



Baseball Caps

Use tips 3, 16 and Wilton Icing Colors Sky Blue, Orange.



Baseballs

Use tips 3, 16 and Wilton Icing Colors White, Orange.



Mini Ball

Wilton makes any occasion special. For a wide variety of quality pans and decorating accessories, see your Wilton dealer or the current Wilton Yearbook of Cake Decorating.



Clown

Use Tips 3, 16, 21 and Wilton Icing Colors Golden Yellow, Orange. Accent with Comical Clowns (Stock No. 2113-2635). Baking and decorating instructions on back





Mini Ball

Single-serving cakes, ideal for any special occasion, snacks and more!

Tools and Ingredients

Before you begin baking and decorating any of the Mini Ball designs shown, you'll need the following:

- One 2-layer cake mix (for 12–15 Mini Balls)
- Wilton decorating bags and couplers or parchment triangles
- Decorating tips for desired design (see other side of label)
- Wilton Icing Colors for desired design (see other side of label)
- Comical Clowns (Stock No. 2113-2635) for accent
- 4 cups of Wilton Buttercream Icing (or use 2 pkgs. of Wilton Icing Mix or 3 16.5 oz. cans of vanilla frosting)

Baking Instructions

1. Preheat oven to 350°.
2. Using pastry brush, grease inside of pan with solid vegetable shortening, or use vegetable pan spray. Sprinkle about 2 T flour into pan, shake to cover all greased surfaces and remove excess flour.
3. Prepare cake mix; pour ½ cup batter into each well in pan.
4. Bake on middle rack for 15–20 min.
5. Cool 5 min. and trim so cakes sit level.
6. Unmold cakes and cool ½ hr. before decorating.
7. Wash pan and repeat to yield 12–15 Mini Balls.

Decorating Hints

For best decorating results, use Wilton Icing Colors since they're concentrated and won't thin icing. Chill canned icing before using (or if it becomes too soft).

To ice smooth, place icing on cake with spatula, then spread lightly with spatula in one direction over the area to be covered.

To outline, use tip 3. Hold decorating bag at a 45° angle and touch tip to cake. Squeeze as you raise tip slightly and guide along surface. To end outline, stop squeezing, touch tip to cake and pull away.

To pipe stars, use tip 16. Hold bag straight up (at a 90° angle) and squeeze until star is formed. Stop pressure and pull tip away.

To print, use tip 3. Hold bag at a 45° angle with back of bag to the right for horizontal lines, toward you for vertical ones. Squeeze out lines as you raise tip slightly. To end, stop squeezing, touch tip to cake and pull away.

To make pull-out dots, use tip 3. Hold bag straight up (at a 90° angle) with tip ⅛ in. above cake, and squeeze to form dot. Keep tip in icing until dot is desired size then pull tip up and away from cake.

To make zigzags, use tip 3. Hold bag at a 45° angle with tip lightly touching cake. Squeeze out icing with steady, even pressure as you move tip in a tight side-to-side motion.

To make rosettes, use tip 16. Hold bag straight up (at a 90° angle) with tip ⅛ in. above cake. Squeeze and hold tip in place momentarily. Continue squeezing as you move tip around to the right in a short circular motion. Stop pressure just before you reach your starting point. Pull tip away.

Wilton Buttercream Icing

This creamy, flavorful icing is ideal for decorating.

- ½ cup butter or margarine
- ½ cup solid vegetable shortening
- 1½ t vanilla
- 5½ cups (approx. ¼ lb.) sifted confectioners sugar
- 5 T 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 ready to decorate. Refrigerate when not in use. Keeps for up to 2 weeks in an airtight container. Rewhip before using.

Makes 4 cups.

Clowns

To decorate follow directions below in numerical order:

1. Cover Mini Ball with pink stars (tip 16).
2. Pipe pink striped arms (tip 21).
3. Make yellow pull-out dot hands (tip 3).
4. Pipe yellow zigzag cuffs (tip 3).
5. Push in Comical Clown head.

Baseball Caps

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 blue stars (tip 16).
3. Pipe blue rosette button on cap (tip 16).
4. Print orange message (tip 3).

Baseballs

To decorate follow directions below in numerical order:

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



Mini Ball

Single-serving
occasion, snacks

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- 4 cups of Wilton Buttercream Icing (or use 2 pkgs. of Wilton Icing Mix or 3 16.5 oz. cans of vanilla frosting)

Baking Instructions

1. Preheat oven to 350°.
2. Using pastry brush, grease inside of pan with solid vegetable shortening, or use vegetable pan spray. Sprinkle about 2 T flour into pan, shake to cover all greased surfaces and remove excess flour.
3. Prepare cake mix; pour $\frac{1}{3}$ cup batter into each well in pan.
4. Bake on middle rack for 15-20 min.
5. Cool 5 min. and trim so cakes sit level.
6. Unmold cakes and cool $\frac{1}{2}$ hr. before decorating.
7. Wash pan and repeat to yield 12–15 Mini Balls.