



Marvin The Martian Cake Pan

Moule à gâteau
Molde para pasteles
Fôrma de Bolo
Kuchenform





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Baking and Decorating Instructions for Marvin The Martian

To Bake Cake: Preheat oven to 350°F or temperature per recipe directions. Your cake will unmold easily, without sticking, when you grease the inside of the pan completely using a pastry brush and solid vegetable shortening or vegetable oil pan spray (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.

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 bottom of cake and turn cake 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. Icing 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 Creamy White Icing Mix: Excellent for tinting any shade required. Each package makes about 2 cups of icing; you will need 2-3 packages. To prepare, follow package directions.

Wilton Ready-To-Use Decorator Icing: Ideal for all your decorating needs. Each 16.5 oz. can contains about 2 cups; you will need approximately 2-3 cans.

Wilton Decorating Icings in a Tube: Ready to use, color-matched to Wilton Icing Colors. Use Tube Icing with 5-pc. tip set or a coupler ring and any standard size Wilton metal decorating tip for quick, easy decorating. Each tube holds 1/2 cup (4.25 oz.) icing. Gels add highlights to your decorating and sparkle to your writing in a jiffy; each tube holds 1 tablespoon (.68 oz.) gel.

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.

Decorating Techniques

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

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 a 45° angle with tip slightly above surface and end of bag pointing to the right. Squeeze with heavy pressure and slightly lift tip as icing builds and fans out into a full base. Relax pressure as you pull bag down to the right as you make the tail. Stop pressure completely, pull tip away. When you make the shells, always work to the right; starting each new shell slightly behind tail of previous shell.

Note: Right-handed decorators work from left to right; left-handers decorate right to left, except when printing or writing.

To Decorate Marvin The Martian You'll Need:

- Wilton Decorating Bags & Couplers or Parchment Triangles (instructions included in all bags).
- Decorating Tips 3, 16, 21.
- Wilton Icing Colors in Black, Red-Red, Christmas Red, Leaf Green, Lemon Yellow, Golden Yellow.
- Wilton Cake Board, Fanci-Foil Wrap.
- Make 4 3/4 cups buttercream icing.
- Tint 1/2 cup black
- Tint 1/4 cup red (combine Christmas Red with Red-Red)
- Tint 1/2 cup green
- Tint 1/4 cup yellow (use Lemon Yellow)
- Tint 1/4 cup brown (combine Golden Yellow, a little Red-Red, a touch of Black)
- Reserve 3 cups white (thin 1 1/4 cups with 1 tablespoon and 1 teaspoon light cornstarch)

