



Instructions for Baking & Decorating Mini Ball 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, 21.
- Wilton Icing Colors in Sky Blue, White, Orange, Pink and Golden Yellow.
- Cake Board, Fancy-Foil Wrap; blue posterboard for Baseball Caps.
- Small Derby Clown (Stock No. 2113-2759) for Clowns.
- One 2-layer cake mix or ingredients to make favorite layer cake recipe. (for 12-15 Mini Balls)
- 4 cups Wilton Buttercream Icing (recipe included).



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

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Woodridge, IL 60517
www.wilton.com

Stock No. 2105-1760

Baseball Caps

Use Wilton Icing Colors Sky Blue and Orange. Use Tips 3 and 16. To decorate follow directions below in numerical order:

1. Cut out blue posterboard cap brim and position under Mini Ball
2. Cover Mini Ball with tip 16 blue stars.
3. Pipe tip 16 blue rosette button on cap.
4. Print tip 3 orange message.



Baseballs

Use Wilton Icing Colors White and Orange. Use Tips 3 and 16. To decorate follow directions below in numerical order:

1. Cover Mini Ball with tip 16 white stars.
2. Outline tip 3 orange seams.
3. Make tip 3 orange pull-out dots on seam edges.
4. Print tip 3 orange message.

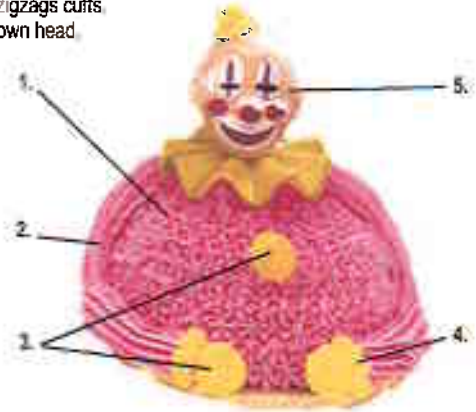


Clown

Use Wilton Icing Colors Golden Yellow, Orange, Accent with Derby Clowns (Stock No. 2113-2635). Use Tips 3, 16 and 21.

To decorate follow directions below in numerical order:

1. Cover Mini ball with tip 16 pink stars.
2. Pipe tip 21 pink striped arms.
3. Make tip 3 yellow dot hands and button.
4. Pipe tip 3 yellow zigzags cuffs.
5. Push in Derby Clown head.



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 2/3 cup cake batter into each well in pan, about 2/3 full. Be careful not to touch sides or bottom of pan. Bake cake on middle rack of 350°F oven for 25-30 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.

Decorating With Wilton Icings

Wilton Frosting Mix: You will need 2-3 packages of Creamy White Icing Mix. To prepare, follow package directions. Each package makes about 2 cups icing. Excellent for tinting any shade required. If you're using another type of frosting mix, you will need three 15.4 oz. packages of the creamy vanilla type that will frost two 8 in. or 9 in. layers. For each package of frosting mix, use four less teaspoons water than package directs. Each package makes about 1 3/4 cups icing. Do not refrigerate icing before decorating. Cake may be refrigerated after it is iced.

Wilton Ready-to-Use Decorator's Icing: You will need approximately 2-3 cans of our delicious white icing. Each 16.5 oz. can holds about 2 cups. It's ideal for all of your decorating needs – frosting, decorating and flower making.

