



# Mini Christmas Tree

Six single-serving trees for entertaining, snacks and more!

A festive treat! One 2-layer cake mix yields 15 to 18 tree cupcakes to decorate any way you wish.

Easy-to-follow baking and decorating hints on back and side panels. Pan contains six molds 1 1/2 in. deep.



Also great for baking muffins and brownies!



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Made in Korea





# Mini Christmas Trees

Six single-serving trees, ideal for entertaining, snacks and more!

## Tools and Ingredients

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

- One 2-layer cake mix (for 15-18 Trees), Brownie Mix, or Muffin Mix. (servings may vary).
- 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)
- Candy-coated chocolates or cinnamon flavored candies for accent
- Wilton Buttercream Icing (or use Wilton Icing Mix or Wilton Ready-to-use Decorator's Icing)

## Baking Instructions for Cakes, Brownies, or Muffins

1. Preheat oven to 350°
2. Using pastry brush, grease inside of pan with solid vegetable shortening, or use vegetable pan spray. Sprinkle flour into pan, shake to cover all greased surfaces and remove excess flour.
3. Prepare mix; pour 1/2 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 trees and cool 1/2 hr. before decorating.
7. Wash pan and repeat to bake remaining trees.

## 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 min.) before using (or they soften while using). It is not necessary to chill Wilton Decorating Icing.

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

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

**To pipe stars,** use tip 16. Hold decorating bag at 45° angle and straight up (at a 90° angle) and squeeze until star is formed. Stop pressure and pull tip away.

**To make pull-out stars,** use tip 16. Hold decorating bag at 45° angle and straight up. When icing strand is long enough, stop pressure and pull working tip away. Repeat procedure working from base of the area wish to decorate upward to the top. Keep icing close together so no air shows through.

## Christmas Tree

To decorate, follow directions below in numerical order:

1. Cover tree with green pull-out stars (tip 16).
2. Pipe green zigzag for tree trunk (tip 16).
3. Add candy-coated chocolates.

## Star Tree

To decorate, follow directions below in numerical order:

1. Pipe green outline garland (tip 3).
2. Pipe green zigzag for tree trunk (tip 3).
3. Add yellow and red stars (tip 16).
4. Pipe 5 yellow shells for star at tree-top (tip 16).

## Snow Covered Tree

To decorate, follow directions below in numerical order:

1. Ice entire cake white.
2. Pull fork through icing in rows.
3. Attach cinnamon candies.

