



Great for
Female Grads
and
Male Grads
Use your
Grad's school
colors!



Proud Graduate

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Female Grads
and
Male Grads
Use your
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Proud Graduate



Top Achiever



Summa Cum Laude



Honor Roll Girl

Pan takes one 2-layer cake mix. Suggested tips, colors and instructions included.

with these grade-A cakes. Perfect for grads from elementary school to college — great for any end-of-class celebration!

Decorating is easy with Wilton! Choose from our large assortment of cake decorating accessories — bags, tips, icing colors, icing mixes and more.

For more decorating ideas and quality products, see the current Wilton Yearbook of Cake Decorating.

Wilton Method
Cake Decorating Classes!
Call: 1-800-942-8881



Proud Graduate (Feature)

Use tips 3, 16, 21 and Wilton Icing Colors in Copper, Lemon Yellow, Christmas Red, Brown, Black and Royal Blue.



Achiever

Use tips 2, 4, 16, 21 and Wilton Icing Colors in Golden Yellow, Brown, Copper and Ivory.



Summa Cum Laude

Use tips 3, 16, 21 and Wilton Icing Colors in Burgundy, Black, Brown and Golden Yellow.



Honor Roll Girl

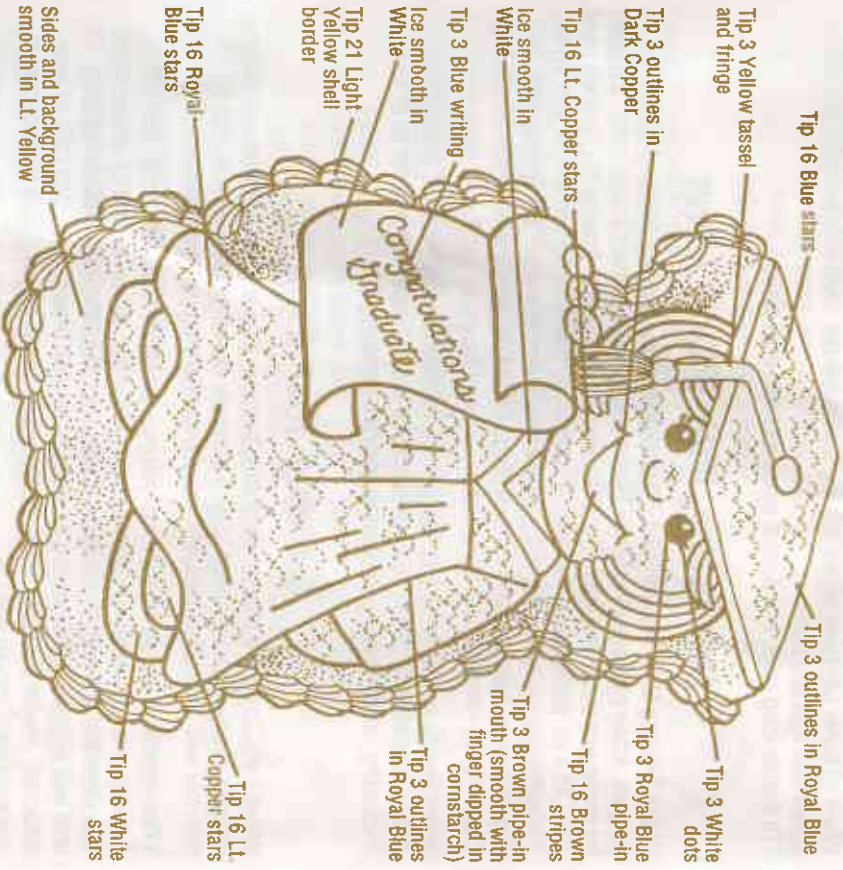
Use tips 3, 16, 21 and Wilton Icing Colors in Royal Blue, Brown, Golden Yellow and Copper.

To Decorate Honor Roll Girl

You will need Wilton Icing Colors in Royal Blue, Golden Yellow and Copper, and tips 3, 16, 21.

