



Instructions for Baking & Decorating Stand-Up Winnie the Pooh Cake

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

- Wilton Decorating Bags and couplers or parchment triangles
- Tips 3 and 16
- Wilton Icing Colors in Black, Royal Blue, Violet, Golden Yellow, Pooh Icing Color Set, Yellow Tube Decorating Gel
- 6 cups of pound cake or pudding-added cake mix batter (most boxed pound cake mixes yield 4 cups; 2-layer mixes yield 4 1/2 to 5 1/2 cups)
- Buttercream Icing (recipe included)
- Cake Board, Fanci-Foil Wrap or serving tray
- Alternate idea uses Decorator Brush Set, Angled Spatula, Candy Melts** - - Yellow (2 pks.), Light Cocoa, Red, Blue (1 pk. each)



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

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To Mold & Decorate Candy Pooh Bear

You will need Wilton Candy Melts* - - Yellow (2 pks.), Light Cocoa, Red, Blue (1 pk. each); Decorator Brush Set.

To Mold Pooh: Mold front and back of bear separately. Melt candy according to package directions. Mix equal amounts of red and blue melts to achieve black color used. Use decorator brush dipped in melted candy to "paint" eyes and nose. "Paint" shirt in red, honey pot in blue. Refrigerate to set. While setting, prepare Pooh Gold candy shade: melt 2 packages Yellow Candy Melts, 4 Light Cocoa Candy Melts discs. 8 Red Candy Melts discs. When set, paint Pooh Gold and add second coat to each of the previous colors. Continue adding additional coats until the mold thickness measures approximately 1/4 in. Refrigerate until set. Unmold front and back pieces. "paint" eyebrows and "HUNNY" on pot with candy. Using warm spatula, smooth seams on pieces to fit flush together. Finish by "ironing" seams with warm spatula for a smooth, finished look.

*brand confectionery coating.

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 | 2 tablespoons milk |
| 1/2 cup butter or margarine | 1 tsp. Wilton Clear Vanilla Extract |
| 4 cups (1 lb.) sifted confectioners' sugar | |

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.

To Decorate Stand-Up Pooh Cake

You will need Decorating tips 3 and 16; Wilton Icing Colors in Black, Royal Blue, Violet, Golden Yellow, Pooh Icing Color Set, Yellow Tube Decorating Gel. We suggest that you tint all icing at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use.

Make 3 1/4 cups buttercream icing:

- Tint 1 3/4 cups Pooh Gold
- Tint 3/4 cup red
- Tint 1/4 cup royal blue/violet combination
- Tint 1/4 cup golden yellow
- Tint 1/4 cups black (thin with 1 1/2 tablespoons light corn syrup)

WITH THINNED BLACK ICING

- Use tip 3 and "To Outline" directions to outline Pooh's body, shirt, facial features, honey pot
- Use tip 3 and "To Pipe-In" directions to pipe-in nose and eyes

WITH POOH GOLD ICING

- Use tip 3 and "To Pipe-In" directions to pipe-in inside of ears and bottom pads of back paws
- Use tip 16 and "To Make Stars" directions to cover Pooh's body

WITH POOH RED ICING

- Use tip 16 and "To Make Stars" directions to cover Pooh's shirt

WITH ROYAL BLUE/VIOLET ICING

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

WITH GOLDEN YELLOW ICING

- Use tip 3 and "To Pipe-In" directions to pipe-in honey flowing from jar

WITH THINNED BLACK ICING

- Use tip 3 and "To Write or Print" directions to print "Hunny" on jar

WITH YELLOW TUBE DECORATING GEL

- Overpipe honey



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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Baking Instructions

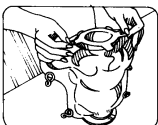
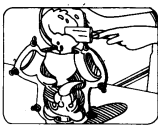
Preheat oven to 350°F or temperature per recipe directions. Your cake will unmold easily, without sticking, when you prepare the pan properly. Grease the inside of pan using a pastry brush and solid vegetable shortening (do not use butter, margarine or liquid vegetable oil). Spread the shortening so 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 **New Wilton Cake Release**, for perfect, crumb-free cakes!).

Make cake mix according to package directions, or use your favorite scratch recipe. (You will need a full 6 cups of batter.) Pound cake, yellow or chocolate batters, packaged mixes or your own recipe are firm and offer the best results.

Pour batter into the front half of pan. The batter will come right to the rim, almost to the point of overflowing. Snap the back half of the pan in place and tie pans tightly together in two places with household string or wire, to prevent rising batter from forcing pans apart.

Place pan on a cookie sheet and bake on middle rack of oven for 50-60 minutes, until toothpick inserted in vent hole on top of pan comes out clean. Top half of pan may be removed during last ten minutes of baking to check cake. When cake is done, remove from oven and place on cake rack to cool for 5 minutes. Then remove top half of pan and cool 5 minutes more. Replace top pan, turn cake over and remove bottom pan. It may be necessary to tap pan with the handle of a spatula to free cake from pan.

NOW, let cake rest in front half of pan, lying down, until completely cool (at least 4 hours). Remove cake from pan by placing one hand gently on cake surface and setting cake and pan upright on Fanci-Foil covered cake board or serving platter. Then carefully slip front pan away from cake. If cake does not stand level, trim bottom or prop underneath with icing.



For more Decorating Techniques & Tips

Visit our website at www.wilton.com -

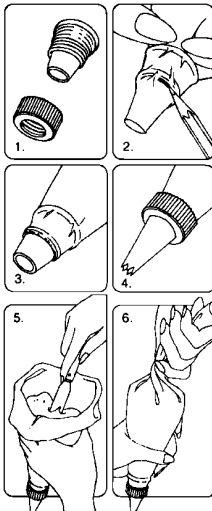
Learn To Decorate - Basic Decorating Lessons.

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

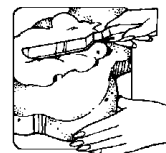
Wilton Frosting Mix: You will need 2-3 packages of Creamy White Icing Mix. To prepare, follow package directions. Each package makes about 2 cups icing. Excellent for tinting any shade required. If you're using another type of frosting mix, you will need three 15.4 oz. packages of the creamy vanilla 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.

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 in this booklet.

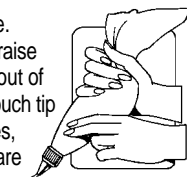
Practice each of the following techniques on the back of a cookie sheet with white icing. The practice decorations can be scraped off the cookie sheet back into the mixing bowl and rewhipped for use again. To hold bag while decorating, curl fingers around bag with the end twist locked between your thumb 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

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.



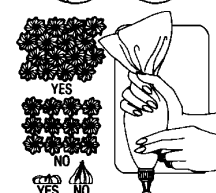
To Outline & Pipe-In

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.



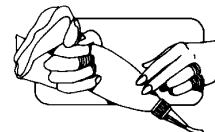
To Make Stars

Use tip 16. 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 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.



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