

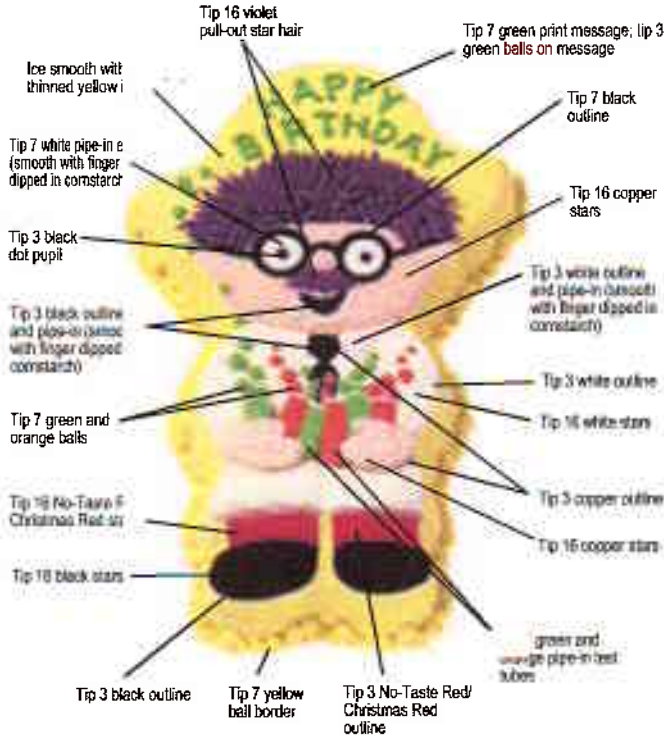


## To Decorate Silly Scientist

You will need Wilton Icing Colors in Lemon Yellow, Black, No-Taste Red, Christmas Red, Copper (skin tone), Orange, Leaf Green, Violet; tips 3, 7, 16; cornstarch.

Make 4 1/4 cups buttercream icing:

- Tint 2 1/4 cups yellow (thin 1 3/4 cups with 2 Tablespoons light corn syrup)
- Tint 1/4 cup black
- Tint 1/4 cup No-Taste Red/Christmas Red combination
- Tint 1/4 cup copper
- Tint 1/4 cup orange
- Tint 1/4 cup green
- Tint 1/4 cup violet
- Reserve 1/2 cup white



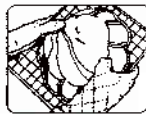
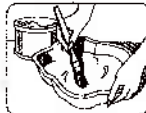
## Baking Instructions

Preheat oven to 350°F for 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 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.



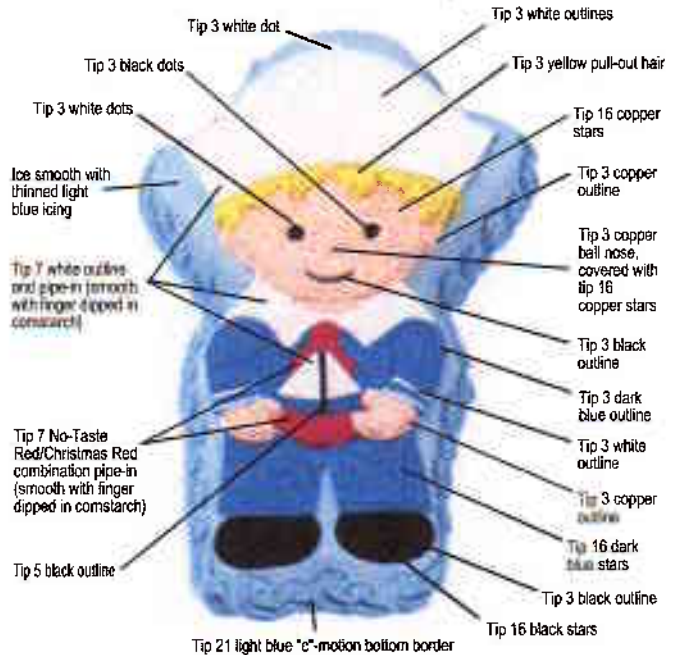
## To Decorate First Mate

You will need Wilton Icing Colors in Black, Copper (skin tone), Lemon Yellow, Royal Blue, No-Taste Red, Christmas Red; tips 3, 5, 7, 16, 21; cornstarch.

**Note:** Bake cake and cut raised areas off pirate design.

Make 4 1/4 cups buttercream icing:

- Tint 1/4 cup No-Taste Red/Christmas Red combination
- Tint 1/4 cup black
- Tint 1/2 cup copper (skin tone)
- Tint 1/4 cup yellow
- Tint 1/4 cup dark blue
- Tint 2 1/4 cups light blue (thin 1 1/4 cups with 1 1/2 Tablespoons light corn syrup)
- Reserve 1/2 cup white



## For more Decorating Techniques & Tips

Visit our website at [www.wilton.com](http://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.