Make 4 1/2 cups buttercream icing:

- Tint 1 1/4 cups blue
- Tint 1/4 cup royal blue
- Tint 1/4 cup brown.
- Tint 1/4 cup yellow.
- Tint 1 1/2 cups lt. yellow.
- Tint 1/2 cup lt. copper (fleshstone).
- Tint 1/4 cup copper.
- Reserve 1/4 cup white.



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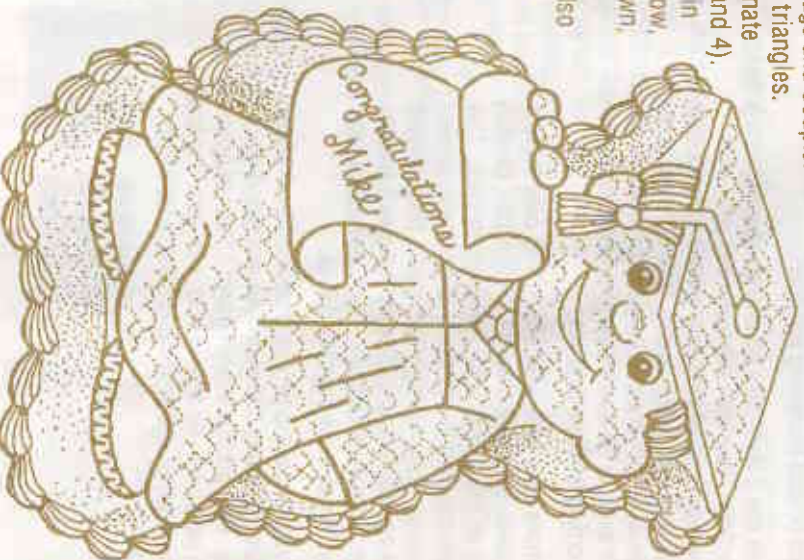
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Instructions for Baking & Decorating Proud Graduate Cakes

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

- Wilton Decorating Bags and Coupler or parchment paper triangles.
- Tips 3, 16, 21 (alternate designs also use 2 and 4).
- Wilton Icing Colors in Copper, Lemon Yellow, Christmas Red, Brown, Black, Royal Blue (alternate designs also use Golden Yellow, Ivory, Burgundy).
- Cake Board, Fancy-Foil Wrap.
- One 2-layer cake mix or ingredients to make your favorite layer cake recipe.
- Buttercream Icing (recipe inside).

