



## Instructions for Baking & Decorating Little Hero 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 and 21 (alternate designs use 2, 6, 8, 18)
- Wilton Icing Colors in No-Taste Red, Christmas Red, Lemon Yellow, Copper (skin tone), Black, Orange, Brown (alternate designs also use Moss Green, Kelly Green, Royal Blue, Golden Yellow)
- Cake Board, Fond-Foil Wrap or serving tray
- One 2-layer cake mix or ingredients to make favorite layer cake recipe
- Buttercream Icing (recipe included)
- Cornstarch
- Alternate design also uses small American flag



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

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### Bake Easy™

#### Convenient Non-Stick Spray!

For cakes that turn out beautifully every time, start by spraying pans with Bake Easy. This non-stick spray helps your cakes release perfectly with fewer crumbs for easier icing and a flawless decorated cake. Just a light, even coating does the job. Use Bake Easy for all mixes and recipes—cupcakes, brownies, breads and more. Versatile for all types of baking and cooking. 6 oz. 702-6018



### To Decorate Little Hero

You will need Wilton Icing Colors in No-Taste Red, Christmas Red, Lemon Yellow, Copper (skin tone), Black, Orange, Brown; tips 3, 16, 21, cornstarch. We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use.

Make 6 1/4 cups buttercream icing:

- Tint 1/2 cup No-Taste Red/Christmas Red combination
- Tint 1 cup yellow
- Tint 3/4 cup copper (skin tone)
- Tint 1/4 cup black
- Tint 1/4 cup brown
- Tint 1/4 cup light gray (use a small amount of black)
- Tint 3/4 cup dark gray (use a small amount of black)
- Reserve 2 1/2 cups white (tint 1 1/4 cup with 1 Tablespoon + 3/4 teaspoon light corn syrup; remaining reserved white icing will be used in bag which is spatula striped with No-Taste Red, Orange and Lemon Yellow Icing Colors).

#### WITH THINNED WHITE ICING

- Use spatula to ice sides, shirt and background areas smooth.

#### WITH LIGHT GRAY ICING

- Use tip 3 and "To Pipe-In" directions to cover hat shield (smooth with finger dipped in cornstarch).

#### WITH NO-TASTE RED/CHRISTMAS RED ICING

- Use tip 3 and "To Pipe-In" directions to cover inside of hat (smooth with finger dipped in cornstarch).
- Use tip 3 and "To Make Outlines" directions to outline hat.
- Use tip 16 and "To Make Stars" directions to cover hat and overpipe shield border and rim of hat.

#### WITH DARK GRAY ICING

- Use tip 3 and "To Write or Print" directions to print letters on hat.
- Use tip 3 and "To Make Outlines" directions to outline coat, bottoms of shoes and hose.
- Use tip 3 and "To Pipe-In" directions to cover hose, nozzle and bottoms of shoes (smooth with finger dipped in cornstarch).
- Use tip 3 and "To Make Outlines" directions to overpipe nozzle.
- Use tip 16 and "To Make Stars" directions to cover belt and bottom band of coat.

#### WITH YELLOW ICING

- Use tip 3 and "To Pipe-In" directions to cover inside of sleeves (smooth with finger dipped in cornstarch).
- Use tip 16 and "To Make Stars" directions to cover coat.

#### WITH BLACK ICING

- Use tip 3 and "To Pipe-In" directions to pipe-in eyes (smooth with finger dipped in cornstarch).
- Use tip 3 and "To Outline" directions to outline mouth
- Use tip 16 and "To Make Stars" directions to cover shoes.

#### WITH COPPER ICING

- Use tip 16 and "To Make Stars" directions to cover face and hands. Note: Overpipe three layers of stars to build up nose.

#### WITH BROWN ICING

- Use tip 3 and "To Make Pull-Out Strings" directions to make hair.