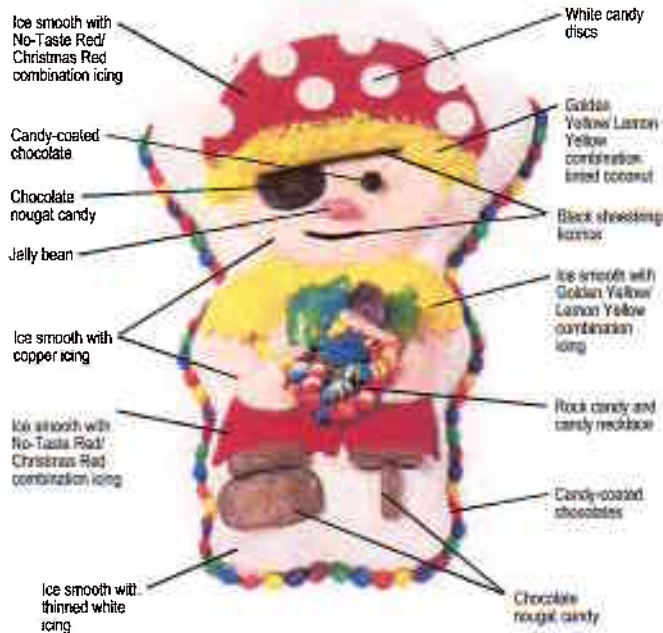


## To Decorate Treasure Bounty

You will need Wilton Icing Colors in No-Taste Red, Christmas Red, Copper (skin tone), Golden Yellow, Lemon Yellow; chocolate nougat candy, black shoestring licorice, white candy discs, candy-coated chocolate, rock candy (assorted colors), candy necklace, jelly bean, shredded coconut, zip-close plastic bag.

Make 3 1/4 cups buttercream icing:

- Tint 1/2 cup No-Taste Red/Christmas Red combination
- Tint 1/2 cup copper (skin tone)
- Tint 1/4 cup Golden Yellow/Lemon Yellow combination
- Reserve 2 cups white (thin with 2 Tablespoons light corn syrup)



## 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 Icings

**Wilton Icing 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 icing mix, you will need three 15.4 oz. packages of the creamy vanilla type that will ice two 8 in. or 9 in. layers. For each package of icing 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 - icing, decorating and flower making.

## To Tint Shredded Coconut

Place coconut in zip-close plastic bag with a few drops of green icing color, knead until color is evenly blended.

## 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.

- 1/2 cup solid vegetable shortening
- 1/2 cup butter or margarine
- 4 cups (1 lb.) sifted confectioner's sugar
- 2 Tablespoons milk
- 1 teaspoon 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.

## 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.

## Icing Smooth With A Spatula

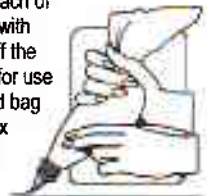
With a spatula, place icing on cake. Spread icing over area to be covered. For a smooth effect, run spatula lightly over the icing in the same direction, blending it in for an even look. For a fluffy effect, swirl icing into peaks using the edge of the spatula.



## Let's Practice Decorating

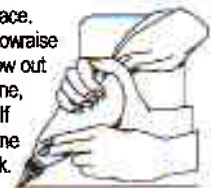
Use decorating bag and coupler as directed. Practice each of the following techniques on the back of a cookie sheet with white icing. The practice decorations can be scraped off the cookie sheet back into the mixing bowl and rewhipped for use again. To hold bag while decorating, curl fingers around bag with the end twist locked between your thumb and index finger. This forces the icing down into the tip each time you squeeze. Apply an even pressure with all four fingers and icing will come out of the tip until you stop squeezing. As you decorate, periodically twist the bag down further, forcing the icing down into the tip. Use fingers of other hand to guide as you decorate.

For more about decorating, refer to the Wilton Yearbook of Cake Decorating or visit [www.wilton.com](http://www.wilton.com)



## To Make Outlines

Use tip 3. Hold bag at a 45° angle and touch tip to surface. Squeeze at starting point so that icing sticks to surface. Now raise the tip slightly and continue to squeeze. The icing will flow out of the tip while you direct it along surface. To end an outline, touch tip back to surface, stop squeezing and pull away. If icing ripples, you are squeezing bag too hard. If icing outline breaks, you are moving bag too quickly or icing is too thick.



## To Make Stars and Pull-Out Stars

Use tip 16. Hold bag straight up and down with tip 1/8 in. above surface (see illustration). Squeeze until a star is formed, then stop pressure and pull tip away. Stars will be neatly formed only if you stop squeezing before tip is pulled away. To make pull-out stars, lift tip as you squeeze, stop pressure, pull tip away.

