



## Instructions for Baking & Decorating 3-D Rubber Ducky 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, 21
- Wilton Icing Colors in Royal Blue, Lemon Yellow, Golden Yellow, Orange
- One 2-layer cake mix or ingredients to make favorite layer cake (firm-textured batter like pound cake recommended). Pan takes 5 to 5 1/2 cups of batter.
- Cake Board, Fanci-Foil Wrap or serving tray
- Buttercream Icing (recipe included)
- Household cotton string or wire
- Alternate designs also use tips 4, 5, 12, 16, 67, 104; Brown, Sky Blue Icing Colors; Wilton Vanilla Whipped Icing Mix; Ready-To-Use Rolled Fondant; Gum-Tex™ Karaya; Lemon Mousse Recipe (included), white wafer candies, candy-coated chocolate candies, shredded coconut (1 bag), zip-close plastic bag.



We recommend washing pan in hot, soapy water.

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

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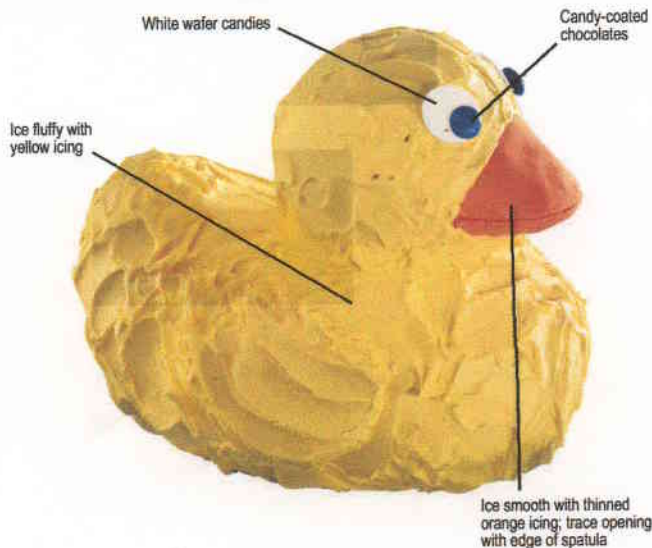
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### To Decorate Fluffy Down Ducky

You will need Wilton Icing Colors in Lemon Yellow, Golden Yellow and Orange; white flat wafer candies, candy-coated chocolate candies.

Make 2 1/4 cups buttercream icing:

- Tint 2 cups Lemon Yellow/Golden Yellow combination
- Tint 1/4 cup orange (Thin with 1/4 teaspoon light corn syrup)



### To Decorate 3-D Rubber Ducky Cake

You will need tips 3, 21; Wilton Icing Colors in Royal Blue, Lemon Yellow, Golden Yellow, Orange. We suggest that you tint all icings at one time while cake cools. Refrigerate icing in covered containers until ready to use.

Make 5 1/4 cups buttercream icing:

- Tint 4 1/2 cups Lemon Yellow with a small amount of Golden Yellow
- Tint 1/4 cup orange (Thin with 1/4 teaspoon light corn syrup)
- Tint 1/4 cup blue
- Reserve 1/4 cup white

#### WITH THINNED ORANGE ICING

- Use spatula and "To Ice Smooth" directions to ice beak. Trace beak opening with edge of spatula.

#### WITH WHITE ICING

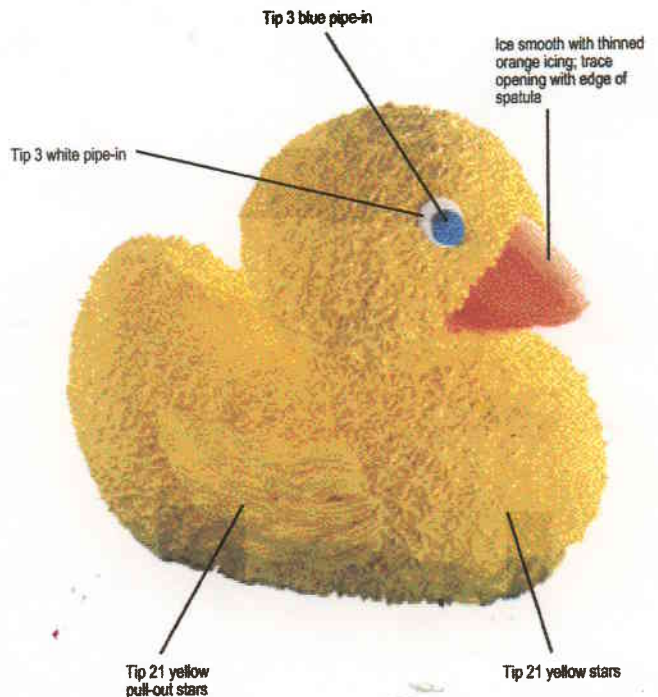
- Use tip 3 and "To Pipe-In" directions to pipe-in whites of eyes.

#### WITH BLUE ICING

- Use tip 3 and "To Pipe-In" directions to pipe-in pupils. Smooth with finger dipped in cornstarch.

#### WITH LEMON YELLOW/GOLDEN YELLOW ICING COMBINATION

- Use tip 21 and "To Make Stars" directions to cover duck.
- Use tip 21 and "To Make Pull-Out Stars" to make wings.



