



Instructions for Baking & Decorating Elmo Cake

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

- Wilton Decorating Bags and Couplers or Parchment Triangles (instructions included with all bags)
- Decorating tip 12 (alternate uses tips 3, 16)
- Wilton Icing Colors in No-Taste Red, Orange, Black
- Wilton Cake Board, Fancy-Foil Wrap
- Cornstarch
- One 2-layer cake mix or ingredients to make favorite layer cake recipe
- Buttercream Icing (recipe included)

We recommend washing pan in hot, soapy water

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

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Woodbridge, IL 60097
www.wilton.com

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To Decorate Spatula-Decorated Elmo

You will need Wilton Icing Colors in No-Taste Red, Orange and Black and Decorating Tip 12. We suggest you tint all icings at one time, while the cake cools. Refrigerate icing in covered containers until ready to use.

MAKE 3 CUPS OF BUTTERCREAM ICING:

- Tint 1 1/2 cups red/orange (small amount) combination
- Tint 1/2 cup black (thinned with 1 1/2 teaspoons corn syrup)
- Tint 1/4 cup orange/red (small amount) combination
- Reserve 3/4 cup white

Spatula-Decorated Elmo. Decorate in numerical order:

1. Ice mouth and smile lines smooth with thinned black icing
2. Using spatula, ice face area fluffy with red/orange icing combination
3. Using spatula, ice nose smooth with orange/red icing combination
4. Using spatula, ice eyes smooth with white icing (smooth with finger dipped in cornstarch)
5. Pipe in pupils with tip 12 in black icing (smooth with finger dipped in cornstarch)



To Decorate Star-Decorated Elmo

You will need Wilton Icing Colors in No-Taste Red, Orange and Black and Decorating Tips 3 and 16. We suggest you tint all icings at one time, while the cake cools. Refrigerate icing in covered containers until ready to use.

MAKE 3 CUPS OF BUTTERCREAM ICING:

- Tint 1 1/2 cups red/orange (small amount) combination
- Tint 1/2 cup black (thinned with 1 1/2 teaspoons corn syrup)
- Tint 1/4 cup orange/red (small amount) combination
- Reserve 3/4 cup white

Star-Decorated Elmo. Decorate in numerical order:

1. Use tip 3. Fill in mouth with black icing (smooth with finger dipped in cornstarch). Outline smile using tip 3 with black icing
2. Use tip 3. Fill in nose with orange/red icing combination (smooth with finger dipped in cornstarch)
3. Use tip 3. Fill in eyes with white icing (smooth with finger dipped in cornstarch). Fill in pupils with tip 3 in black icing (smooth with finger dipped in cornstarch)
4. Use tip 16. Cover face with stars with red/orange icing combination



Cake Release

For perfect, crumb-free cakes!

No need to grease and flour your baking pan - Cake Release coats in one step. Simply spread Cake Release lightly on pan bottom and sides with a pastry brush and fill with batter. Cakes release perfectly without crumbs every time, giving you the ideal surface for decorating. Now in convenient dispensing bottle. Certified Kosher. 8 oz.

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