

## To Decorate Black Forest Delight

You will need tip 2D (or 21); 12 oz. cherry pie filling. For a change-of-taste, use other fruit filling, pudding or ice cream.

### Stabilized Whipped Cream Icing

- 1 tsp. unflavored gelatin
- 4 tps. cold water
- 1 cup heavy whipping cream (at least 24 hours old and very cold)
- ¼ cup confectioners sugar
- ½ tsp. Clear Vanilla Extract

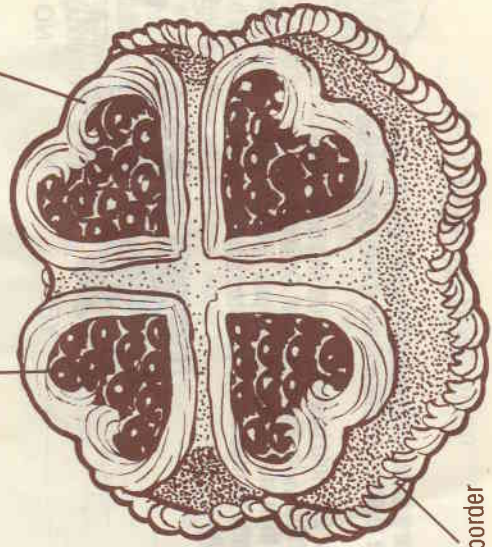
Combine gelatin and cold water in small saucepan. Let stand until thick. Place over low heat, stirring constantly just until gelatin dissolves. Remove from heat and cool slightly. Whip cream, sugar and vanilla until slightly thickened. While beating slowly, gradually add gelatin to whipped cream mixture. Whip at high speed until stiff. Yield: 2 cups. Cakes iced with whipped cream must be stored in the refrigerator.

Whipped cream made in the food processor with the metal blade has a very silky texture without air bubbles. It will not increase in volume as much as cream whipped with a beater.

Make 2 cups stabilized whipped cream icing.

Cherry filling

Tip 2D "C" scrolls



Tip 2D shell border



## Instruction Guide for Baking & Decorating

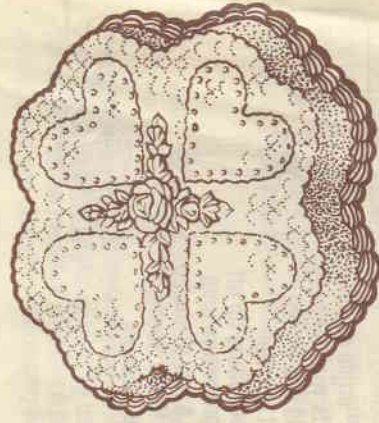
# Heart Quartet Cakes

PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE.  
TO DECORATE CAKES you will need:

- Wilton Decorating Bag & Coupler or parchment paper triangles.
- Tips 3, 18, 21, 67, 104 (alternate ideas also use tips 16, 18 and 2D (or 21).
- Flower Nail No. 7
- Wilton Pink and Leaf Green Icing Colors.
- One 2-layer cake mix or ingredients for favorite layer cake recipe.
- Buttercream icing, stabilized whipped cream icing (recipes inside).
- You will also need one can of cherry pie filling for Black Forest cake.

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## To Decorate Rosy Hearts Cake

You will need Wilton Pink and Leaf Green Icing Colors; tips 3, 18, 21, 67, 104 and flower nail no. 7. We suggest you color all the icings at once while the cake cools. Refrigerate icings in covered containers until ready to use.

Make 4½ cups buttercream icing:

- Tint ½ cup light pink.
- Tint 1½ cups pink.
- Tint ¼ cup green.
- Reserve 2¼ cups white (thin 1 cup with 2 teaspoons light corn syrup).

### WITH THINNED WHITE ICING

- With spatula, ice sides smooth.

### WITH LIGHT PINK ICING

- Use tip 104 and "To Make Flowers" directions. You will need 1 rose, 4 half roses and 4 sweet peas.

### WITH PINK ICING

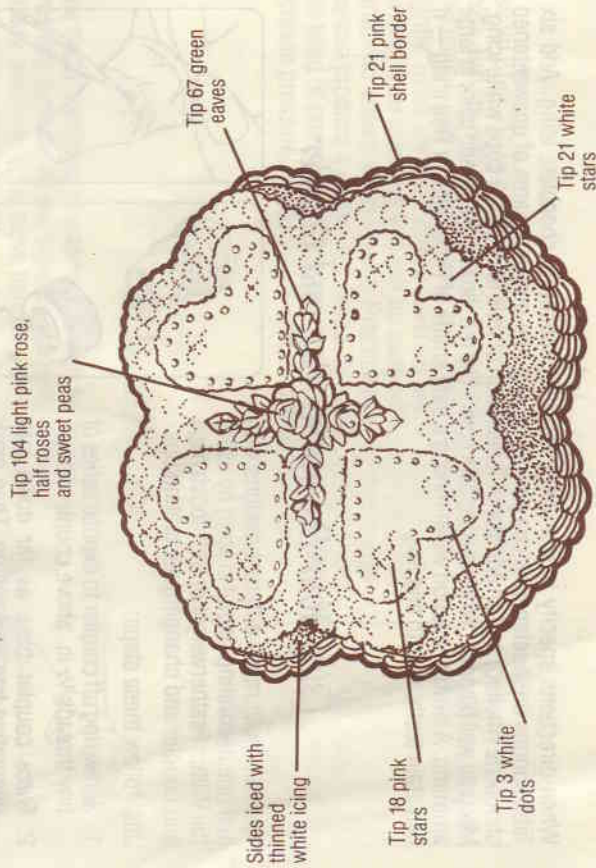
- Use tip 18 and "To Make Stars" directions to fill in hearts.
- Use tip 21 and "To Make Shells" directions to edge base.

### WITH WHITE ICING

- Use tip 21 and "To Make Stars" directions to cover cake top.
- Use tip 3 and "To Make Dots" directions to trim hearts.

### WITH GREEN ICING

- Arrange flowers on cake top. Use tip 67 and "To Make Leaves" directions.



## To Decorate Luck 'O the Irish Cake

You will need Wilton Leaf Green Icing Color; tips 3, 16, 21.

Make 3½ cups buttercream icing:

- Tint ½ cup light green.
- Tint ½ cup green.
- Reserve 2½ cups white (thin 1 cup with 2 teaspoons light corn syrup).

Decorate in numerical order.