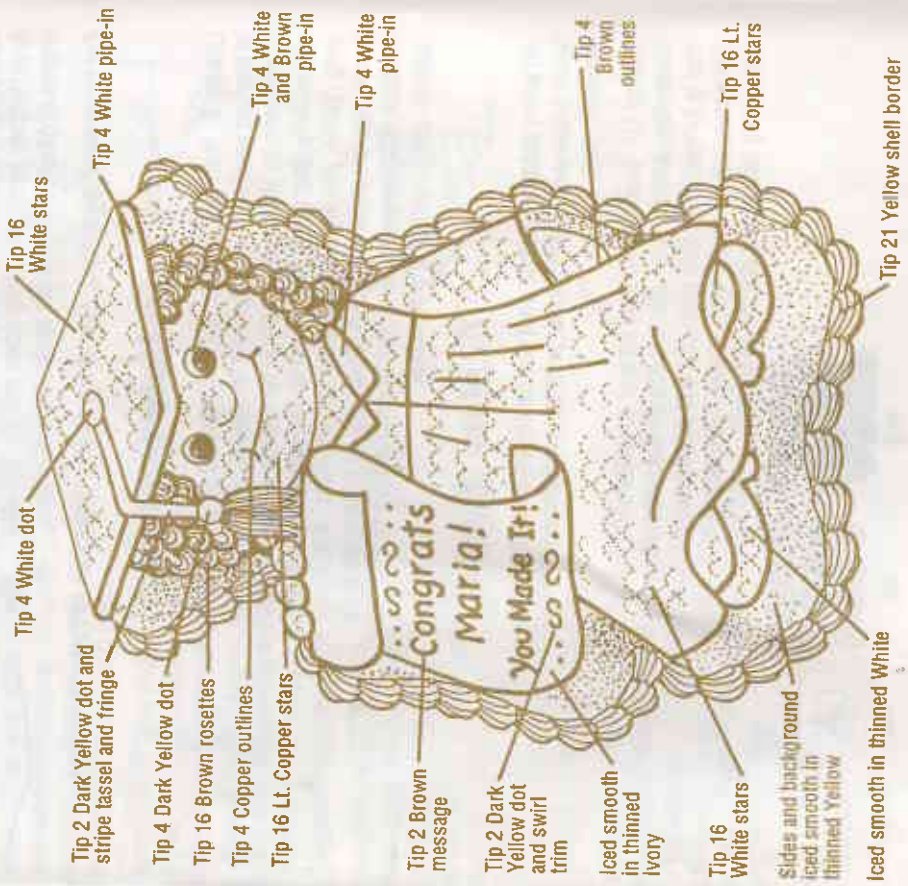


To Decorate Top Achiever

You will need Wilton Icing Colors in Golden Yellow, Brown, Copper and Ivory, tips 2, 4, 16, 21.

Make 4 1/4 cups buttercream icing:

- Tint 1/2 cup brown.
- Tint 1/4 cup copper.
- Tint 1/4 cup lt. copper (fleshstone).
- Tint 1/4 cup ivory (thin with 1/8 teaspoon light corn syrup).
- Tint 1 1/2 cups yellow (thin 1/2 cup with 1/4 teaspoon light corn syrup).
- Tint 1/4 cup dark yellow.
- Reserve 1 1/4 cups white (thin 1/4 cup with 1/8 teaspoon light corn syrup).

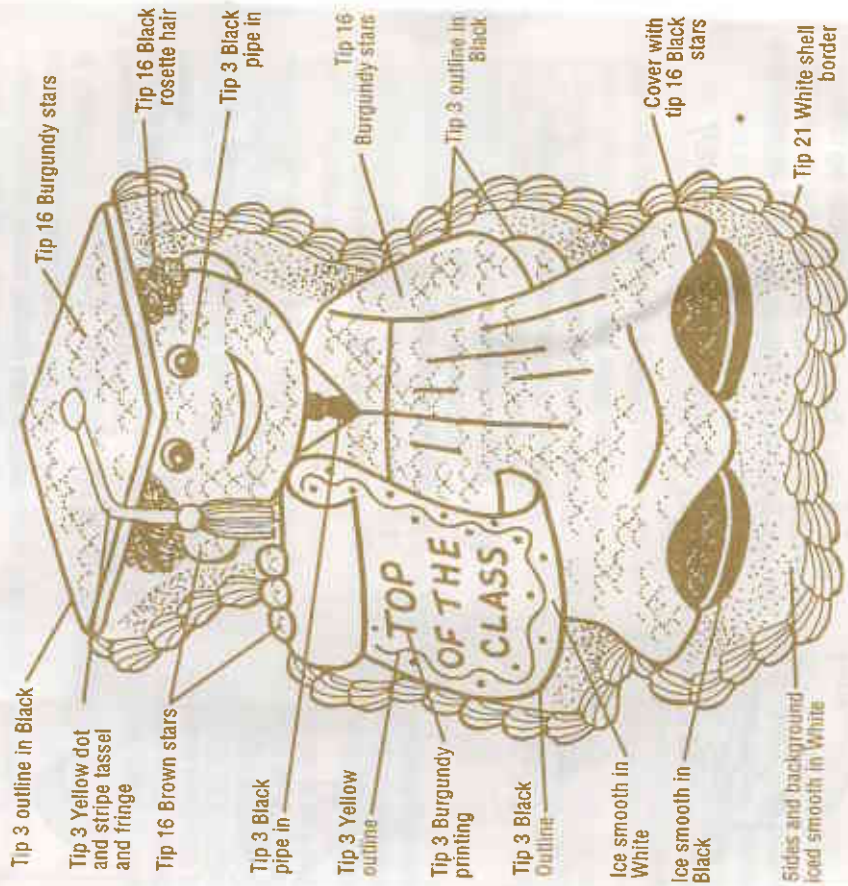


To Decorate Summa Cum Laude

You will need Wilton Icing Colors in Burgundy, Black, Brown and Golden Yellow, and tips 3, 16, 21.

