



Instructions for Baking & Decorating Tractor Cakes

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

- Wilton Decorating Bags and Couplers or parchment paper triangles
- Tips 3, 16, 21 (alternate design uses tips 18, 233)
- Wilton Icing Colors in Lemon Yellow, Golden Yellow, Leaf Green, Black (alternate designs use Royal Blue, Kelly Green, No-Taste Red)
- Cake Board, Fanci-Foil Wrap or serving tray
- One 2-layer cake mix or make favorite layer cake recipe
- Buttercream, Chocolate Buttercream Icings (recipes included)
- Large biscuit shredded wheat cereal

We recommend washing pan in hot, soapy water.



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

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Woodridge, IL 60517
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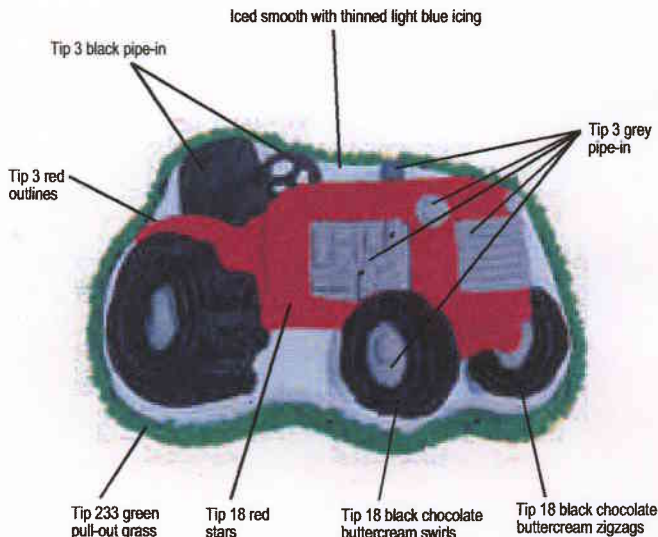
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To Decorate Big Harvester

You will need tips 3, 18, 233; Wilton Icing Colors in Royal Blue, Black, Kelly Green, No-Taste Red, Buttercream and Chocolate Buttercream Icings.

Make 4 3/4 cups buttercream icing:

- Tint 1 1/4 cups light blue (thin with 1 tablespoon and 3/4 teaspoon of light corn syrup)
- Tint 1/2 cup grey (use a small amount of black)
- Tint 1 1/4 cups green
- Tint 3/4 cup red
- Make 1 cup chocolate buttercream icing, tint black



To Decorate Tractor Cake

You will need tips 3, 16, 21; Wilton Icing Colors in Lemon Yellow, Golden Yellow, Leaf Green, Black; large biscuit shredded wheat cereal broken into small pieces, Buttercream and Chocolate Buttercream Icing. We suggest that you tint all icings at one time while cake cools. Refrigerate icings in covered containers until ready to use.

Make 3 3/4 cups buttercream icing:

- Tint 1/4 cup Lemon Yellow
- Tint 1/4 cup Lemon Yellow with a small amount of Golden Yellow
- Tint 1 cup Leaf Green
- Tint 1/4 cup Grey (add a small amount of black)
- Reserve 1 1/4 cups White (thin with 1 tablespoon and 3/4 teaspoon of light corn syrup)
- Make 3/4 cup chocolate buttercream icing, tint Black

WITH THINNED WHITE ICING

- Use spatula and "To Ice Smooth" directions to ice sides and background areas smooth.

WITH LEMON YELLOW ICING

- Use tip 3 and "To Pipe-In" directions to pipe inside of wheels and hubcaps (smooth with finger dipped in cornstarch).

WITH GREEN ICING

- Use tip 3 and "To Make Outlines" directions to outline tractor.
- Use tip 16 and "To Make Stars" directions to cover tractor.

WITH GREY ICING

- Use tip 3 and "To Pipe-In" directions to pipe seat, headlights, exhaust pipe (smooth with finger dipped in cornstarch).

