



Instructions for Baking & Decorating Mini Tier Cakes

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

- Wilton Decorating Bags and Couplers or Parchment Triangles
- Tips 2, 3, 16, 349
- Wilton Icing Colors in Buttercup Yellow, Kelly Green, Violet
- Cake Board, Fancy-Foil Wrap or serving tray
- One 2-layer cake mix or make favorite layer cake recipe
- Buttercream, Royal, Poured Icings (recipe included)
- Fresh Raspberries and Mint Leaves
- Cornstarch
- Cooling Grid



We recommend hand washing pan in hot, soapy water.

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

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To Decorate Violet Vision

Use tips 2, 16, 349; Wilton Violet and Kelly Green Icing Colors; Buttercream, Royal and Poured Icings.

Decorate in numerical order:

1. In advance, using royal icing, make 36 tip 16 drop flowers—18 each light violet and dark violet. Add tip 2 dot centers and let dry.
2. Bake and cool cakes.
3. Cover cake with poured icing; let dry.
4. In white buttercream, pipe tip 16 shell borders on bottoms of each tier.
5. Attach flowers to cake with tip 2 dots of white icing.
6. Add tip 349 green leaves.

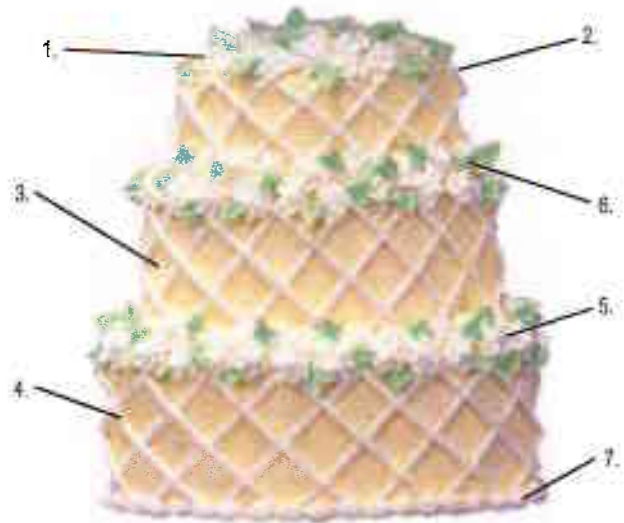


To Decorate Lovely Lattice

Use tips 2, 3, 16, 349; Wilton Buttercup Yellow and Kelly Green Icing Colors; Buttercream Icing; Wilton Ready-To-Use Decorator Icing.

Decorate in numerical order:

1. In advance, make 60 tip 16 white swirl drop flowers with tip 2 dot centers using royal icing.
2. Bake and cool cakes.
3. In yellow buttercream, ice cake; let dry.
4. In white buttercream, pipe tip 3 lattice.
5. Position flowers on cake.
6. Add tip 349 green leaves.
7. Add tip 3 white bead bottom border.



To Decorate Raspberry Delight

Use small angled spatula; Buttercream Icing; fresh raspberries and mint leaves.

Decorate in numerical order:

1. Bake and cool cakes.
2. Spatula ice cake in white buttercream icing.
3. Position fresh raspberries and mint leaves.

