

Wilton's Professional Decorating School
Wilton Enterprises, Inc.
Chicago, IL 60617
Phone: 818-7488



Versatile pan! Includes instructions for fun-to-decorate anytime party cakes!

Wilton Mini Pumpkin Pan

- Three Halloween Jack-o'-Lantern designs including Quick'n Easy...plus Monster, Bunny & Clown designs.
- Ideal individual serving treats for Halloween, birthdays, holidays and lots more.
- Bakes 12 to 18 pumpkin mini cakes with just one 2-layer cake mix.
- Easy-to-Follow Baking and Decorating Instructions on back of label—remove carefully.

Use tips 4, 16, 18 and Wilton Paste Icing Colors in Orange, Lemon Yellow, Pink, Leaf Green, Brown, Violet and Sky Blue.

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To Bake & Decorate Mini Pumpkin Cakes You Will Need...

- Wilton Decorating Bag & Coupler, disposable bags or parchment triangles.
- Tips 4, 16 and 18.
- Wilton Paste Icing Colors: Orange, Lemon Yellow, Pink, Leaf Green, Brown, Violet and Sky Blue.
- A 2-layer cake mix or ingredients to make your favorite layer cake recipe.
- 3 packages creamy vanilla type frosting mix, 15.4 oz. box or ingredients for 2 recipes of buttercream icing below.
- For alternate designs you will need to mark new facial features with toothpicks, gum drops, jelly rings, jelly patties, uncooked spaghetti, florist wire, poster board and art brush.



Baking Instructions

1 Preheat oven to 350. Grease inside of each pan well using a pastry brush and solid vegetable shortening or use a vegetable oil with flour pan spray. (Do not use butter, margarine, liquid vegetable oil or vegetable oil pan spray)

2. Sprinkle each well with flour, then shake until flour covers all surfaces. Turn pan upside down and tap lightly to remove excess flour.

3. Prepare one cake mix according to package directions or use your favorite scratch recipe. Measure 1/3 cup batter into each well. Cover remaining batter and get aside.

4 Bake pumpkins on middle of rack of preheated oven for 15 to 20 minutes. Remove from oven and cool on rack 5 minutes. So cakes sit level, while in pan, cut away crowns with serrated knife.

5. To un mold pumpkins, place on cooling rack over pan. With both hands, turn pan and rack over. Lift pan off. Let cupcakes cool about 1/2 hour before decorating. Wash pan and repeat 3 more times for 12 to 18 cupcakes (depending on amount batter mix or recipe yields).



Making Buttercream Icing

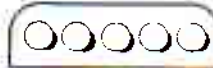
The thick creamy texture of this flavorful icing makes it ideal for decorating. It can be refrigerated in an airtight container for up to 2 weeks. Rewhip before using. Makes 2 cups. (Make double recipe)

Recipe may be doubled to make 4 cups, if a large or heavy duty mixer is used. 1/2 cup solid vegetable shortening 1/2 cup butter or margarine 1 teaspoon vanilla	3 cups sifted confectioners' sugar (If there are 4 cups in a pound) 1 Tablespoon plus 1 teaspoon milk
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IN A LARGE MIXING BOWL: Cream butter and shortening with electric mixer.

To Make Dots

Use tip 4. Hold bag straight up and down, 1/8" above surface. Squeeze to form dot, keeping tip in icing until dot is size you want. Flatten with fingertip dipped in cornstarch.



To Ice Smooth

Thin 3 cups icing with 3 Tablespoons light corn syrup or 2 Tablespoons milk to ice approx. 12 cakes. Place cakes on serving plate or foil-covered cakeboard. With spatula, place icing on cakes and ice smooth.

Special Effects

Pumpkin Brown Spiral Stems

Use tip 4. Start on cake, hold decorating bag at 45° angle with tip 1/8" above surface. Squeeze, holding tip in place momentarily. Then move tip in a clockwise direction in a circular motion moving upward until stem builds up. Stop pressure and pull tip away.



Curly Blue Icing Hair

Use tip 4 and hold decorating bag at 45°

angle to surface. Touch tip to surface and squeeze out icing with a steady, even pressure in a continuous "e" motion to form curl. To end, stop pressure and pull tip away. Repeat procedure in side-by-side rows until head is covered.