Make 4 cups buttercream icing:

- Tint 1 1/4 cups burgundy.
- Tint 1/2 cup black.
- Tint 1/2 cup brown.
- Tint 1/4 cup yellow.
- Reserve 1 1/2 cups white.



To Decorate Proud Graduate

You will need Wilton Icing Colors in Copper, Lemon Yellow, Christmas Red, Brown, Black, Royal Blue, and tips 3, 16, 21. 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 1/2 cups buttercream icing:

- Tint 1/2 cup light copper (fleshstone).
- Tint 1 3/4 cups yellow.
- Tint 1/4 cup red.
- Tint 1 1/4 cups brown.
- Tint 1/4 cup blue
- Tint 1/4 cup black
- Reserve 1/4 cup white. (thinned)

WITH WHITE ICING

- Ice background area of diploma, eyes and shirt smooth.
- Use tip 3 to pipe dot and stripe tassel.

WITH BLACK ICING

- Outline mortarboard, gown and shoes with tip 3 strings.

WITH COPPER ICING

- Outline facial features, hand, fingers, and arm with tip 3 strings.
- Cover face and hands with tip 16 stars.

WITH YELLOW ICING

- Ice background area and sides of cake smooth.
- Pipe tip 16 stripes for hair.
- Outline diploma with tip 3 strings.
- Edge base border with tip 21 shells.

WITH BROWN ICING

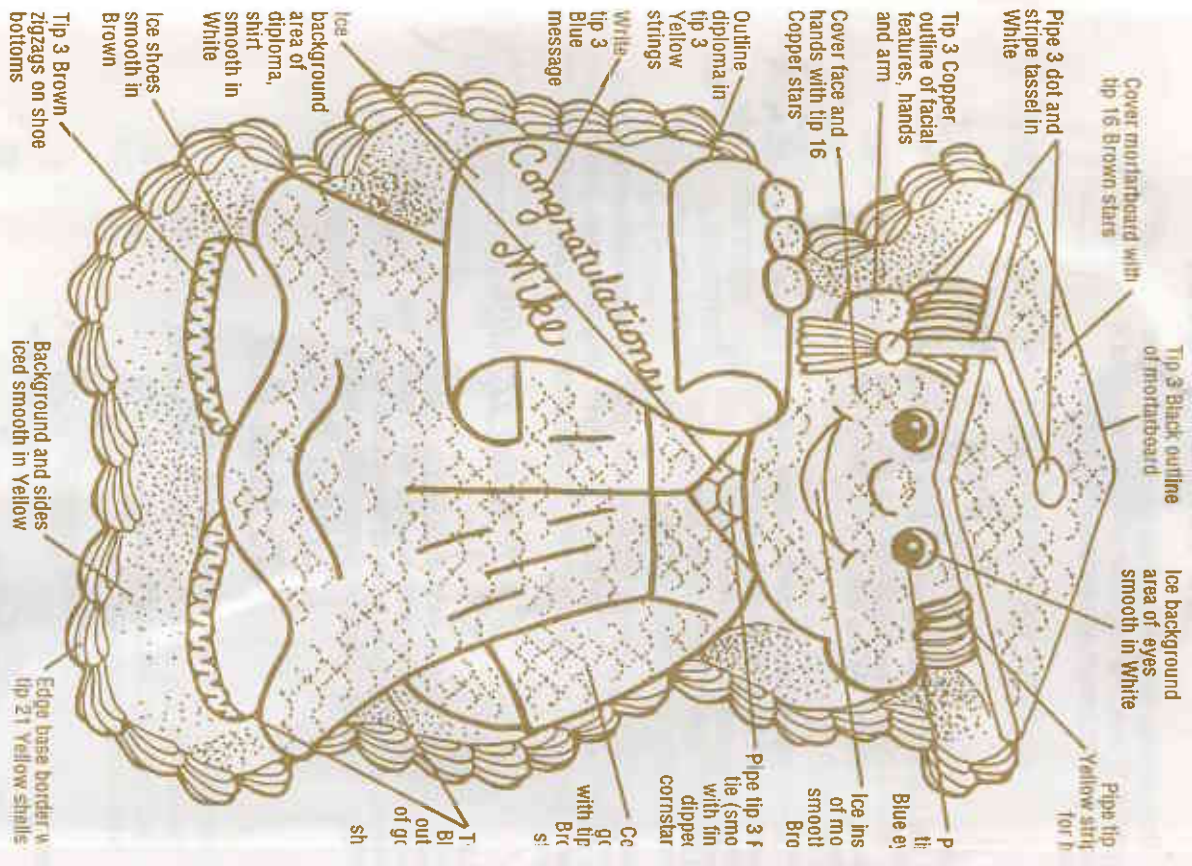
- Ice shoes and inside of mouth smooth.
- Cover gown and mortarboard with tip 16 stars.
- Add tip 3 zigzag for bottoms of shoes.

