



# Instructions for Baking & Decorating Stand-Up Jack-O-Lantern 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 3, 16, 67 (alternate designs use 2, 4, 7, 12, 15, 16, 21, 47, 126 and 233)
- Wilton Icing Colors in Orange, Golden Yellow, Brown and Moss Green (alternate designs use Violet, Royal Blue, Kelly Green, Black and Red-Red)
- 5 cups of pound cake or pudding-added cake mix batter (one cake mix yields 4 - 5 cups batter)
- Buttercream Icing (recipe included)
- Alternate ideas use Light Cocoa Candy Melts™, Round Cake Boards, Fanci-Foil Wrap, gum pieces, party hat, waxed paper, spice drops, candy-coated chocolates, granulated sugar, popcorn, ice cream cake cone, uncooked spaghetti



Wilton Method Cake Decorating Classes  
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## To Decorate Bewitching Beauty Cake

You will need Wilton Icing Colors in Orange, Black, Moss Green, Red-Red; tips 3, 12, 16, 21, 233; square gum pieces for teeth, party hat, waxed paper. Refrigerate tinted icings in covered containers until ready to use.

Make 5 3/4 cups buttercream icing:

- Tint 1 cup black
- Tint 1 cup grey
- Tint 1/4 cup orange
- Tint 3 cups green
- Tint 1/4 cup red
- Reserve 1/4 cup white



## To Decorate Stand-Up-Jack-O-Lantern Cake

You will need Wilton Icing Colors in Orange, Golden Yellow, Brown, Moss Green; tips 3, 16 and 67. We suggest that you tint all icings at one time while cake cooks. Refrigerate tinted icings in covered containers until ready to use.

Make 3 1/4 cups buttercream icing:

- Tint 2 1/2 cups orange
- Tint 1/4 cup golden yellow (thin with 1 teaspoon light corn syrup)
- Tint 1/4 cup brown (thin with 1 teaspoon light corn syrup)
- Tint 1/4 cup green

### WITH THINNED GOLDEN YELLOW ICING

- Using spatula, ice eyes, nose and mouth smooth

### WITH BROWN ICING

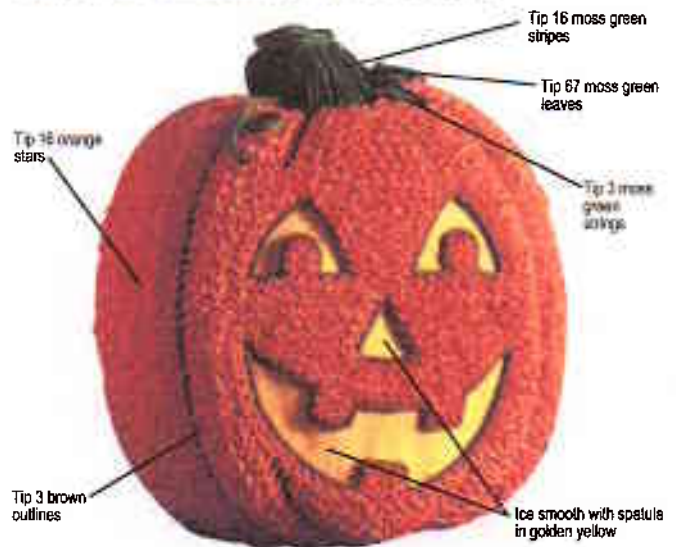
- Use tip 3 and "To Outline" directions to outline eyes, nose, mouth and section lines on pumpkin

### WITH ORANGE ICING

- Use tip 16 and "To Make Stars" directions to cover remainder of pumpkin

### WITH GREEN ICING

- Use tip 16 and "To Make Stripes" directions to cover stem
- Use tip 3 and "To Make Strips" directions to add vines to base of stem
- Use tip 67 and "To Make Leaves" directions to add leaves



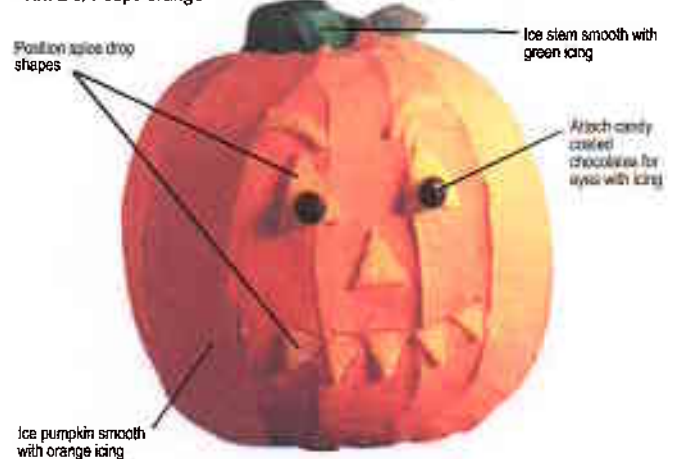
## To Decorate Jack-Be-Quick

You will need Wilton Icing Colors in Orange, Kelly Green; spice drops rolled in orange tinted granulated sugar and cut to facial feature shapes, candy-coated chocolates. Refrigerate tinted icings in covered containers until ready to use.

