



Instructions for Baking & Decorating Stars & Stripes Cakes

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

- Wilton Decorating Bags and Couplers or Parchment Triangles
- Tips 16, 21
- Wilton Icing Colors in Royal Blue and Christmas Red.
- Cake Board, Fanci-Foil Wrap or serving tray.
- One 2-layer cake mix or ingredients to make favorite layer cake recipe.
- Buttercream Icing (recipe included)
- Alternate designs use Wilton Piping Gel, Cream Cheese Mousse recipe (included), strawberry glaze, fresh strawberries, fresh blueberries, fresh mint leaves



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

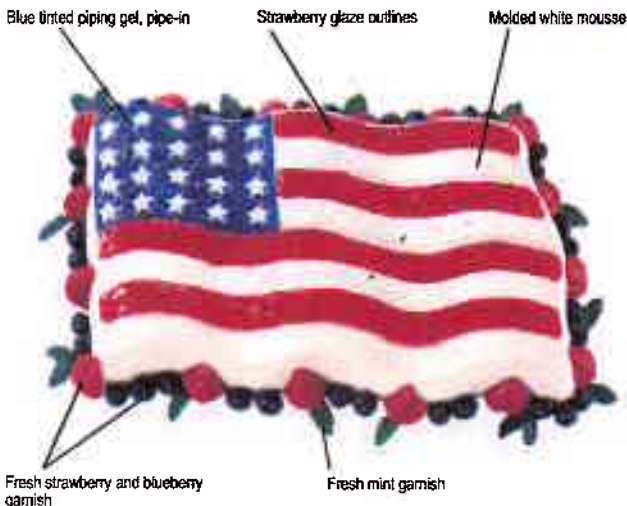
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Woodridge, IL 60517
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Stock No. 2105-183

To Decorate Red, White and Cool

You will need Wilton Icing Color in Royal Blue; Wilton Piping Gel; Cream Cheese Mousse recipe, strawberry glaze, fresh strawberries and blueberries, fresh mint leaves.

Spray pan with vegetable pan spray and fill with cream cheese mousse recipe. Refrigerate following recipe directions; unmold. Fill parchment bag with blue tinted piping gel, cut small opening in bag and pipe in background area behind stars. Fill another parchment bag with strawberry glaze, cut small opening in bag and pipe zigzag red stripes on flag. Garnish with fresh fruit and mint leaves.



To Decorate Stars and Stripes

You will need Wilton Icing Colors in Royal Blue and Christmas Red; tips 16, 21. We suggest that you tint all icings at one time while cake cools. Refrigerate icing in covered containers until ready to use.

Make 4 1/4 cups buttercream icing:

- Tint 1/2 cup blue
- Tint 3/4 cup red
- Reserve 3 cups white (thin 1 cup with 1 tablespoon light corn syrup)

WITH THINNED WHITE ICING

- Use spatula and "Icing Smooth With Spatula" directions to ice sides smooth

WITH RED ICING

- Use tip 16 and "To Make Stars" directions to cover stripes

WITH WHITE ICING

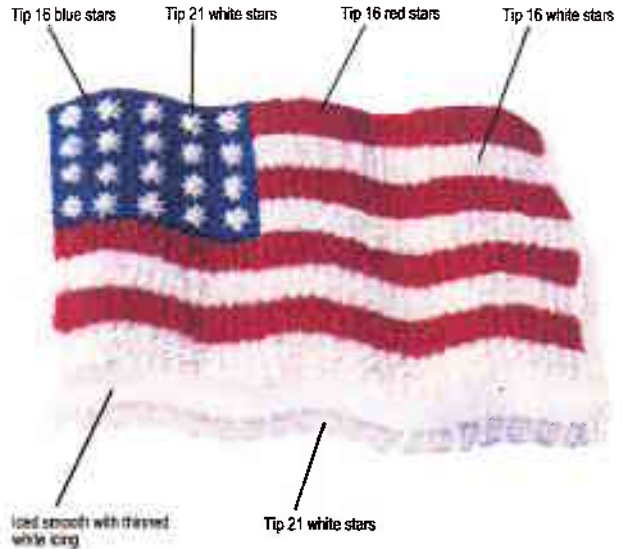
- Use tip 16 and "To Make Stars" directions to cover stripes

WITH BLUE ICING

- Use tip 16 and "To Make Stars" directions to cover star background area

WITH WHITE ICING

- Use tip 21 and "To Make Stars" directions to pipe corner stars
- Use tip 21 and "To Make Stars" directions to pipe bottom border



Cake Release

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

For perfect, crumb-free cakes!

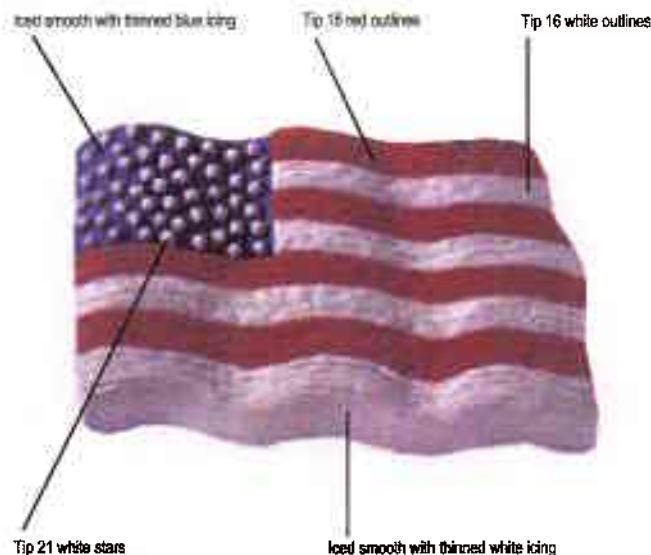


To Decorate Long May It Wave

You will need Wilton Icing Colors in Royal Blue and Christmas Red; tip 16.

Make 3 1/2 cups buttercream icing.

- Tint 3/4 cup red
- Tint 1/2 cup blue (thin with 1 1/2 teaspoons light corn syrup)
- Reserve 2 1/4 cups white (thin 1 cup with 1 tablespoon light corn syrup)



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.

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 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.

Making Buttercream Icing

The thick, but creamy texture of this flavorful icing makes it ideal for decorating*. For best results, keep icing bowl in refrigerator when not in use. It can be refrigerated in an airtight container for up to 2 weeks. Rewhip before using. YIELD: 3 CUPS.

- 1/2 cup solid vegetable shortening
- 1/2 cup butter or margarine
- 4 cups (1 lb.) sifted confectioners' sugar
- 2 tablespoons milk
- 1 tsp. Wilton Clear Vanilla Extract

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 sugar has been mixed in, icing will appear dry. Add milk and beat at medium speed until light and fluffy.

*To thin for icing cake, add a small amount of light corn syrup.

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 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.