#### WITH NO-TASTE RED/YELLOW/ORANGE ICING

- Use tip 21 and "To Spatula Stripe" and "To Make Pull-Out Stars" directions to pipe "flame" 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. 702-6016



## To Decorate Soldier Boy

You will need Wilton Icing Colors in Moss Green, Kelly Green, Black, Royal Blue, Copper (skin tone), Brown; tips 3, 6, 16, 18, cornstarch

Make 7 1/4 cups buttercream icing:

- Tint 1 cup dark Kelly Green/Moss Green combination
- Tint 1 cup medium Kelly Green/Moss Green combination
- Tint 1 cup light Kelly Green/Moss Green combination
- Tint 1 1/4 cups Kelly Green
- Tint 3/4 cup copper
- Tint 1/4 cup brown
- Tint 1/2 cup black
- Tint 1 1/4 cups blue (thin with 1 Tablespoon + 3/4 teaspoon light corn syrup)
- Reserve 1/4 cup white



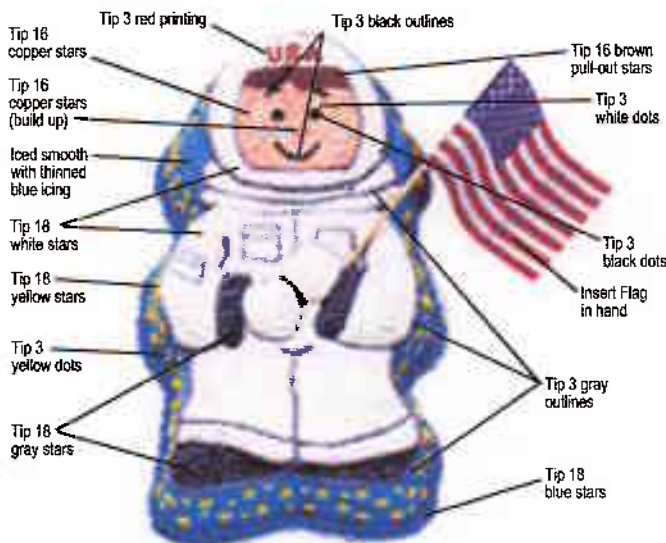
## To Decorate Astro Kid

You will need Wilton Icing Colors in No-Taste Red, Royal Blue, Golden Yellow, Black, Copper (skin tone), Brown; tips 3, 16, 18; small American Flag, cornstarch.

Make 5 1/2 cups buttercream icing:

- Tint 1 1/4 cups blue (thin with 1 Tablespoon + 3/4 teaspoon light corn syrup)
- Tint 1/2 cup gray (use a small amount of black)
- Tint 1/4 cup black
- Tint 1/2 cup copper
- Tint 1 1/4 cups yellow
- Tint 1/4 cup red
- Tint 1/4 cup brown
- Reserve 1 1/4 cups white

Before decorating, trim hose, arm extensions and ears off cake.

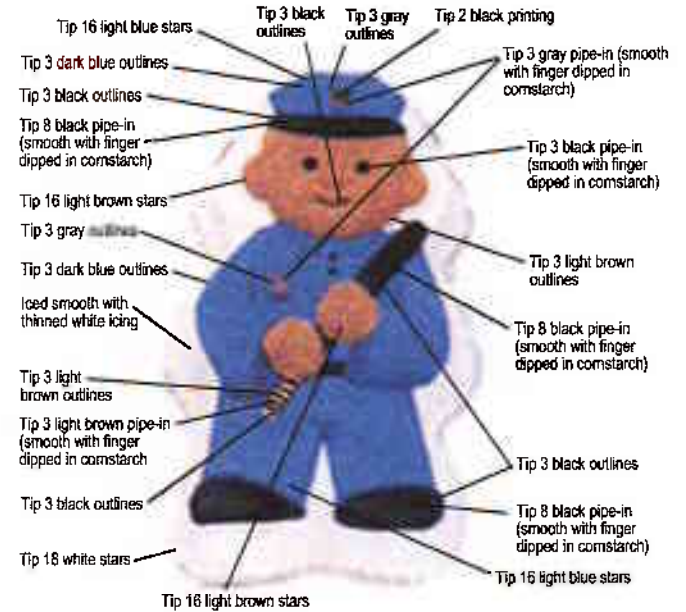


## To Decorate Pint-Size Police

You will need Wilton Icing Colors in Black, Royal Blue, Brown; tips 2, 3, 8, 16, 18, cornstarch

Make 5 3/4 cups buttercream icing:

- Tint 1 1/4 cups light blue
- Tint 1/4 cup dark blue
- Tint 1 cup light brown
- Tint 1/2 cup black
- Tint 1/4 cup gray (use a small amount of black)
- Reserve 2 1/2 cups white (thin 1 1/4 cups with 1 Tablespoon + 3/4 teaspoon light corn syrup)



## Baking Instructions

Preheat oven to 350°F or temperature per recipe directions. Your cake will unmoild 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 or **Bake Easy Non-Stick Spray** for easy release).

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.



## For more Decorating Techniques & Tips

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