

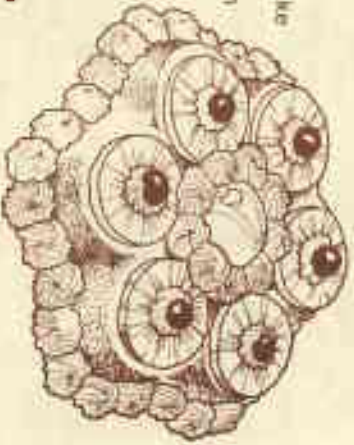
Wilton

Complete Instructions
for Baking & Decorating

FanciFill™ Petal Cakes

PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE
TO DECORATE THE PETAL CAKES you will need:

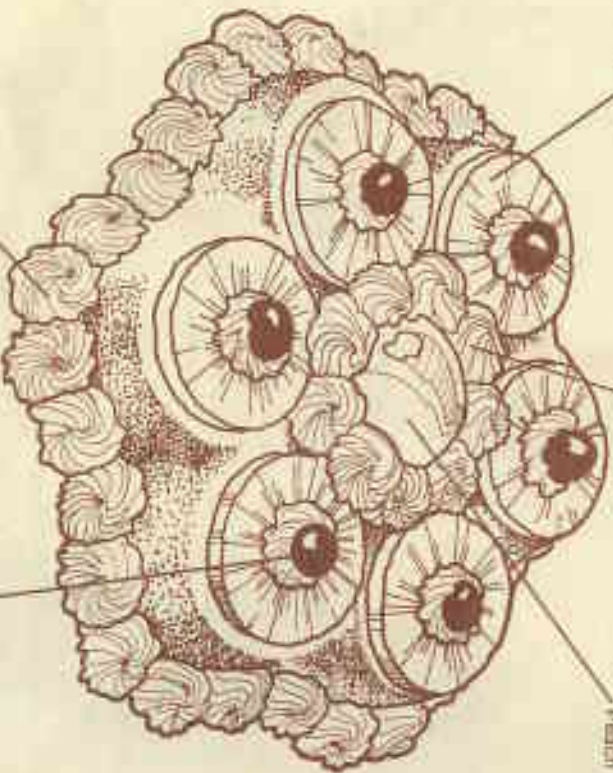
- Wilton Decorating Bag and Coupler or parchment paper triangles
- Tubes 2D, 3, 16, 67 and 225
- Serving plate
- One cake mix or ingredients to make your favorite layer cake recipe
- 4 cups buttercream icing (recipe in this booklet) or 3 packages of creamy vanilla type frosting mix (1.5 & oz. box)
- Wilton Paste Food Colors: Pink, Leaf Green and Orange
- One 4 1/2 oz. package of vanilla instant pudding, whipping cream, whole strawberries, peach half, pineapple rings, whole maraschino cherries



**DON'T FORGET TO COPY THE
BASIC INSTRUCTIONS ON THE
BOTTOM OF PAGE 1.**



Tube 2D whipping
cream rosettes



Pineapple rings

Peach half

Cherries

Tube 2D whipping
cream rosette border



To Decorate Floral Surprise Petal Cake

To make the Petal Cake as shown on back of label using icing decorations, you will need Wilton Paste Food Colors in Pink, Light Green and Orange. We suggest you color all the icings at one time while the cake is cooling.

- Tint 1 cup icing dark green for leaves and borders.
- Tint 1/2 cup icing pink for drop flowers, center film.
- Tint 1/2 cup icing orange for lower centers, center film.
- Tint 2 cups icing green to ice cake. (Tint with 2 tablespoons milk or corn syrup.) Flowers should be made first and then frozen. See "To Make Flowers..."

WITH PINK ICING

- Use tube 225 and "To Make Flowers" directions to make 100 drop flowers.

WITH ORANGE ICING

- Use tube 3 to make flower centers.

WITH GREEN ICING

- Use spatula to ice cake top and sides smooth.

WITH ORANGE ICING

- Use tube 18 and "To Make Rosettes" directions to add rosettes (inside center, reservoir).

WITH PINK ICING

- Use tube 16 and "To Make Zigzag" directions to edge cake center (reservoir with zigzag border).

- Use tube 18 and "To Make Stars" directions to top each rosette with a star.