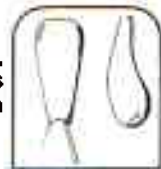
Violet Icing Bow

Use tip 16. Hold bag at 45° angle to surface. Lightly touch tip to surface and as you squeeze out icing with a steady pressure, move tip up around and down to the left, then to make first loop. Repeat to right in a figure-8 motion. Add tip 16 spiral knot. Fill with tip 16 stars.



White or Gold Icing Fangs & Horns

Use tip 4. Hold bag at a 90° angle, squeeze, keeping tip buried until fangs or horns build up. Shape and smooth with fingertip dipped in cornstarch.



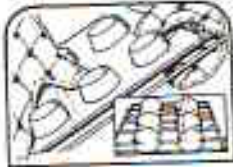
Candy Hat & Ears

Push a gum drop into jelly ring. Stick a gum drop on a piece of florist wire and push into ring. Attach to cake with dots of icing. Attach half jelly pattie ears.



Bunny Ears

On poster board, cut ears and clip



5. To avoid pumpkins, place on cooling rack over pan. With both hands, turn pan to right, lift pan off. Let cupcakes cool about 1/2 hour before decorating. Wash pan and repeat 3 more times for 12 to 18 cupcakes (depending on amount butter mix or recipe yields).

Making Buttercream Icing

The thick creamy texture of this flavorful icing makes it ideal for decorating. It can be refrigerated in an airtight container for up to 2 weeks. Rewhip before using. Makes 2 cups. (Make double recipe)

Recipe may be doubled to make 4 cups, if a large or heavy duty mixer is used

1/2 cup solid vegetable shortening	3 cups sifted confectioners' sugar
1/2 cup butter or margarine	(There are 4 cups in a pound)
1/4 teaspoon vanilla	1 Tablespoon plus 1 teaspoon milk

IN A LARGE MIXING BOWL: 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 the sugar has been mixed in, icing will appear dry. Add milk and beat at high speed until light and fluffy. Keep icing covered with a damp cloth until you're ready to decorate. For best results, keep icing bowl in refrigerator when not in use.

Decorating

Decorating With Frosting Mixes

To ice and decorate 12 to 18 pumpkin cakes, you will need approximately 3 packages of the creamy vanilla type of frosting mix. For decorating cakes, use 4 less teaspoons of water for each package than the package directs. This gives the stiffer consistency needed for best decorating results. A package of mix will yield about 1 1/2 cups.

Coloring Your Icing

Wilton Paste Icing Colors are best for decorating because they are concentrated to go a long way and give the deepest colors. Liquid Icing Colors mix instantly, but tend to give a more pastel color to icing. Always add colors gradually, mixing well each time, until you achieve desired color. To add paste icing colors, dip toothpick into color, then swirl into icing. Mix well with small spatula. Use a toothpick to add color each time. Add liquid icing color by the drop.

as you squeeze out icing with a steady pressure, move tip up around and down to the left, then to make first loop. Repeat to right in a figure-8 motion. Add tip 16 spiral knot. Fill with tip 16 stars.



White or Gold Icing Fangs & Horns

Use tip 4. Hold bag at a 90° angle, squeeze, keeping tip buried until fangs or horns build up. Shape and smooth with fingertip dipped in cornstarch.



Candy Hat & Ears

Push a gum drop into jelly ring. Stick a gum drop on a piece of florist wire and push into ring. Attach to cake with dots of icing. Attach half jelly pattie ears.



Bunny Ears

Outline poster board, cut ears and slip under cake.



Whiskers

With an art brush dipped in paste icing color, paint pieces of uncooked spaghetti. Let dry and push into cake.

Bunny & Clown

Outline features in brown. Fill-in bunny pink eyes & nose, white teeth; clown blue eyes, orange nose, cheeks and mouth. Cover bunny with pink stars, clown with white. Add blue clown hair and tie. Make bunny ears, whiskers, clown hat, ears. Attach to cakes.

Classic & Frowning Jack-o'-Lanterns

Outline features with brown icing and fill-in with yellow. Add brown dot eyes. Cover with orange stars. Pipe brown spiral stems.

Quick 'n Easy Jack-o'-Lantern

Ice smooth with orange. Outline features with brown and fill-in with yellow. Add brown dot eyes and brown spiral stem.