### 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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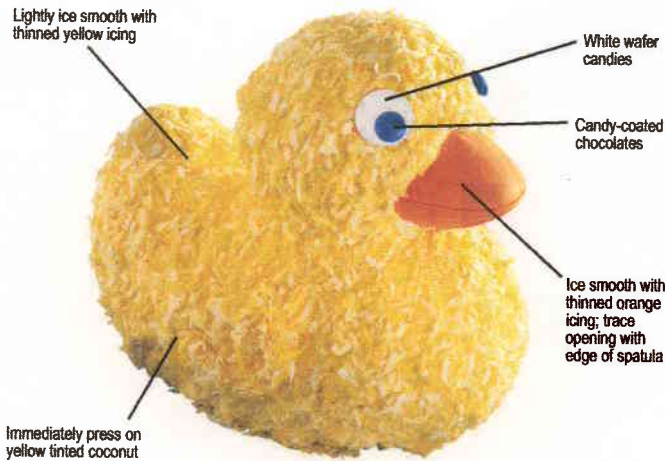


### To Decorate Coconut Ducky

You will need Wilton Icing Colors in Lemon Yellow, Orange; shredded coconut, white flat wafer candies, candy-coated chocolate candies, zip-close plastic bag.

Make 2 1/4 cups buttercream icing:

- Tint 2 cups yellow (Thin with 2 tablespoons light corn syrup)
- Tint 1/4 cup orange (Thin with 1/4 teaspoon light corn syrup)



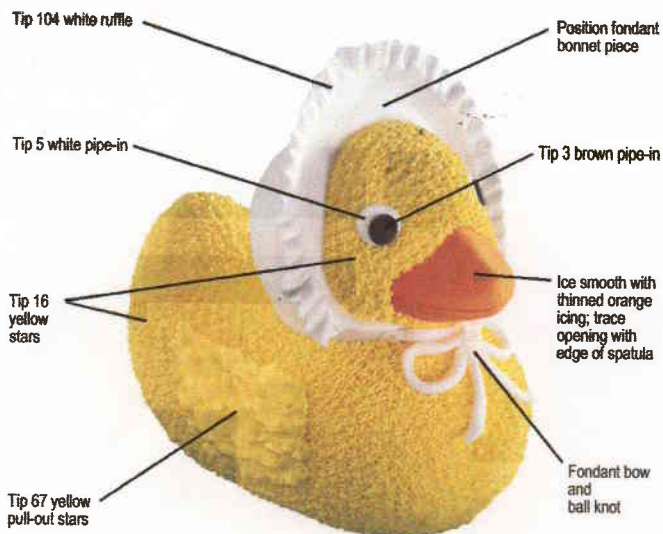
### To Decorate Sweet Baby Ducky

You will need tips 3, 5, 16, 67, 104; Wilton Icing Colors in Orange, Lemon Yellow, Brown; Ready-To-Use Rolled Fondant, Gum-Tex™ Karaya.

Make 5 1/4 cups buttercream icing:

- Tint 1/4 cup orange (Thin with 1/4 teaspoon light corn syrup)
- Tint 4 1/2 cups yellow
- Tint 1/4 cup brown
- Reserve 1/4 cup white

For bonnet: add 1-2 teaspoons of Gum-Tex to fondant (reserve a 1 in. ball of plain fondant for bow). Roll out 1/4 in. thick and cut to 12 in. x 10 in. oval. After decorating 3-D rubber ducky cake, but before making brown pupils, position fondant on head and smooth; trim off excess around neck. Fold brim upward and trim with scissors to form a rounded shape. Pipe tip 104 ruffles in white buttercream. For bow: roll a 1/4 in. diameter string of fondant, shape into a bow and position on duck. Position a small ball of fondant for knot.



### To Decorate Lemon Mousse Ducky

You will need tips 4 and 12; Wilton Icing Colors in Sky Blue, Orange; Wilton Vanilla Whipped Icing Mix, Lemon Mousse Recipe (below)

#### LEMON MOUSSE RECIPE

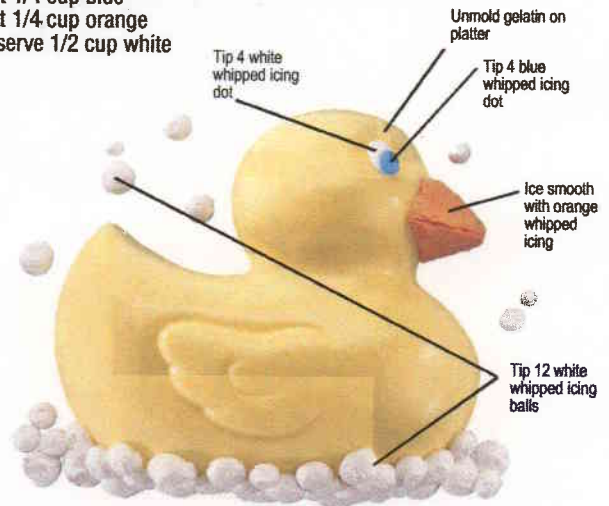
1 large (6 oz.) or 2 small (3 oz.) packages of lemon gelatin

8 oz. frozen whipped topping (thawed)

Prepare gelatin according to package directions. When set, use mixer to blend gelatin with whipped topping. Place in top half of pan that has been sprayed with vegetable pan spray. Let chill in refrigerator until firm.

Make 1 cup of whipped topping:

- Tint 1/4 cup blue
- Tint 1/4 cup orange
- 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.