WITH DARK GREEN ICING

- Use tube 67 and "To Make Leaves" directions to edge cake top.

- Use tube 18 and "To Make Shell" directions to edge cake base.

WITH DROP FLOWERS

- Just before serving, place flowers around cake centers and edge of petals.





To Decorate French Royale Petal Cake

To decorate the Petal Cake as shown on back of label, you will need 2 cups stabilized whipping cream or frozen prepared topping. You will also need a 4 1/2 oz. package of instant vanilla pudding, whole fresh strawberries. Decorate cake no earlier than 8-8 hours in advance to ensure freshness of fruit and whipping cream.

WITH PUDDING

- Prepare pudding according to package directions. Let cool until semi-set.
- Spoon pudding into petal cake reservoirs until full.

WITH WHIPPING CREAM

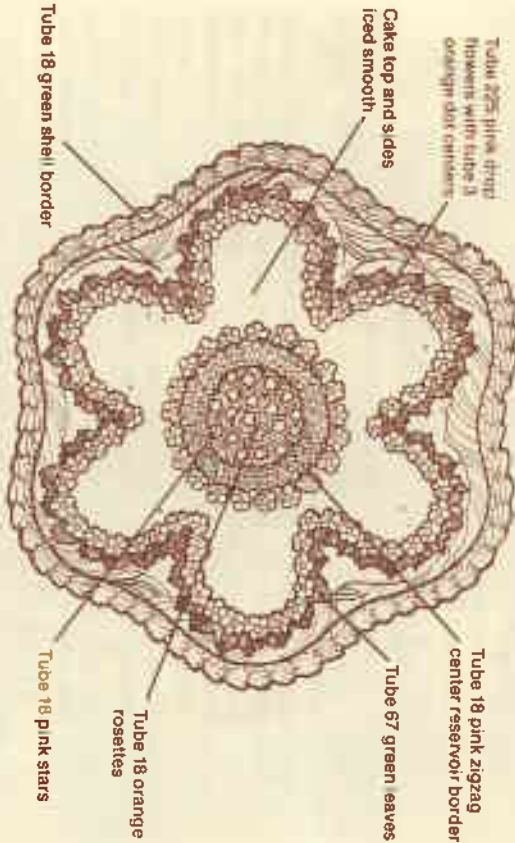
- Use tube 2D and "To Make Shells" directions to add cake base border.
- Use tube 2D and "To Make Rosettes" directions to add rosette to cake center.

WITH FRUIT

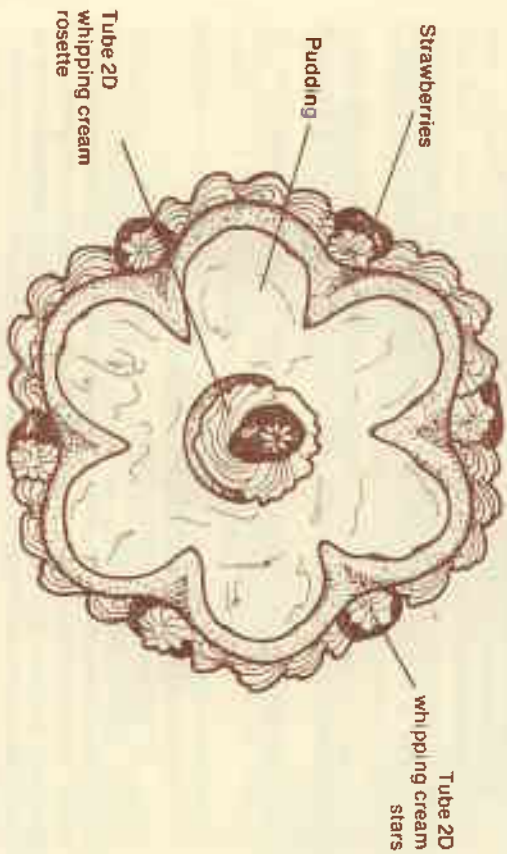
- Place one strawberry between each cake petal and on cake top center.
- ### WITH WHIPPING CREAM
- Use tube 2D and "To Make Stars" directions to add a star to top of each strawberry.



Floral Surprise Petal Cake



French Royale Petal Cake



Be sure to look for the other cake pans in the Wilton Fancy Fill Pan line