



Wilton  
ENTERPRISES  
CORPORATION

**THOMAS  
THE TANK ENGINE**

Panakes any 2-layer cake mix. Includes baking and decorating instructions, suggestions for tips and colors.

...BIRTHDAY...





# Baking & Decorating Instructions for Thomas the Tank Engine Cake

**To Bake Cake:**  
Preheat oven to 350°F or temperature per recipe directions. Your cake will unmold easily, without sticking, when you grease the inside of pan completely using a pastry brush and solid vegetable shortening or vegetable oil pan spray (don't 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.

Make one 2-layer cake according to package or recipe directions. Pour into 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. So cake sits level 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 plate, 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 boards close together while turning to prevent cake from cracking.

## Decorating With Wilton Icing

**Wilton Icing Mix:** You will need 2-3 packages of our Creamy White Icing Mix. To prepare, follow package directions. Each package makes about 2 cups icing. If you're using another type of frosting mix, you will need three 15.4 oz. packages of water than package directs. Each package of frosting mix, use four less Tablespoons of Wilton Ready-to-Use Decorator's Icing. Do not refrigerate icing before decorating. Cake 16.5 oz. can holds about 2 cups. It's ideal for all of your decorating needs—frosting, decorating and flower making.

## Coloring Your Icing

Wilton Icing Colors are best for decorating because they are concentrated and give the deepest colors. Use a toothpick to swirl color into icing, then mix well. Add color gradually until you get the icing color you desire.

## 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. Icing can be refrigerated in an airtight container for up to 2 weeks. Rewhip before using.

1/2 cup solid vegetable shortening  
1/2 cup butter or margarine  
1 Teaspoon vanilla extract  
4 cups (1 lb.) sifted confectioners sugar  
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. YIELD: 3 cups

## Make Thomas The Tank Engine

It Needs:

Wilton decorating bags & coupler  
decorating triangles (instructions included with all bags).  
Decorating tips 3, 16,  
on Icing Colors in Christmas Red,  
Yellow, Royal Blue, Black.

Make 4 cups buttercream icing:

- Tint 1/4 cup grey
- Tint 2/3 cup black (thin 1/4 cup with 1 Teaspoon light corn syrup)
- Tint 1/4 cup red
- Tint 1/3 cup blue
- Tint 3/4 cup lt. blue (thin with 3 Teaspoons light corn syrup)
- Tint 1/4 cup yellow
- Reserve 1/2 cup white

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Woodbridge, IL 60517  
Made in Korea



## To Ice Smooth

With spatula, place icing on cake. Spread icing over area to be covered, running spatula lightly over the icing in the same direction.

## To Outline & Pipe-In

Use tip 3. Hold bag at 45° angle. Touch tip to cake. Raise tip slightly and as you squeeze, guide tip along surface. To end outline, stop squeezing, touch tip to cake and pull away.



## To Make Stars

Use tip 16. Hold bag straight up and down (see illustration) with tip 1/2 in. 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 Make Zigzags

Use tip 16. Hold bag at a 45° angle with tip lightly touching surface. As you squeeze out icing with a steady, even pressure, move hand in a side-to-side motion for a zigzag effect. To end zigzag, stop pressure and pull tip away.



## DECORATING TECHNIQUES

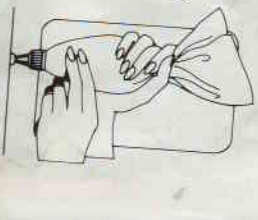
### To Make Puffs

Use tip 16. Hold bag at a 45° angle with tip lightly touching surface. As you squeeze out icing use a light-to-heavy-to-light pressure, and zigzag motion to form puff.



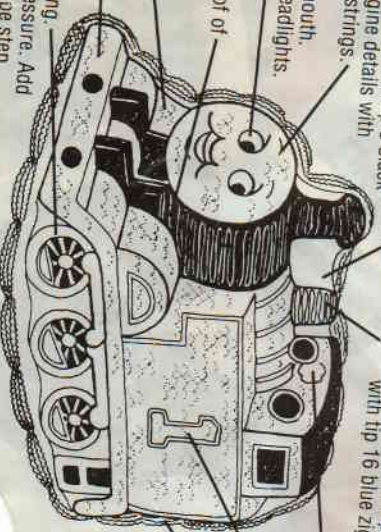
### To Make Dots

Use tip 3. Hold bag at a 90° angle with tip slightly above surface. Squeeze and keep point of tip in icing until a small dot appears.