WITH BLUE ICING

- Pipe in eyes with tip 3.
- Write tip 3 message.

WITH RED ICING

- Pipe in tip 3 tie (smooth with finger dipped in cornstarch).



DON'T FORGET TO COPY THE BASIC INSTRUCTIONS ON THE BOTTOM OF PAGE 1.



Instructions for Baking & Decorating Proud Graduate 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.
- Tips 3, 16, 21 (alternate designs also use tips 2 and 4).
- Wilton Icing Colors in Copper, Royal Blue, Christmas Red, Lemon Yellow, Brown and Black (alternate designs also use Golden Yellow, Ivory, Burgundy).
- Cake Board, Fancy-Foil Wrap.
- One 2-layer cake mix or ingredients to make favorite layer cake recipe.
- Buttercream Icing (recipe included).



Wilton Method Cake Decorating Classes
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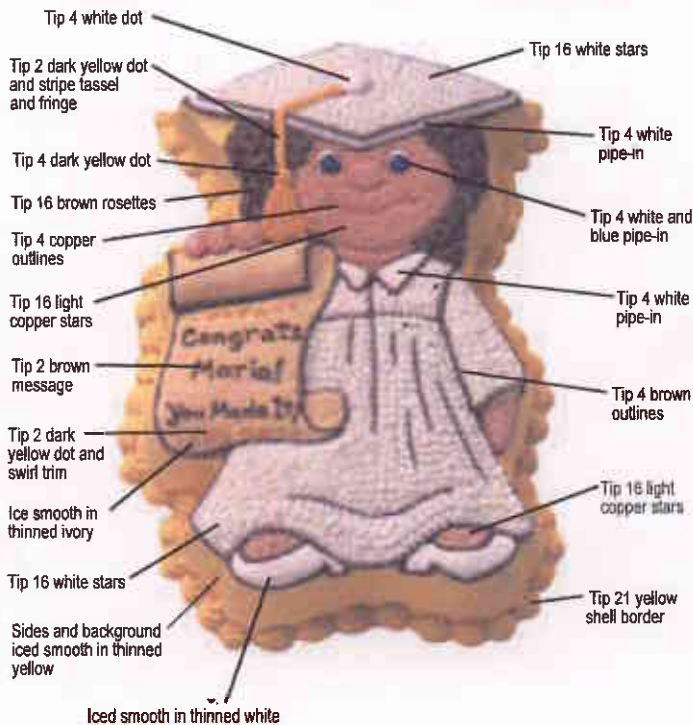
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To Decorate Top Achiever

You will need Tips 2, 4, 16 and 21; Wilton Icing Colors in Copper, Royal Blue, Ivory, Golden Yellow and Brown.