WITH BLACK ICING

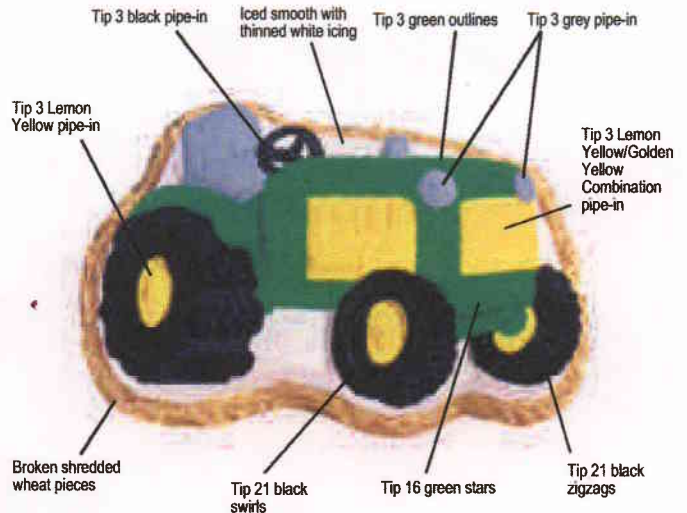
- Use tip 3 and "To Pipe-In" directions to pipe-in steering wheel (smooth with finger dipped in cornstarch).

- Use tip 21 and "To Make Swirls" directions to pipe in tires.

- Use tip 21 and "To Make Zigzags" directions to add treads to tires.

WITH LEMON YELLOW/GOLDEN YELLOW COMBINATION ICING

- Use tip 3 and "To Pipe-In" directions to pipe engine area and front grill.
- Position shredded wheat pieces for 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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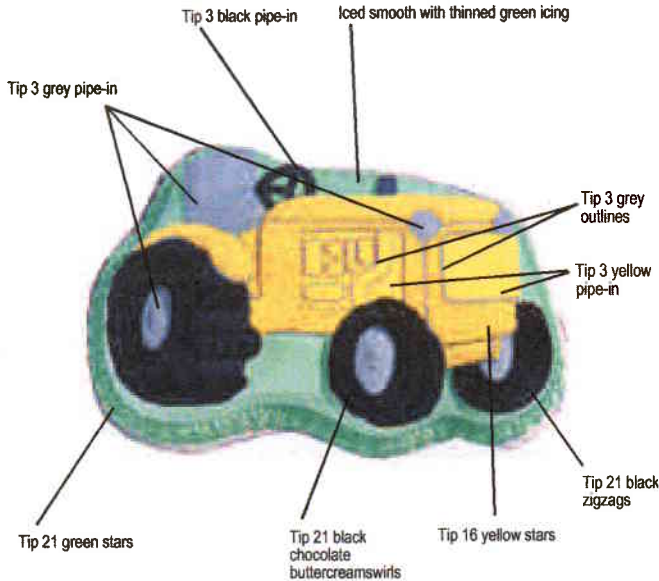


To Decorate Crop Crusader

You will need tips 3, 16, 21; Wilton Icing Colors in Lemon Yellow, Golden Yellow, Black, Kelly Green.

Make 4 1/2 cups buttercream icing:

- Tint 2 1/2 cups green (thin 1 1/4 cups with 1 tablespoon and 3/4 teaspoon of light corn syrup)
- Tint 3/4 cup Lemon Yellow/Golden Yellow combination
- Tint 1/2 cup grey (add a small amount of black)
- Make 3/4 cup chocolate buttercream icing, tint black.



For more Decorating Techniques & Tips

Visit our website at www.wilton.com -

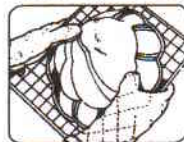
Learn To Decorate - Basic Decorating Lessons.

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 Wilton Cake Release, in place of solid shortening and flour.) 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. We recommend washing pan in hot soapy water.

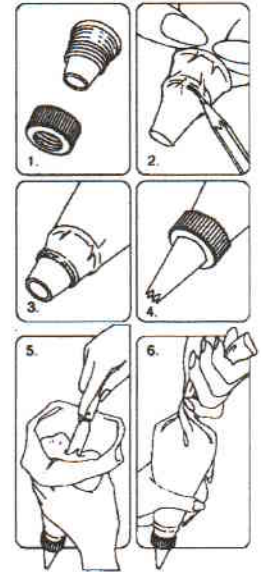


Using Your Decorating Bag and Coupler

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 Icing

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.

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

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.

Making Chocolate Buttercream Icing

Add 3/4 cup powdered baker's cocoa or three 1 oz. unsweetened chocolate squares, melted, and an additional 1 to 2 tablespoons milk to the recipe. Mix until well blended.

Coloring Your Icing

Wilton Icing Colors are best for decorating because they are concentrated and give the deepest, most vivid icing colors. Use a toothpick to swirl icing color into icing, then mix well. Add color gradually until you get the icing color you desire.