



...BIRTHDAY...  
Pan takes any 2-layer cake mix, includes baking and decorating instructions, suggestions for tips and colors.

**THOMAS THE TANK ENGINE**





# Baking & Decorating Instructions for Thomas the Tank Engine Cake

## DECORATING TECHNIQUES

**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 Pipe-In:** Use tip 3. Squeeze out rows of lines to fill area. Pat icing down with finger 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 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.



**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. Repeat procedure again and again as you move tip in a straight line to form row of puffs. To end row, stop pressure, pull tip away.

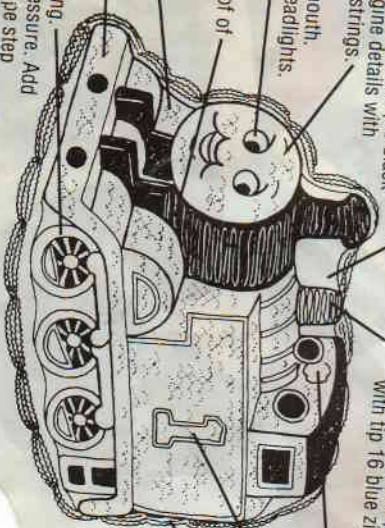


**To Make Dots**

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:**
- Ice background areas and sides of cake smooth with thinned lt. blue icing.
  - Outline engine, headlights, brake shafts, and facial features with tip 3 black string. Outline number with tip 3 red strings and engine details with tip 16 red strings. Outline windows with tip 3 yellow strings.
  - 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.
  - Cover front engine with tip 16 black zigzags. Cover roof of cab and side window with tip 16 black stars.
  - Cover face and engine front with tip 16 grey stars.
  - Cover running board and bumper with tip 16 red stars.
  - 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.
  - Cover cab with tip 16 blue stars. Cover smokestack with tip 16 blue zigzags.
  - Cover number with tip 16 yellow stars.
  - Pipe bell using tip 3 and yellow icing.
  - Pipe tip 16 white zigzag puff bottom border.



and to prevent cracking, while still in the pan, carefully slice off raised center portion. To unmold from pan, place loose crumbs of cake. To transfer cake to serving plate, hold a cake board against cake and turn both cake rack and pan over. Lift pan off carefully. Cool cake at least one hour. Brush 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 teaspoons 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

Il. Need:  
Icing decorating bags & coupler  
archment triangles (instructions  
cluded with all bags).  
Coloring tips 3, 16.  
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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