



Instructions for Baking & Decorating Snowflake 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 3, 16, 21 (alternate design uses tip 18)
- Wilton Icing Color in Royal Blue
- Cake Board, Fanci-Foil Wrap or serving tray
- One two-layer cake mix or ingredients to make favorite layer cake recipe
- Cornstarch
- Alternate designs use two 6 oz. packages of red gelatin and Cream Cheese Mousse Recipe (included)
- Buttercream Icing (recipe included). Alternate design uses Wilton Vanilla Whipped Icing Mix, Wilton Chocolate Ready-To-Use Decorator Icing
- Alternate designs use fresh cranberries and mint, small chocolate nonpareil candies

We recommend hand washing pan in hot, soapy water.



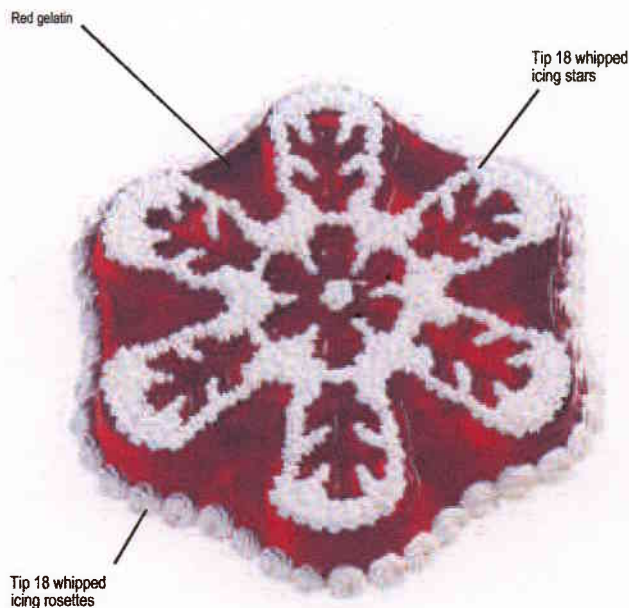
Wilton Method Cake Decorating Classes
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To Decorate Glittering Gelatin

You will need tip 18; Wilton Vanilla Whipped Icing Mix, two 6 oz. packages of red gelatin.



To Decorate Snowflake Cake

You will need tips 3, 16, 21; Wilton Icing Color in Royal Blue, cornstarch. Refrigerate icing in covered container until ready to use.

Make 4 1/2 cups buttercream icing:

- Tint 1 3/4 cups blue (thin 1 1/4 cups with 1 Tablespoon + 3/4 teaspoon light corn syrup)
- Reserve 2 3/4 cups white

WITH THINNED BLUE ICING

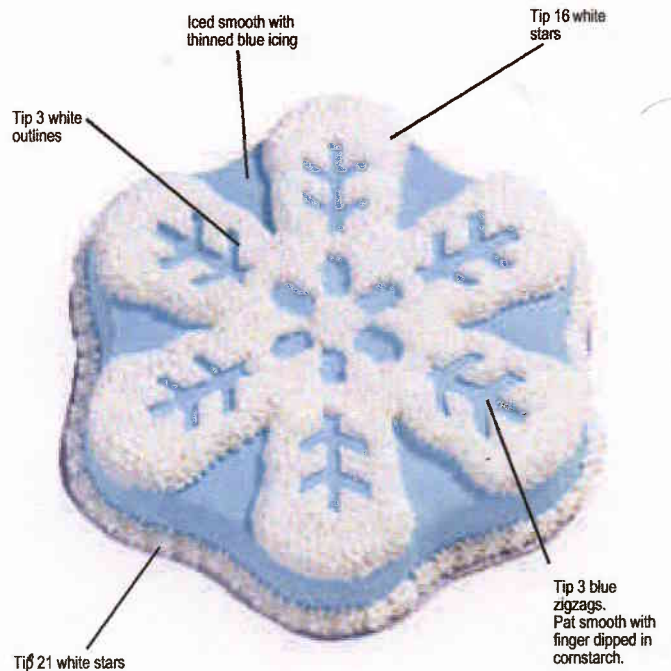
- Use spatula to ice sides and top of cake smooth.

WITH WHITE ICING

- Use tip 3 and "To Make Outlines" directions to outline "pattern" areas of snowflake.
- Use tip 16 and "To Make Stars" directions to cover snowflake.
- Use tip 21 and "To Make Stars" directions to pipe bottom border.

WITH BLUE ICING

- Use tip 3 and "To Make Zigzags" directions to pipe-in "pattern" areas of snowflake. Pat smooth with finger dipped in cornstarch.



Cake Release

For perfect, crumb-free cakes!

