



Instructions for Baking & Decorating STAR WARS Boba Fett Cakes

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

- Wilton Decorating Bags and couplers or parchment triangles (instructions included with all bags)
- Tips 3, 4 and 16 (alternate design also uses tip 18)
- Wilton Icing Colors in Leaf Green, Sky Blue, Brown, Copper and Golden Yellow
- One 2-layer cake mix or ingredients to make favorite layer cake recipe
- Buttercream Icing (recipe included)
- Cake Board, Fanci-Foil Wrap or serving tray



How To Decorate

You will need Wilton Icing Colors in Blue and Golden Yellow; tips 3, 4 and 16. Mix all icings at one time while cake cools. Store in containers until ready to use.

Make 4 cups buttercream icing:

- Tint 1/4 cup yellow
- Tint 1/4 cup copper
- Tint 2/3 cup brown
- Tint 1/3 cup blue
- Tint 1/2 cup moss green (add a splash to light leaf green)
- Reserve 2 cups white (thin 1 1/3 Tablespoons light corn syrup)

WITH THINNED WHITE ICING

- Ice background areas on cake top

WITH BROWN ICING

- Use tip 4 and "To Make Outlines" to make mask and suit details
- Use tip 4 and "To Make Zigzags" to fill-in pocket
- Use tip 16 and "To Make Stars" to decorate curved face and neck bands on face

How To Decorate Quick 'N Easy Boba Fett™ Cake

You will need Wilton Icing Colors in Leaf Green, Brown, Copper, Sky Blue and Golden Yellow; tips 4 and 18. We suggest that you tint all icings 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 yellow
- Tint 1/4 cup copper
- Tint 2/3 cup brown
- Tint 1/3 cup blue
- Tint 1/2 cup moss green (add a small amount of sky blue and brown to light leaf green)
- Reserve 2 cups white (thin 1 1/3 cups with 1 Tablespoon milk or 2 Tablespoons light corn syrup)



Baking Instruct

Preheat oven to 350°F For temperature directions. Your cake will unmold easily when you prepare the pan properly. Grease pan using a pastry brush and solid vegetable shortening (do not use butter, margarine or liquid shortening). Spread the shortening so that all inner surfaces are covered. Sprinkle about 2 Tablespoons flour 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. Use vegetable oil pan spray or vegetable oil pan spray in place of solid shortening and flour.

Cake Release, for perfect, crumb-free release. Use **Easy Non-Stick Spray** for easy release.

Make one 2-layer cake mix according to recipe directions. Pour the cake batter into the pan. If necessary, spread the batter around the pan 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

Icing Smooth With A Spatula

With a spatula, place icing on cake. Spread icing over area to be covered. For a smooth effect, run spatula lightly over the icing in the same direction, blending it in for an even look. For a fluffy effect, swirl icing into peaks using the edge of the spatula.



Let's Practice Decorating

Use decorating bag and coupler as directed in this booklet. Practice each of the following techniques on the back of a cookie sheet with white icing. The practice decorations can be scraped off the cookie sheet back into the mixing bowl and rewhipped for use again. To hold bag while decorating, curl fingers around bag with the end twist locked between your thumb and index finger. This forces the icing down into the tip each time you squeeze. Apply an even pressure with all four fingers and icing will come out of the tip until you stop squeezing. As you decorate, periodically twist the bag down further, forcing the icing down into the tip. Use fingers of other hand to guide as you decorate.



For more about decorating, refer to the Wilton Yearbook of Cake Decorating.

To Make Outlines

Use tip 3. Hold bag at a 45° angle and touch tip to surface.



To Write

Use tip 3 or 4. Hold bag at a 45° angle of cake with bag toward your right so face you (see illustration). As you write always work from left to right. To write out icing with a steady, even pressure, tip along surface in a smooth continuous line. Keep wrist straight, use your arm, not to form each line, letter or word. Tip to print, touch tip to surface and then raise. The icing will flow out of the tip while and touch tip to surface to end each stroke away.

To Make

Use tip 18. Hold bag straight up and down above surface (see illustration). Stop tip in place momentarily, then move tip right in a short circular motion, stopping before you reach your original starting point away and you have a rosette.



and "To Make Stripes" directions to add lines in cake top

FINISHING

"To Make Stars" directions to add cake top border.

"To Write" directions to add message.

"To Make Zigzags" directions to add insignia to emblem.

FINISHING

"To Make Shells" directions to edge cake base.

Tip 16 moss
green stripe
antenna

Tip 3 brown
zigzags

Tip 16 moss
green stars

Tip 16 brown
stars

Tip 16 copper
stars

Tip 4 brown
detail outlines



Follow same procedure to fill in other outlines.

To Make Stars

An entire cake or just one area can be covered with icing stars made very close together so that no cake shows between stars.

Use tip 16 or 18. Hold bag straight up and down (see illustration) with tip $\frac{1}{8}$ " above practice 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.



YES



NO

Icing Smooth with a Spatula

With a spatula, place icing on cake. Spread icing over area to be covered. For a smooth effect, run spatula lightly over the icing in the same direction blending it in for an even look. For a fluffy effect, touch spatula to icing and pull up.

To Make Stripes

Use tip 16 or 18. Hold decorating bag at a 45° angle to squeeze out icing with a steady, even pressure, move tip in direction laying out a ribbed stripe of icing. To end a stripe, and pull tip away. Stripes can be made straight or curved in area.