

Decorate individual cakes for any happy occasion!



Wilton
 **Mini Shamrock Pan**

- Lucky little cakes for St. Pat's Day, St. Patrick's Day, holidays, school treats and lots more.
- Bakes 8 to 12 mini shamrock cakes with just one 2-layer cake mix.
- Easy-to-follow baking and decorating instructions on back of label--remove carefully.
- Two Shamrock designs plus Leprechaun, Elephant, Butterfly and Lion. Designs shown use tips 4, 16 and Wilton Paste Icing Colors in Orange, Lemon Yellow, Golden Yellow, Pink, Leaf Green, Brown and Sky Blue.

Manufactured in Korea for:
 Wilton Enterprises, Inc.
 Woodridge, IL 60517
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Mini Shamrock Cakes:

You Will Need...

- ✿ Wilton Decorating Bag & Coupler, disposable bags or parchment triangles.
- ✿ Tips 4 and 16
- ✿ Wilton Paste Icing Colors: Orange, Lemon Yellow, Golden Yellow, Pink, Leaf Green, Brown and Sky Blue.
- ✿ A 2-layer cake mix or ingredients to make your favorite layer cake recipe.
- ✿ 3-4 packages of creamy vanilla type frosting mix, 15.4 oz. box or ingredients for 3-4 recipes of buttercream icing below (depending on number of cakes baked).

Making Buttercream Icing

The thick but creamy texture of this flavorful icing makes it ideal for decorating. It can be refrigerated in an airtight container for up to 2 weeks. Rewhip before using. Makes 2 cups. (Make double recipe).

Recipe may be doubled to make 4 cups, if a large or heavy duty mixer is used.

1/2 cup solid vegetable shortening	3 cups sifted confectioners' sugar (There are 4 cups in a pound)
1/2 cup butter or margarine	1 Tablespoon + 1 teaspoon milk
1/4 teaspoon vanilla	

IN A LARGE MIXING BOWL: 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 the sugar has been mixed in, icing will appear dry. Add milk and beat at high speed until light and fluffy. Keep icing covered with a damp cloth until you're ready to decorate. For best results, keep icing bowl in refrigerator when not in use.

- ✿ For alternate designs, you will need to mark new variations in design with toothpick. (Hint: Lightly ice cakes for easier marking). Use a dampened art brush to smooth fill-in areas and for special effects. You'll also need uncooked spaghetti for lion's whiskers and butterfly's antennae.

Decorating With Frosting Mixes

To ice and decorate 8 to 12 cakes, you will need approximately 3 - 4 packages of the creamy vanilla type of frosting mix. For decorating cakes, use 4 less teaspoons of water for each package than the package directs. This gives the stiffer consistency needed for best decorating results. A package of mix will yield about 1 1/2 cups.

Coloring Your Icing

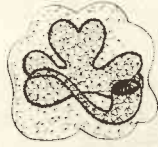
Wilton Paste Icing Colors are best for decorating because they are concentrated to go a long way and give the deepest colors. Liquid Icing Colors mix instantly, but tend to give a more pastel color to icing. Always add colors gradually, mixing well each time, until you achieve desired color. To add paste icing colors, dip toothpick into color, then swirl into icing. Mix well with small spatula. Use a toothpick to add color each time. Add liquid icing color by the drop.

To Decorate Mini Cakes Shown

Here are 6 decorating ideas that you can do. Use any color combinations you like.



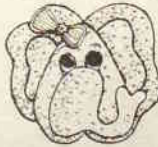
Classic Shamrock



Showy Shamrock



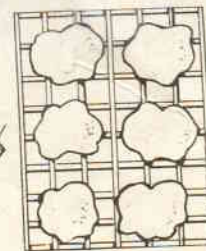
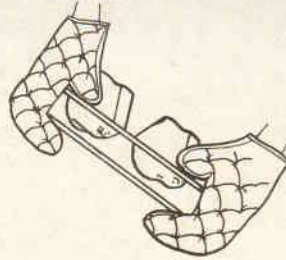
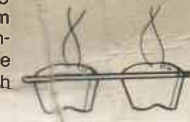
Leprechaun



Elephant



1. Preheat oven to 350°. Grease inside of each pan well using a pastry brush and solid vegetable shortening with flour pan spray. (Do not use butter, margarine, liquid vegetable oil or vegetable oil pan spray.)
2. Sprinkle each well with flour, then shake until flour covers all surfaces. Turn pan upside down and tap lightly to remove excess flour.
3. Prepare one 2-layer cake mix according to package directions or use your favorite layer cake scratch recipe. Measure 1/2 cup batter into each well. Cover remaining batter and set aside.
4. Bake Shamrocks on middle rack of preheated oven for 15 to 20 minutes. Remove from oven and cool on rack 5 minutes. So cakes sit level, while in pan, cut away crowns with serrated knife.
5. To unmold cakes, place cooling rack over pan. With both hands, turn pan and rack over. Lift pan off. Let cupcakes cool about 1 hour before decorating. Wash pan and repeat 1 more time for 8 to 12 cupcakes (depending on batter amount).



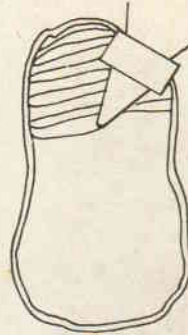
To Ice Smooth

Thin 3 cups icing with 3 Tablespoons light corn syrup or 2 Tablespoons milk to ice approx. 6 cakes. Place cakes on serving plate or foil-covered cakeboard. With spatula, place icing on cakes and ice smooth.



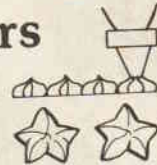
To Outline & Fill-In

Use tip 4. Hold bag at 45° angle and touch tip to surface. Raise the tip slightly and continue to squeeze. The icing will flow out of the tip while you direct it along the surface. To end outline, stop squeezing, touch tip to surface and pull away. To fill-in outlined area, thin 1/4 cup icing with few drops of milk or light corn syrup. Hold bag at 45° angle and touch tip inside first outline. Squeeze out side-by-side lines of icing to fill entire outlined area. Smooth fill-in area with a dampened art brush.



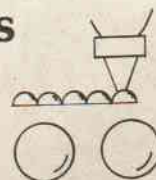
To Make Stars

Use tip 16. Hold bag straight up and down to surface. With tip 1/8" above cake, squeeze until star is formed. Stop pressure and pull tip away.



To Make Dots

Use tip 4. Hold bag straight up and down, 1/8" above surface. Squeeze to form dot, keeping tip in icing until dot is size you want. Flatten with fingertip dipped in cornstarch.



To Make Pull-Out Stars

Use tip 16 and hold decorating bag at 45° angle to cake. As you