Make 3 cups buttercream icing:

- Tint 2 3/4 cups orange

- Tint 1/4 cup green

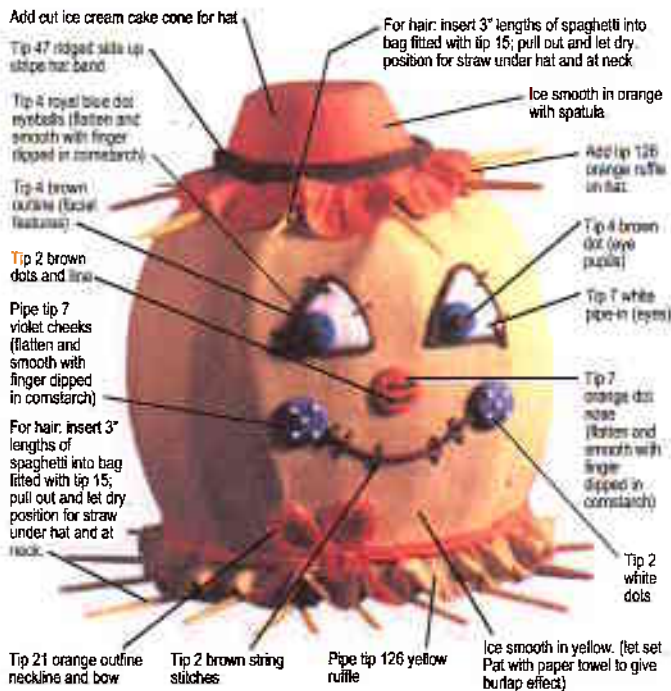


## To Decorate Smiling Scarecrow

You will need Wilton Icing Colors in Orange, Brown, Violet, Golden Yellow, Royal Blue; tips 2, 4, 7, 15, 21, 47, 126; 10 in. Cake Board, Fanci-Foil Wrap, ice cream cake cone, uncooked spaghetti.

Make 4 1/2 cups buttercream icing:

- Tint 1 cup orange
- Tint 1/4 cup brown
- Tint 1/4 cup violet
- Tint 2 1/2 cups yellow
- Tint 1/4 cup blue
- Reserve 1/4 cup white



## To Decorate Popcorn Pumpkin

You will need Wilton Icing Color in Orange, Light Cocoa Candy Melts®, 2 recipes of Holiday Shaped Popcorn (listed below)

Butter pan halves, press in popcorn mixture. Let harden, remove from pan and push halves together.

Melt Candy Melts® in disposable decorating bag; cut tip off bag and pipe facial features inside pan. Refrigerate to set; carefully remove from pan. Attach to pumpkin with dots of melted candy.

### Holiday Shaped Popcorn

- |                        |  |
|------------------------|--|
| 12 cups popped corn    | 2 tablespoons butter                     |
| 1 cup granulated sugar | 2 teaspoons Wilton Clear Vanilla Extract |
| 1 cup light corn syrup | Few drops of Orange Wilton Icing Color   |
| 1/2 cup water          |  |

Butter the sides of a large bowl, fill with popped corn. Combine sugar, syrup and water in a 3-quart heavy saucepan. Add butter, cut in thin slices. Place over medium heat and stir with a wooden spoon until all sugar crystals are dissolved. Wash down sides of pan with a pastry brush dipped in hot water. Clip on thermometer and continue cooking on Medium-High until temperature reaches 240°F (about 20-25 minutes). Remove from heat and stir in Clear Vanilla and Icing Color.

Pour syrup over popcorn and toss with two forks until popcorn is evenly coated. When mixture is cool enough to handle, press into prepared pan, packing firmly.



## For more Decorating Techniques & Tips

Visit our website at [www.wilton.com](http://www.wilton.com) -

Learn To Decorate - Basic Decorating Lessons

### Baking Instructions

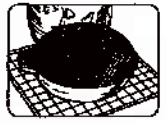
Preheat oven to 325°F. Spray inside of pan halves with Wilton Cake Release or generously grease inside of pan halves with solid vegetable shortening using a pastry brush. Be sure to cover all indentations. If using shortening, sprinkle about two tablespoons flour inside each pan half and shake so flour covers all greased surfaces. Turn pan halves 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. Pan may be sprayed with vegetable oil spray instead.

A heavy batter is necessary for this cake. Pound cake, pudding-added cake, or pound cake variation on cake mix work well. A regular 2-layer cake recipe or mix is not recommended. Make mix according to package directions, or use your favorite scratch recipe. You will need 5 cups of batter (most boxed pound cake mixes yield 4 cups; 2-layer mixes yield 4-6 cups).

Pour batter into front half of pan. The batter must come right to the rim, almost to the point of overflowing. Snap the back half of the pan in place and tie pans tightly together in two places with household string or wire, to prevent rising batter from forcing pans apart.

Bake on middle rack of oven for 1 hour, 10 minutes. Top half of pan may be removed during last 10 minutes of baking to check cake. Spread aluminum foil of bottom rack of oven to catch any batter that might seep through while baking. When cake is done, remove from oven and place on cake rack to cool for 5 minutes. Then remove top half of pan and cool 5 minutes more. Replace top pan, turn cake over and remove bottom pan. It may be necessary to tap pan with the handle of a spatula to free cake from pan.

NOW, let cake rest in front half of pan, lying down, until completely cool. (At least 8 hours). Remove cake from pan by placing one hand gently on cake surface and setting cake and pan upright on serving platter. Then carefully slip top away from cake. If cake does not stand level, trim bottom or prop underneath with icing.

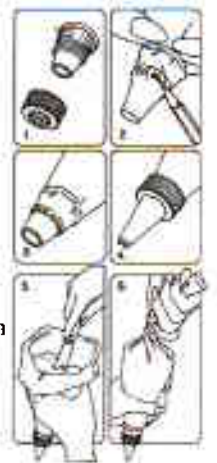


### Using Your Decorating Bag and Coupler

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.



### Using Parchment Bags

Parchment bags made from parchment paper triangles give you more versatility and the convenience of one-time use. Follow package directions. To "pipe-in" using a cut parchment bag, cut the point of the bag to desired opening.