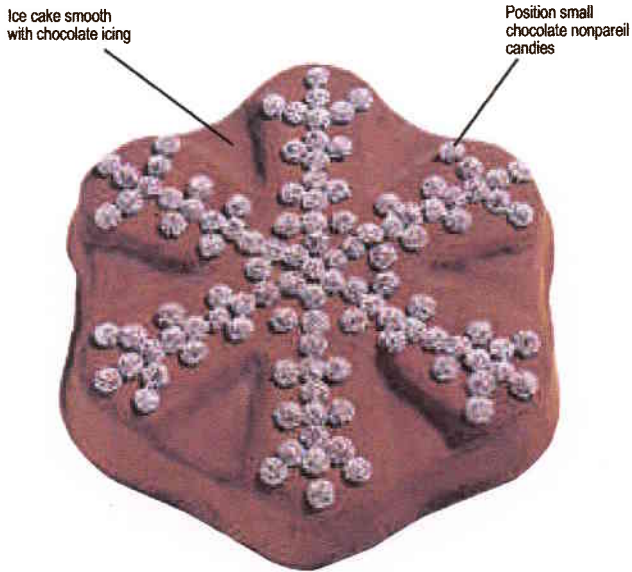
No need to grease and flour your baking pan - Cake Release coats in one step. Simply spread Cake Release lightly on pan bottom and sides with a pastry brush and fill with batter. Cakes release perfectly without crumbs every time, giving you the ideal surface for decorating. Now in convenient dispensing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

702-6016



To Decorate Chocolate Flurry

You will need Wilton Chocolate Ready-To-Use Decorator Icing, small chocolate nonpareil candies.



To Decorate Merry Mousse

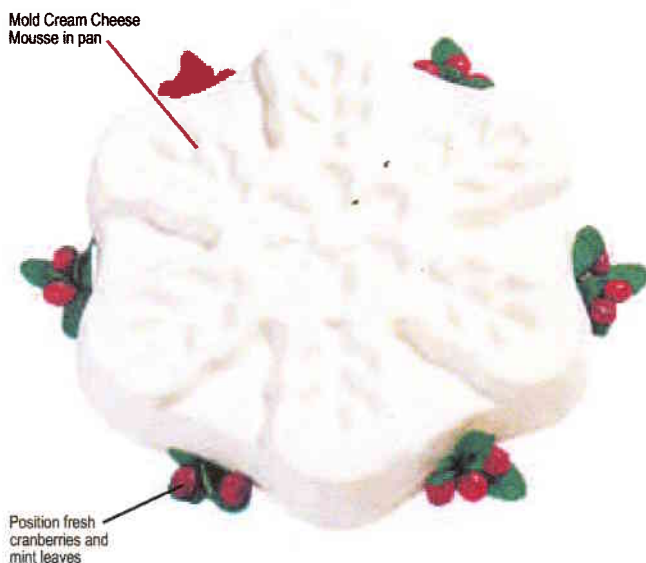
You will need Cream Cheese Mousse Recipe (included), fresh cranberries and mint leaves.

Cream Cheese Mousse

2 1/2 cups whipping cream	1 1/4 cups granulated sugar
3 packets unflavored gelatin (2 Tablespoons)	2 1/2 teaspoons vanilla extract
2/3 cups cold water	1 1/4 cups milk
20 oz. cream cheese, softened	2 1/2 teaspoons lemon juice

With pastry brush, lightly oil pan with vegetable oil or spray with vegetable pan spray. The following mixture will set quickly after gelatin is added; be sure to assemble in the following order. Whip cream until soft peaks form. Set aside. Soften gelatin in cold water, heat in top of double boiler until dissolved; cool. Beat cream cheese and sugar until light and fluffy. Add vanilla, milk and lemon juice, mix. Add gelatin, stir. Immediately fold in whipped cream.

Pour into prepared pan. Refrigerate until firm, at least 6 hours or overnight. To unmold, hold pan in warm water bath for 30 seconds. Place serving plate over top of pan and carefully invert. Makes 16 servings.



For more Decorating Techniques & Tips

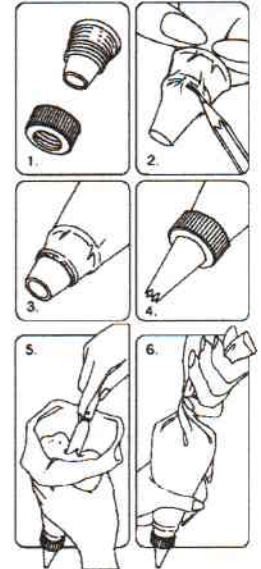
Visit our website at www.wilton.com -
Learn To Decorate - Basic Decorating Lessons.

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.



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 [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.

