

To decorate this cake, you will need:

- Wilton Bake Easy! non-stick spray or vegetable pan spray
- Wilton Buttercream Icing Mix, Wilton White Ready-To-Use Decorator Icing or buttercream icing recipe
- Wilton Icing Colors in Royal Blue, Lemon Yellow, Rose, Violet
- Wilton Spring Confetti Sprinkles
- Light corn syrup
- 2-layer cake mix
- Wilton Disposable Decorating Bags and Couplers
- Wilton Decorating Tips 5, 21
- Spatula
- Cake Board and Fanci-Foil Wrap or serving tray
- Toothpicks

Use and Care: Before first and after each use, hand wash in warm, soapy water; rinse and dry thoroughly with soft cloth. Do not place in dishwasher and avoid using metal utensils. Acid from some foods may stain the pan, but occasional staining or scratches will not affect the performance of the bakeware.

Prepare pan: Preheat oven per recipe or cake mix instructions. Prepare inside of pan using Wilton Bake Easy! non-stick spray or vegetable pan spray. Or, spread Wilton Cake Release pan coating on inside of pan with pastry brush.

Prepare cake mix according to package or recipe instructions. Fill pan with about 5 cups of batter (½ to ¾ full). Always measure your batter for accuracy. Spread batter with spatula to fill all areas of pan evenly.

Bake cake on middle rack of oven for 35-40 minutes or until cake tests done with toothpick according to recipe directions. Remove cake from oven and cool on cooling grid for 10 minutes. Carefully slice off the raised center portion of the cake.

Before releasing cake, gently loosen sides with spatula. Place cooling grid against cake and turn both grid and pan over. Lift pan off carefully and cool cake. Brush loose crumbs off cake.

Icing Hints:

To achieve desired results, use one of these icings. Thin icing with light corn syrup according to decorating instructions.

Wilton Buttercream Icing Mix: You will need 2 to 3 packages of icing mix. Follow package directions.

Wilton Ready-to-Use Decorator Icing: You will need approximately 2 to 3 cans.

Buttercream icing recipe: See www.wilton.com for recipe. For best results, keep icing bowl in refrigerator when not in use. Icing can be refrigerated in an airtight container for up to 2 weeks. Bring to room temperature for decorating. Rewhip before using.

Coloring Icing: Swirl a small amount of Wilton Icing Color into icing using toothpick; mix well. Add color gradually until you get the icing color you desire. Tint all icing at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use. Bring to room temperature for decorating. Rewhip.

Decorating Techniques

For detailed instructions on these techniques and more, visit www.wilton.com.



Ice smooth with 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.



Stars: Hold bag at a 90° angle with tip ¼ in. above surface. Squeeze until a star is formed, then stop pressure and pull tip away.



Print: Hold bag at a 45° angle to surface of cake with bag toward the side so your fingers face you. 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, and then lift tip and pull away.

To Decorate #1 Cake

Use 5¼ cups buttercream icing. Tint: 1 cup blue, 1½ cups yellow (thin with 5 teaspoons light corn syrup), 1 cup rose, ¼ cup purple*. Reserve 1½ cups white (thin with 5 teaspoons light corn syrup).

1. Ice smooth with spatula. Use thinned yellow icing for sides of cake; thinned white icing for top of cake.
2. Pipe star border with tip 21: Use rose icing for bottom border; blue icing for top border.
3. For message, print with tip 5 and purple icing.
4. Sprinkle with confetti.

*Combine Rose and Violet for purple shown.



Serving Suggestion

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