



## Instructions for Baking & Decorating Stand-Up Winnie the Pooh Cake

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

- Wilton Decorating Bags and Couplers or Parchment Triangles
- Tips 3 and 16
- Pooh Icing Color Set (includes Pooh Gold, Red, Royal Blue and Black), Wilton Icing Colors in Violet, Golden Yellow and Yellow Tube Decorating Gel
- 6 cups of pound cake or pudding-added cake mix batter (most boxed pound cake mixes yield 4 cups; 2-layer mixes yield 4 1/2 to 5 1/2 cups)
- Buttercream Icing (recipe included)
- Cake Board, Fancy-Foil Wrap or serving tray



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

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### 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 confectioners' sugar
- 2 Tablespoons milk
- 1 tsp. 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.

### 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. 702-6016



### To Decorate Stand-Up Winnie the Pooh Cake

You will need Wilton Decorating Tips 3 and 16; Pooh Icing Color Set (includes Pooh Gold, Red, Royal Blue and Black), Wilton Icing Colors in Violet and Golden Yellow, Yellow Tube Decorating Gel. We suggest you tint all icings at one time, while the cake cools. Refrigerate icing in covered containers until ready to use.

- Make 3 1/4 cups buttercream icing:
- Tint 1 3/4 cups Pooh Gold
  - Tint 3/4 cup red
  - Tint 1/4 cup royal blue/violet combination
  - Tint 1/4 cup golden yellow
  - Tint 1/4 cup black (thin with 1 1/2 Tablespoons light corn syrup)

#### WITH THINNED BLACK ICING

- Use tip 3 and "To Make Outlines" directions to outline Pooh's body, shirt, facial features, honey pot
- Use tip 3 and "To Pipe-In" directions to pipe-in nose and eyes

#### WITH POOH GOLD ICING

- Use tip 3 and "To Pipe-In" directions to pipe-in inside of ears and bottom pads and back paws
- Use tip 16 and "To Make Stars" directions to cover Pooh's body

#### WITH RED ICING

- Use tip 16 and "To Make Stars" directions to cover Pooh's shirt

#### WITH ROYAL BLUE/VIOLET ICING

- Use tip 16 and "To Make Stars" directions to cover honey pot

#### WITH GOLDEN YELLOW ICING

- Use tip 3 and "To Pipe-In" directions to pipe-in honey flowing from jar

#### WITH THINNED BLACK ICING

- Use tip 3 and "To Write or Print" directions to print "Hunny" on jar

#### WITH YELLOW TUBE DECORATING GEL

- Overpipe honey



### 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. 6 oz. 702-6016

