



# Instructions for Baking & Decorating Tasmanian Devil Cake

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

- Wilton Decorating Bags and couplers or parchment triangles
- Decorating tips 3, 16, 21.
- Wilton Icing Colors in Black, Brown, Orange and Creamy Peach.
- One 2-layer cake mix or ingredients to make favorite layer cake recipe
- Cake Board, Fanci-Foil Wrap or serving tray
- Buttercream Icing (recipe included)



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

© 2001 Wilton Industries, Inc.  
Woodridge, IL 60517  
www.wilton.com

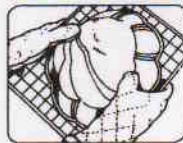
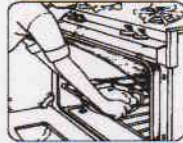
Stock No. 2105-1236

LOONEY TUNES, characters, names and all related indicia are trademarks of Warner Bros. ©2001

## 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 **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.

## To Decorate Tasmanian Devil Cake

You will need Decorating tips 3, 16, 21; Wilton Icing Colors in Black, Brown, Orange and Creamy Peach. We suggest that you tint all icing at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use.

Make 4 1/2 cups of buttercream icing

- Tint 1/2 cup black
- Tint 1 cup brown
- Tint 2 cups orange (thin 1 cup with 2 teaspoons light corn syrup)
- Tint 1/4 cup peach
- Tint 1/2 cup light brown
- Reserve 1/4 cup white

### Decorate in numerical order:

1. With thinned orange icing, ice sides and top background areas smooth. Outline body and facial features with tip 3 black icing.
2. Use tip 3 to pipe in peach ears (smooth with finger dipped in cornstarch).
3. Use tip 3 and white icing to pipe in whites of eyes (smooth with finger dipped in cornstarch).
4. Using tip 3, pipe-in black nose. Add tip 3 dot pupils.
5. Cover muzzle and stomach area with tip 16 light brown stars.
6. Cover head and remainder of body with tip 16 brown stars.
7. Pipe tip 21 orange shell bottom border.



## 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

