Big
Hug!

Teletubbies™
Cake Pan
Moule à gâteaux
©1999 Ragdoll
Wilton

Baking & Decorating Instructions for Teletubbies Cake

To Bake Cake: Preheat oven to 350°F or temperature per recipe directions. Your cake will unmold easily, without sticking, when you prepare the pan properly. Grease the inside of the pan completely using a pastry brush and solid vegetable shortening (don't 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).

Make one 2-layer cake according to package or recipe directions; pour into pan. Bake cake on middle rack of 350°F oven 30-40 minutes or until cake tests done according to recipe directions. Remove cake from oven and cool on cake rack for 10 minutes. So cake sits level and to prevent cracking, while still in pan, carefully slice off raised center portion. To unmold 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 plate, hold a cake board against cake and turn both cake and rack over. Be sure to hold cake, rack and boards close together while turning to prevent cake from cracking.

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
1 teaspoon Wilton Clear Vanilla Extract
4 cups (1 lb.) sifted confectioners' sugar
2 tablespoons milk

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.

Decorating With Wilton Icings: Wilton Frosting Mix: You will need 2-3 packages of our Creamy White Icing Mix. To prepare, follow package directions. Each package makes about 2 cups icing. If you're using another type of frosting mix, you will need three 15.4 oz. packages of the creamy vanilla type that will frost two 8 in. or 9 in. layers. For each package of frosting 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's 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 your decorating needs—frosting, decorating and flower making.

DECORATING TECHINQUES

To Ice Smooth: With spatula, place icing on cake. Spread icing over area to be covered, running spatula lightly over the icing in the same direction.

To Make Stars: Use tip 16. Hold bag straight up and down with tip 1/8 in. above surface. Squeeze until a star is formed, then stop pressure and pull tip away. Your stars will be neatly formed only if you stop squeezing before you pull tip away.

To Make Shells: Use tip 21. Hold bag at 45° angle with tip slightly above surface and end of bag pointing to the right. Squeeze until icing builds up and fans out into a base as you lift tip slightly. Relax pressure and pull tip away without lifting tip off surface to draw shell to a point. To make a row of shells, rest head of one on tail of preceding shell.

To Decorate Teletubbies You'll Need:

- Wilton decorating bags & coupler or parchment triangles (instructions included with all bags).
- Decorating tips 3, 16, 21.
- Wilton Icing Colors in Black, Violet, Brown, Christmas Red, Ivory, Golden Yellow, Orange, No-Taste Red.
- Wilton Cake Board, Fanci-Foil Wrap.

Make 5 cups of buttercream icing.

- Tint 1/2 cup Christmas Red/No-Taste Red combination
- Tint 1/4 cup Ivory
- Tint 1/4 cup Brown
- Tint 3/4 cup Violet
- Tint 1/4 cup Ivory/GoldenYellow/Orange combination
- Tint 1/4 cup grey (use a small amount of black)
- Tint 1/4 cup Black
- Reserve 2 1/2 cups white (thin 1 1/4 cups with 1 tablespoon and 3/4 teaspoon light corn syrup).

Pour faire cuire le gâteau: Préchauffer le four à 350° F (180°C) ou à la température indiquée dans les instructions. Le gâteau se démoulera facilement, sans coller, si le moule est bien préparé au préalable. À cette fin, graisser copieusement l'intérieur du moule en utilisant un pinceau à pâtisserie et du shortening végétal solide (et non pas du beurre, de la margarine ou de l'huile végétale); bien enduire toutes les cavités. Saupoudrer environ 2 c. à soupe (30 ml) de farine dans le moule et secouer pour enduire toutes les surfaces graissées. Renverser le moule et le tapoter légèrement pour en retirer l'excès de farine. Retoucher avec du shortening et de la farine les points brillants qui n'ont pas été couverts. (On peut, si l'on préfère, remplacer le shortening et la farine, par un enduit non collant en vaporisateur, avec ou sans farine).

Préparer le mélange à gâteau à deux étages selon les instructions de la recette et verser la pâte dans le moule. Cuire au four, sur la grille du centre, à 350° F (180°C) de 35 à 40 minutes, ou jusqu'à cuisson complète selon la méthode de vérification suggérée dans la recette. Sortir le gâteau du four et faire refroidir sur une grille 10 minutes. Pour avoir un dessus bien égal et non fendillé, trancher la couronne du gâteau avec soin, pendant que le gâteau est encore dans le moule. Pour démouler, mettre la grille par-dessus le moule et renverser le tout. Retirer le moule avec soin. Laisser refroidir au moins une heure. Brosser les miettes. Pour transférer le gâteau sur une assiette de service, mettre l'assiette à l'envers par-dessus le gâteau et renverser le tout en prenant soin de bien tenir ensemble l'assiette, le gâteau et la grille pour [illegible]

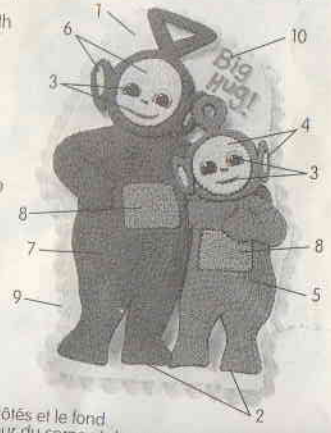
Coloring Your Icing: Wilton Icing Colors are best for decorating because they are concentrated and give the deepest colors. Use a toothpick to swirl color into icing, then mix well. Add color gradually until you get the icing color you desire.

To Outline & Pipe-In: Use tip 3. Hold bag at 45° angle. Touch tip to cake. Raise tip slightly and as you squeeze, glide tip along surface. To end outline, stop squeezing, touch tip to cake and pull away. To Pipe-In: Use tip 3. Squeeze out rows of lines to fill area. Pat icing down with finger dipped in cornstarch or smooth with dampened art brush.

To Write or Print: Use tip 3. Hold bag at a 45° angle to surface of cake with bag toward your right so that fingers face you. As you write or print, always work from left to right. **To print,** touch tip to surface and then raise tip slightly as you continue to squeeze. The icing will flow out of the tip while you direct it along the surface. Stop squeezing and touch tip to surface to end each stroke of printed letter, then lift tip and pull away.

Decorate in numerical order:

1. Ice sides and background area smooth with thinned white icing.
2. Outline Po and Tinky Winky bodies and eyes in Black with tip 3.
3. Pipe in tip 3 eyes on both in white. Pipe in tip 3 pupils on both in black; add tip 3 eye highlight in white, pipe in tip 3 mouths on both in Brown.
4. Cover Po's face and inside ears with tip 16 stars in Ivory/Golden Yellow/Orange combination. Pipe tip 3 outline eyelid Ivory/Golden Yellow/Orange combination.
5. Cover Po's body and headcovering with tip 16 stars in Christmas Red/No-Taste Red combination.
6. Cover Tinky Winky's face and inside ears with tip 16 stars in Ivory. Pipe tip 3 outline eyelid in Ivory.
7. Cover Tinky Winky's body and headcovering with tip 16 stars in Violet.
8. Cover Tinky Winky and Po's tummies with tip 16 stars in Grey.
9. Add tip 21 shell bottom border in white.
10. Print tip 3 message in Christmas Red/No-Taste Red combination.



Décorer en ordre numérique:

1. Lisser du glaçage blanc éclairci sur les côtés et le fond.
2. Avec la douille 3, en noir, tracer le contour du corps et des yeux de Po et de Tinky Winky. [illegible] yeux. Avec la douille 3, en blanc, faire leurs yeux. Avec la douille 3, en [illegible]