Monster

Outline features with brown icing and fill-in with brown and white icing. Fill-in ears with tip 16 green icing. Cover with green stars. Add brown dot pupils. Pipe yellow horns and white fangs.

To Decorate Mini Cakes Shown

Here are 6 decorating ideas that you can do. Use any color combinations you like.

To Outline & Fill-In

Use tip 4. Hold bag at 45° angle and touch tip to surface. Raise the tip slightly and continue to squeeze. The icing will flow out of the tip while you direct it along the surface. To end outline, stop squeezing, touch tip to surface and pull away. To fill-in outlined area, thin 1/4 cup icing with a few drops of milk or light corn syrup. Hold bag at 45° angle and touch tip inside first outline. Squeeze out side-by-side lines of icing to fill entire outlined area. Smooth fill-in area with a dampened art brush.



To Make Stars

Use tip 16 or 18. Hold bag straight up and down to surface. With tip 1/4" above cake, squeeze until a star is formed. Stop pressure and pull tip away.



Yes



No



Bunny



Clown



Classic



Frowning



Quick 'n Easy



Monster



Mini Pumpkin

An exciting holiday treat!
Six individual pumpkins for
parties, treats, snacks and more!

One 2-layer cake mix
yields 12 to 18 pumpkins
cupcakes to decorate any
way you wish.

Easy-to-follow baking
and decorating hints on
back and side panels.

Pan contains six molds.
7 1/2" H deep.

Also great for baking
muffins and brownies!



Mini Pumpkin

Six individual pumpkins
for parties, treats, snacks
and more!





Instructions for Baking & Decorating Mini Pumpkin Cakes

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

- Wilton Decorating Bags and Couplers or parchment paper triangles.
- Wilton Decorating Tips 3, 16 and 67
- Wilton Icing Colors in Orange, Brown, Lemon Yellow and Leaf Green.
- One 2-layer cake mix (for 12-18 Pumpkins), Brownie Mix, or Muffin Mix, (servings may vary)
- Wilton Buttercream Icing (or use Wilton Icing Mix or Wilton Ready-To-Use Decorator Icing).
- Candy discs for accent.



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

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Woodridge, IL 60517
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Stock No 2105-1499

To Decorate Spooky Pumpkin

Use tip 3 and Wilton Icing Color in Orange. Accent with candy discs.

To decorate, follow directions below in numerical order:

1. Ice smooth with orange
2. Cut candy discs into triangular shapes. Attach to pumpkin
3. Using tip 3, add orange dots for pupils.



To Decorate Holiday Pumpkin

Use tips 3, 16 and Wilton Icing Colors in Orange, Brown and Lemon Yellow

To decorate, follow directions below in numerical order:

1. Using tip 3, outline with brown.
2. Using tip 3, fill-in eyes, nose and mouth with yellow.
3. Using tip 16, cover pumpkin with orange stars.
4. Using tip 3, add brown spiral for stem and brown dot pupils.



Cake and Brownie Baking Instructions

1. Preheat oven to 350°F.
2. Using pastry brush, grease inside of pan with Wilton Cake Release, solid vegetable shortening, or use vegetable pan spray. If using shortening or pan spray, sprinkle flour into pan, shake to cover all greased surfaces and remove all excess flour.
3. Prepare mix; pour 1/3 cup batter into each well in pan.
4. Bake on middle rack for 15-20 minutes.
5. Cool 5 minutes and trim so cakes sit level.
6. Unmold pumpkins and cool 1/2 hour before decorating.
7. Wash pan and repeat to bake remaining pumpkins.

Decorating Hints

For best decorating results, use Wilton Icing Colors since they're concentrated and won't thin icing. Most canned icings should be chilled (about 20 minutes) before using (or if they soften while using). It is not necessary to chill Wilton Decorator Icing.

To Decorate Happy Pumpkin

Use Tips 3, 67 and Wilton Icing Colors in Orange and Leaf Green.

To decorate, follow directions below in numerical order:

1. Using tip 3, outline mouth, eyes and nose with orange.
2. Using tip 3, pipe dot eyes with orange.
3. Using tip 3, pipe orange spiral stem.
4. Using tip 67, add green leaves



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.

