violet icing.



4. Pipe top and bottom star borders using tip 18 and yellow buttercream icing.



5. Attach drop flowers to icing borders while moist.



6. Insert candles and position flowers around candle bases. Pipe leaves using tip 352 and green buttercream icing.