## Decorate in numerical order:

1. Ice background areas and sides of cake smooth with thinned lt. blue icing.
2. Outline engine, headlights, brake shafts, and facial features with tip 3 black tip 16 red strings. Outline windows with tip 3 yellow strings.
3. Ice background of wheels and steps smooth in black icing. Using tip 3 and blue icing, make wheels using heavy pressure. Add sides and rungs using heavy pressure.
4. Using white icing and tip 3, pipe-in eyes and inside mouth. Using black icing and tip 3, pipe in eye centers and headlights. Pipe in brake shafts using tip 3 and grey icing.
5. Cover front engine with tip 16 black zigzags. Cover roof of cab and side window with tip 16 black stars.
6. Cover face and engine front with tip 16 grey stars.
7. Cover cab with tip 16 blue stars. Cover smokestack with tip 16 blue zigzags.
8. Cover running board and bumper with tip 16 red stars.
9. Cover number with tip 16 yellow stars.
10. Pipe bell using tip 3 and yellow icing.
11. Pipe tip 16 white zigzag puff bottom border.



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# Instructions for Baking & Decorating Thomas The Tank Cake

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

- Wilton Decorating Bags and couplers or parchment triangles (instructions included with all bags)
- Tips 3 and 16
- Wilton Icing Colors in Black, Christmas Red, Golden Yellow and Royal Blue
- One 2-layer cake mix or ingredients to make favorite layer cake recipe
- Cake Board, Fancy-Foil Wrap or serving tray
- Buttercream Icing (recipe included)



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

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Woodridge, IL 60517  
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## 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.

## 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.



## To Decorate Thomas The Tank Cake

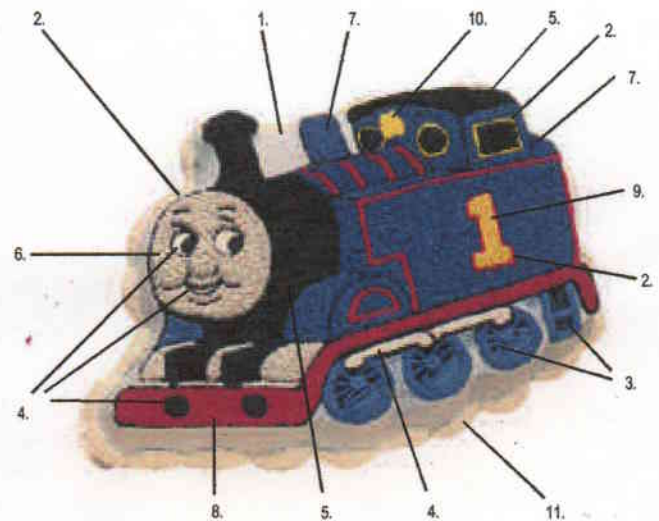
You will need Decorating tips 3 and 16; Wilton Icing Colors in Black, Christmas Red, Golden Yellow and Royal Blue. We suggest that you tint all icing at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use.

Make 4 cups buttercream icing.

- Tint 1/4 cup grey (use a small amount of black)
- Tint 2/3 cup black (thin 1/4 cup with 1 teaspoon light corn syrup)
- Tint 1/4 cup red
- Tint 1/3 cup blue
- Tint 3/4 cup light blue (thin with 3 teaspoons light corn syrup)
- Tint 1/4 cup yellow
- Reserve 1/2 cup white

## Decorate in numerical order

1. Ice background areas and sides of cake smooth with thinned light blue icing.
2. Outline engine, headlights, brake shafts and facial features with tip 3 black strings. Outline number with tip 3 red strings and engine details with tip 16 red strings. Outline windows with tip 3 yellow strings.
3. Ice background of wheels and steps smooth in black icing. Using tip 3 and blue icing, make wheels using heavy pressure. Add dot center hubs, string spokes and rim shadows; also pipe step sides and rungs using heavy pressure.
4. Using white icing and tip 3, pipe-in eyes and inside mouth. Using black icing and tip 3, pipe-in eye centers and headlights. Pipe-in brake shafts using tip 3 and grey icing.
5. Cover front engine with tip 16 black zigzags. Cover roof of cab and side window with tip 16 black stars.
6. Cover face and engine front with tip 16 grey stars.
7. Cover cab with tip 16 blue stars. Cover smokestack with tip 16 blue zigzags.
8. Cover running board and bumper with tip 16 red stars.
9. Cover number with tip 16 yellow stars.
10. Pipe in bell using tip 3 and yellow icing.
11. Pipe tip 16 white zigzag puff 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.

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