Make 4 1/2 cups buttercream icing:

- Tint 1/2 cup brown
- Tint 1/4 cup copper
- Tint 1/4 cup light copper (Light skintone)
- Tint 1/4 cup ivory (thin with 1/8 teaspoon light corn syrup)
- Tint 1/4 cup blue
- Tint 1 1/2 cups yellow (thin 1/2 cup with 1/4 teaspoon light corn syrup)
- Tint 1/4 cup dark yellow
- Reserve 1 1/4 cups white (thin 1/4 cup with 1/8 teaspoon light corn syrup)



To Decorate Proud Graduate

You will need Tips 3, 16 and 21; Wilton Icing Colors in Copper, Lemon Yellow, Christmas Red, Brown, Black and Royal Blue. We suggest you color all icings at once while the cake cools. Refrigerate icings in covered containers until ready to use.

Make 4 1/2 cups buttercream icing:

- Tint 1/2 cup light copper (light skintone)
- Tint 1 3/4 cups yellow
- Tint 1/4 cup red
- Tint 1 1/4 cups brown
- Tint 1/4 cup blue
- Tint 1/4 cup black
- Reserve 1/4 cup white (thinned with 1/8 teaspoon light corn syrup)

WITH WHITE ICING:

- Ice background area of diploma, eyes and shirt smooth
- Use tip 3 to pipe dot and stripe tassel

WITH BLACK ICING

- Outline mortarboard, gown and shoes with tip 3 strings

WITH COPPER ICING

- Outline facial features, hand, fingers, and arm with tip 3 strings
- Cover face and hands with tip 16 stars

WITH YELLOW ICING

- Ice background area and sides of cake smooth
- Pipe tip 16 stripes for hair
- Outline diploma with tip 3 strings
- Edge base border with tip 21 shells

WITH BROWN ICING

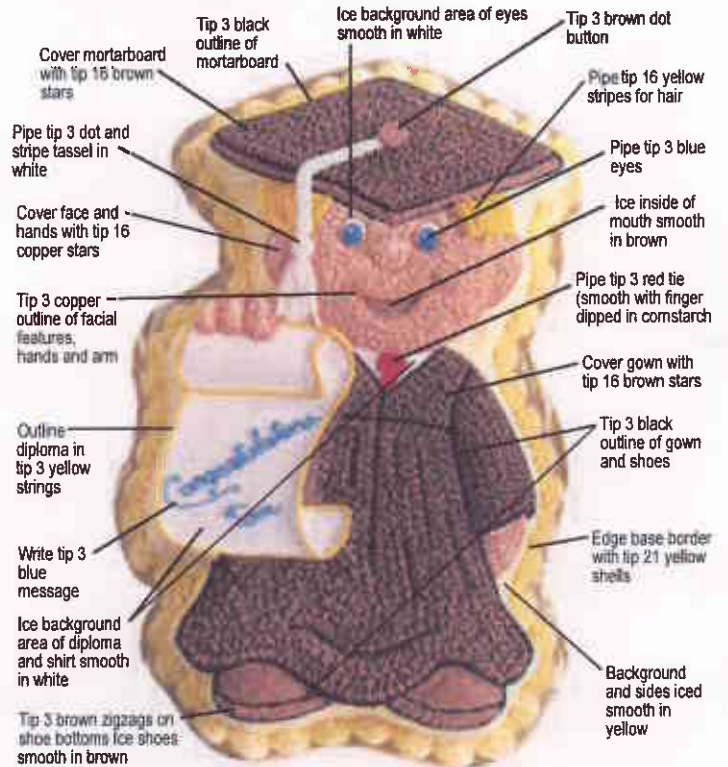
- Ice shoes and inside of mouth smooth
- Cover gown and mortarboard with tip 16 stars
- Add tip 3 zigzag for bottoms of shoes
- Add tip 3 dot button on mortarboard

WITH BLUE ICING

- Pipe in eyes with tip 3
- Write tip 3 message

WITH RED ICING

- Pipe in tip 3 tie (smooth with finger dipped in comstarch)



Cake Release

For perfect, crumb-free cakes!

