



Instructions for Baking & Decorating Choo Choo Train Cakes

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

- Wilton Decorating Bags and Couplers or parchment triangles
- Tips 4, 12, 16 and 18.
- Wilton Icing Colors in Leaf Green, Orange, Gold Yellow, Sky Blue and Brown
- Cake Board, Fancy-Foil Wrap
- One 2-layer cake mix or make favorite layer cake recipe
- Buttercream Icing (recipe included)



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

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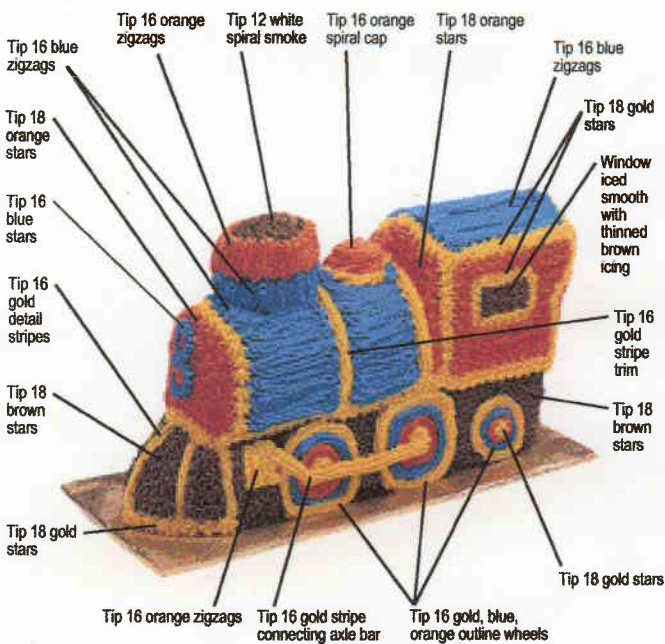
Stock No. 2105-2861

To Decorate Express Train Cake

You will need Wilton Icing Colors in Golden Yellow, Orange, Brown and Shy Blue; tips 12, 16 and 18.

Make 4 cups buttercream icing:

- Tint 1 cup blue icing for engine, cab top and wheels
- Tint 1 cup orange icing for cab, top of smoke stack, engine cap and wheels
- Tint 3/4 cup gold icing for trim on engine, cab, apron and wheels
- tint 3/4 cup brown icing for apron and top of smoke stack (thin 1/4 cup with 1 teaspoon light corn syrup for icing windows smooth).
- reserve 1/2 cup white icing for smoke



To Decorate Choo Choo Train Cake

You will need Wilton Icing Colors in Leaf Green, Orange, Golden Yellow, Sky Blue and Brown; tips 4, 12, 16 and 18. We suggest that you tint all icing at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use. you will also need a gumdrop.

Make 4 cups buttercream icing:

- Tint 3/4 cup icing brown
- Tint 1 1/4 cups orange
- Tint 1/2 cup green
- Tint 1/2 cup gold
- Tint 1/4 cup blue
- Reserve 3/4 cup white

WITH BROWN ICING

- Use tip 4 and "To Outline" directions to outline cab windows and for wheel spokes
- Use tip 18 and "To Make Stars" directions to cover windows, train apron and top of smoke stack

WITH ORANGE ICING

- Use tip 18 and "To Make Stars" directions to cover cab
- Use tip 18 and "To Make Stripes" directions to make wheel rims

WITH BLUE ICING

- Use tip 16 and "To Make Stars" directions to cover area between wheel and spokes

WITH GOLD ICING

- Use tip 4 and "To Outline" directions to outline cap on engine

WITH ORANGE ICING

- Use tip 4 and "To Outline" directions to outline parts of engine

WITH GREEN ICING

- Use tip 18 and "To Make Stars" directions to cover engine

WITH GOLD ICING

- Use tip 16 and "To Make Stripes" directions for stripes on engine body and apron
- Use tip 16 and "To Make Stars" directions to cover bottom part of smoke stack, for trim on engine face and apron and for center of wheels
- Use tip 16 and "To Make Zigzags" directions for axles on tiny wheels on engine sides

