



Instructions for Baking & Decorating Scarecrow 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 use tips 1, 4, 12, 18, 20, 47, 101, 104, 129, 352).
- Wilton Icing Colors in Cornflower Blue, Golden Yellow, Brown, Orange, Moss Green, Ivory, Red-Red. (Alternate designs use Violet, Kelly Green, Leaf Green, Creamy Peach, Black, Rose, Royal Blue, Lemon Yellow, Copper). Wilton Tube Decorating Gel in Leaf Green.
- 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 Royal Icing (recipe included), jelly candy worms.



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

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To Decorate Pumpkin Picker

You will need Wilton Icing Colors in Golden Yellow, Brown, Violet, Orange, Ivory and Kelly Green; tips 3, 4, 16 and 18.

Make 5 1/4 cups of buttercream icing:

- Tint 1/4 cup yellow
- Tint 1/2 cup brown
- Tint 3/4 cup violet
- Tint 1/2 cup orange
- Tint 1/4 cup green
- Tint 2 1/4 cups light ivory (thin 1 1/4 cups with 1 tablespoon plus 1 teaspoon of light corn syrup)
- Tint 1/2 cup dark ivory
- Reserve 1/4 cup white



To Decorate Scarecrow

You will need Wilton Icing Colors in Cornflower Blue, Golden Yellow, Brown, Orange, Ivory, Moss Green, Red-Red; 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 5 1/4 cups of buttercream icing:

- Tint 2 1/2 cups blue with a small amount of ivory (thin 1 1/4 cups with 1 tablespoon plus 1 teaspoon light corn syrup)
- Tint 1/4 cup yellow with a small amount of ivory
- Tint 3/4 cup brown with a small amount of ivory
- Tint 3/4 cup orange with a small amount of ivory
- Tint 1/4 cup green with a small amount of ivory
- Tint 1/2 cup ivory
- Tint 1/4 cup red

*NOTE: A small amount of ivory was added to each color except red to achieve shades used.

WITH THINNED BLUE ICING

- Use spatula to ice cake sides and background areas smooth.

WITH BROWN ICING

- Use tip 3 and "To Outline" directions to outline scarecrow, hat, facial features, basket, apples.
- Pipe tip 3 lattice strings and stitch marks on elbow patches.
- Use tip 3 and "To Pipe-In" directions to pipe-in pupils, button on sleeve and area under hat brim.
- Use tip 16 and "To Make Stripes" directions to pipe basket, tie around neck.
- Use tip 16 and "To Make Zigzags" directions to pipe top edge of basket.

WITH IVORY ICING

- Use tip 16 and "To Make Stars" directions to cover face and collar.

WITH GREEN ICING

- Use tip 3 and "To Pipe-In" directions to pipe in nose.
- Use tip 16 and "To Make Stars" directions to cover elbow patches and band on hat.

WITH RED ICING

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

WITH ORANGE ICING

- Use tip 3 and "To Pipe-In" directions to pipe-in eyes. Use tip 16 and "To Make Stars" directions to cover shirt.

WITH YELLOW ICING

- Use tip 16 and "To Make Stripes" directions to pipe straw hair and hands.

WITH BLUE ICING

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



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..

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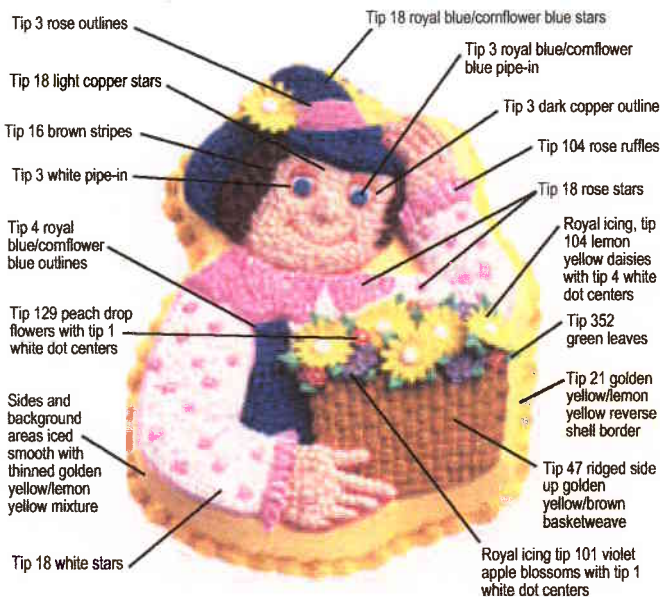


To Decorate Happy Gardener

You'll need Wilton Icing Colors in Rose, Royal Blue, Cornflower Blue, Lemon Yellow, Golden Yellow, Brown, Violet, Creamy Peach, Kelly Green, and Copper; tips 1, 3, 16, 18, 21, 47, 101, 104, 129, 352; buttercream and royal icings.

Make 6 3/4 cups of buttercream icing:

- Tint 1 cup rose
- Tint 3/4 cup royal blue/cornflower blue mixture
- Tint 2 1/4 cups golden yellow/lemon yellow mixture (thin 1 1/4 cups with 1 tbsp. plus 1 tsp. light corn syrup)
- Tint 1/4 cups brown
- Tint 1/2 cup golden yellow/brown mixture
- Tint 1/2 cup green
- Tint 1/4 cup light copper
- Tint 1/4 cup dark copper
- Reserve 3/4 cup white
- Make 1 1/2 cups of royal icing:
 - Tint 1/2 cup lemon yellow
 - Tint 1/2 cup violet
 - Tint 1/2 cup creamy peach

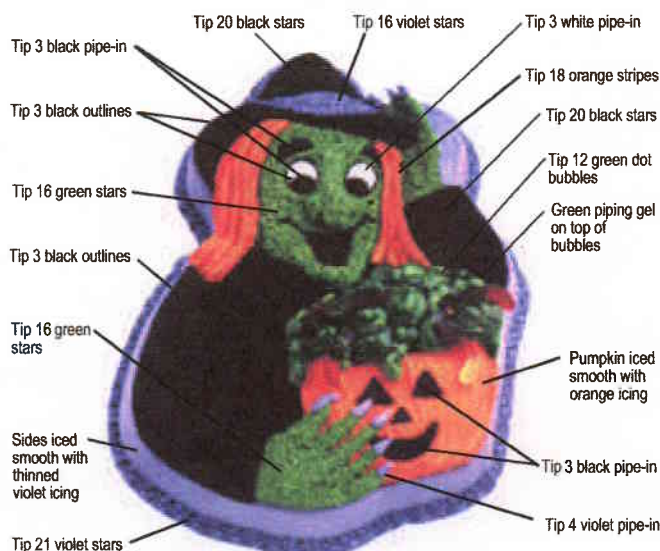


To Decorate Spellbinding Witch

You will need Wilton Icing Colors in Orange, Leaf Green, Black, Violet; tips 3, 4, 12, 16, 18, 20, 21; Wilton Decorating Gel in Leaf Green; jelly candy worms.

Make 5 1/2 cups of buttercream icing:

- Tint 3/4 cup orange
- Tint 3/4 cup green
- Tint 1 1/4 cups black
- Tint 2 1/2 cups violet (thin 1 1/4 cups with 1 tablespoon plus 1 teaspoon of light corn syrup)
- Reserve 1/4 cup white



For more Decorating Techniques & Tips

Visit our website at www.wilton.com -

Learn To Decorate - Basic Decorating Lessons.

Baking Instructions

Preheat oven to 350°F or 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.



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.

