



Instructions for Baking & Decorating Step-by-Step Holiday Tree Cakes

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

- Wilton Icing Color in Kelly Green
- One 2-layer cake mix or ingredients to make favorite layer cake recipe
- Cake Board, Fancy-Foil Wrap or serving tray
- Decorate with your favorite candies
- Buttercream Icing (recipe included)

Everyone will love to see a great-looking tree cake at the celebration—and you can decorate it in just three easy steps! Also ideal for molded gelatin and ice cream, salads, bread dough and more.

We recommend hand washing pan in hot, soapy water.



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

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Use and Care

Before first use, hand wash in hot, soapy water; rinse and dry. Apply a film of cooking oil to surface with paper towel. For baked products, grease pan with solid vegetable shortening. After using, we recommend washing pan in hot, soapy water. Rinse and towel dry.

Buttercream Icing

- 1/2 cup butter or margarine
- 1/2 cup solid vegetable shortening
- 1 teaspoon vanilla extract
- 4 cups (1 lb.) sifted confectioners' sugar
- 2 tablespoons milk

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. Makes 3 cups.

To Decorate Quick Candy Tree

Here's a festive cake that's so easy to make! Just bake and cool your favorite 2-layer cake recipe. Make one recipe buttercream icing; color with Wilton Kelly Green Icing Color. Use a spatula to spread the icing one section at a time, moving the spatula up and down as you spread. Decorate with your favorite candies for your own personal touch. Makes 12 servings.

To mold pasta and rice salads, line pan with plastic wrap, press salad in firmly; unmold. To bake bread or mold gelatin, follow recipe or package directions.



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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