No need to grease and flour your baking pan - Cake Release coats in one step. Simply spread Cake Release lightly on pan bottom and sides with a pastry brush and fill with batter. Cakes release perfectly without crumbs every time, giving you the ideal surface for decorating. Now in convenient dispensing bottle. Certified Kosher. 8 oz.

702-6016

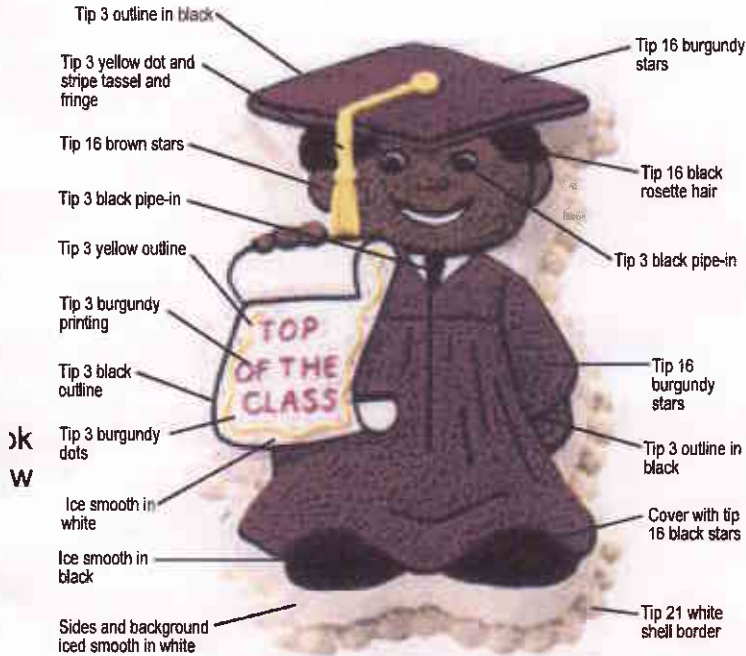


To Decorate Summa Cum Laude

You will need Tips 3, 16 and 21; Wilton Icing Colors in Black, Brown, Burgundy and Golden Yellow.

Make 4 cups buttercream icing:

- Tint 1 1/4 cups burgundy
- Tint 1/2 cup black
- Tint 1/2 cup brown
- Tint 1/4 cup yellow
- Reserve 1 1/2 cups white



To Decorate Honor Roll Girl

You will need Tips 3, 16 and 21; Wilton Icing Colors in Golden Yellow, Brown, Royal Blue and Copper.

Make 4 3/4 cups buttercream icing:

- Tint 1 1/4 cups blue
- Tint 1/4 cup royal blue
- Tint 1/2 cup brown
- Tint 1/4 cup yellow
- Tint 1 1/2 cups light yellow
- Tint 1/2 light copper (fleshstone)
- Tint 1/4 cup copper
- Reserve 1/4 cup white



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 the cake batter into pan, and if necessary, spread the batter around with a spatula 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 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.



For more Decorating Techniques & Tips

Visit our website at www.wilton.com -

Learn To Decorate - Basic Decorating Lessons.

Using Your Decorating Bag and Coupler

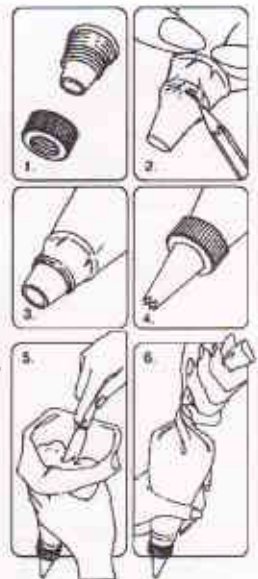
You can make many different designs with just one decorating bagful of icing by using the Wilton Featherweight or Disposable Decorating bags and coupler and changing decorating tips.

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.



Using Parchment Bags

Parchment bags made from parchment paper triangles give you more versatility and the convenience of one-time use. Follow package directions. To "pipe-in" using a cut parchment bag, cut the point of the bag to desired opening.