WITH ORANGE ICING

- Use tip 16 and "To Make Rosettes" directions for tiny wheels on engine sides
- Use tip 16 and "To Make Stripes" directions to make connecting axle bar across wheels

WITH ORANGE ICING

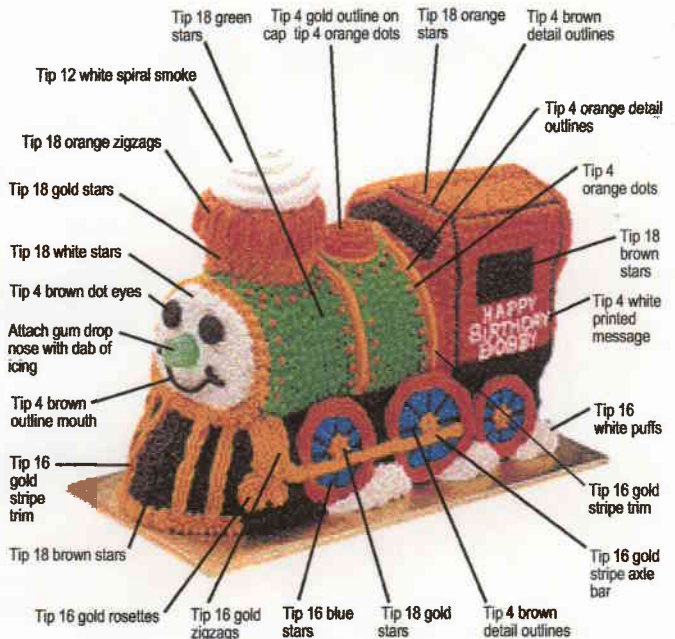
- Use tip 18 and "To Make Stars" directions for cap on engine

WITH WHITE ICING

- Use tip 18 and "To Make Stars" directions for face on front of engine
- Use tip 12 and "To Make Spirals" directions for smoke
- Use tip 16 and "To Make Puffs" directions for smoke puffs at bottom
- Use tip 4 and "To Print" directions for message on cake top

WITH BROWN ICING

- Use tip 4 and "To Make Dots" directions for eyes on engine
- Use tip 4 and "To Make Outline" directions for mouth on engine
- Use tip 4 and "To Make Outline" directions to outline wheel spokes again



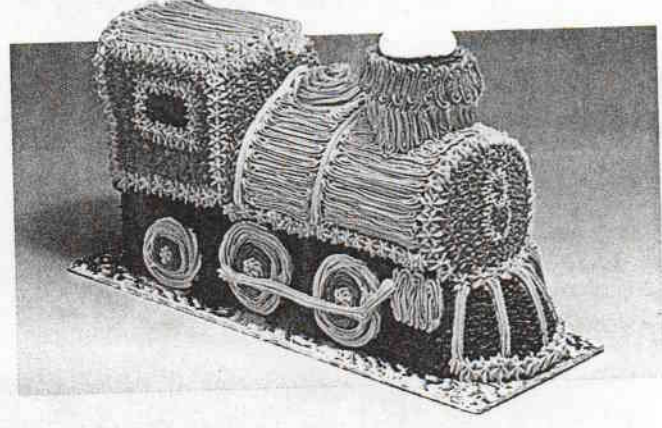


• Pan takes a 2-layer cake mix.
 • Easy-to-follow baking and decorating instructions inside pan
 - Pan shown uses tips 4, 12, 16 and 18
 Quick 'N Easy Way to Decorate on Other Side!

Wilton®
Choo Choo
Train Pan

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Make your own 3-dimensional party express cake for birthdays, going away celebrations, job promotions, graduations, and more! It'll create non-stop excitement.





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**Complete Instructions
for Baking & Decorating**

**Choo Choo
Train Cake**



PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU
BAKE AND DECORATE.

TO DECORATE CHOO CHOO TRAIN
CAKE YOU WILL NEED:

- Wilton Decorating Bag and Coupler or parchment paper triangles
- Tips 4, 12, 16, and 18
- Serving Plate
- 4 cups buttercream icing (recipe in this booklet) or 3 packages of creamy vanilla type frosting mix (15.4 oz. box)
- Wilton Paste Icing Colors in Leaf Green, Orange, Golden Yellow, Sky Blue and Brown

