



Instructions for Baking & Decorating Mini Star Cakes

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

For Cake Designs

- One 2-layer cake mix (for 20-24 stars)
- Wilton decorating bags and couplers or parchment triangles
- Decorating tips 3 and 16 for He's A Star and She's A Star.
- Wilton Icing Colors in Pink, Yellow and Brown for She's A Star and in Blue, Yellow and Brown for He's A Star.
- Wilton Buttercream Icing (or use Wilton Icing Mix or Wilton Ready-To-Use Decorator's Icing) for He's A Star and She's A Star, Stabilized Whipped Cream for Red, White and Blueberry Star (see recipes).
- Wilton Candy Melts in selected color for She's A Star and He's A Star (optional).
- Wilton red Crystal Sprinkle Decorations, fresh blueberries and mint leaves for Red, White and Blueberry Star.

For Gelatin designs

- Wilton decorating bag and couplers or parchment triangle.
- Wilton decorating tip 16 and Stabilized Whipped Cream icing if desired (see recipe).
- Your favorite layered gelatin recipe using Blue and Red gelatin mix; Prepare white layer using unflavored gelatin and sour cream for Saluting Star.



Wilton Method Cake Decorating Classes

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Woodridge, IL 60517
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Stock No. 2105-1235

Red, White & Blueberry Star

Use Wilton Red Crystal Sprinkle Decorations, fresh blueberries and mint leaves.

- To decorate, follow instructions below in numerical order:
1. Spatula ice top smooth in Stabilized Whipped Cream icing.
 2. Add Red Crystal Sprinkle Decorations along top border.
 3. Position blueberries and mint leaves.



He's A Star

Use tips 3, 16, and Wilton Icing Colors in Blue, Brown and Yellow, Candy Melts piece.

To decorate, follow directions below in numerical order:

1. Ice sides smooth in white
2. Ice top smooth in yellow
3. Figure pipe head using tip 3 (or use Candy Melts piece). Add tip 3 brown dot and string facial features and pull-out stripe hair.
4. Print tip 3 blue message
5. Add tip 16 blue stars at top and bottom borders.



She's A Star

Use tips 3, 16, and Wilton Icing Colors in Pink, Brown and Yellow, Candy Melts piece.

To decorate, follow directions below in numerical order:

1. Ice sides smooth in white
2. Ice top smooth in yellow
3. Figure pipe head using tip 3 (or use Candy Melts piece). Add tip 3 brown dot and string facial features and pull-out stripe hair. Pipe tip 3 dot bows
4. Print tip 3 pink message
5. Add tip 16 pink stars at top and bottom borders.



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



Saluting Star

To decorate, follow directions below in numerical order:

1. Prepare layered gelatin following your favorite recipe, unmold
2. If desired, pipe tip 16 stars in stabilized whipped cream on top.



Instructions for Gelatin

Mold your favorite brand of gelatin, layering flavors, in mini stars. Each cavity holds 1/2 cup liquid. To unmold, dip pan to edge in warm water for 2-3 seconds, loosen edges with spatula and unmold onto plate.

For more Decorating Techniques & Tips

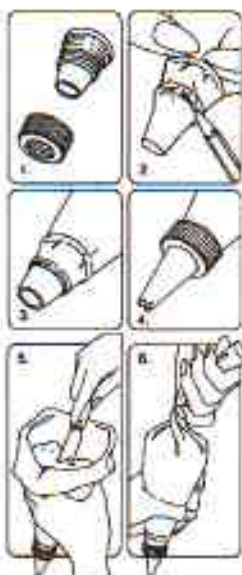
Visit our website at www.wilton.com -

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.

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.

Baking Instructions

Preheat oven to 350°F or temperature per recipe directions. Your cakes 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 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.



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's 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.

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 confectioners' sugar
- 2 tablespoons milk
- 1 tsp. 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.

Stabilized Whipped Cream Icing

Cakes iced with whipped cream must be stored in the refrigerator. Combine gelatin and cold water in small saucepan. Let stand until thick. Place over low heat, stirring constantly, just until gelatin dissolves. Remove from heat and cool, do not let set. Whip cream, sugar and vanilla until slightly thickened. While beating slowly, gradually add gelatin to whipped cream mixture. Whip at high speed until stiff.

- 1 teaspoon unflavored gelatin
 - 4 teaspoons cold water
 - 1 cup heavy whipping cream
 - 1/4 cup confectioners' sugar
 - 1/2 teaspoon Wilton Clear Vanilla Extract
- YIELD: 2 cups