



Pan takes one 2-layer
cake mix. Suggested tips,
colors, and instructions



Cake Pan

Disney's
POCAHONTAS

© Disney

Pan takes one 2-layer
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on back.

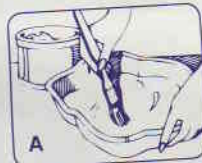


POCAHONTA

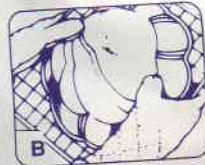
Baking & Decorating Instructions

To Bake Cake:

Preheat oven to 350°F or temperature per recipe directions. Your cake will unmold easily, without sticking, when you prepare the pan properly. Grease the inside of the pan completely using a pastry brush and solid vegetable shortening (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. If any shiny spots remain, touch up with more shortening and flour to prevent cake from sticking. (You can use vegetable oil pan spray, or vegetable oil pan spray with flour in place of solid shortening and 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 cake and turn both cake and rack over. Lift off rack. Hold another 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. It can be refrigerated in an airtight container for up to 2 weeks.

Rewhip before using. YIELD: 3 cups.

- ½ cup solid vegetable shortening
- ½ cup butter or margarine
- 1 tsp. 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 Icing:

Wilton Frosting Mix: You will need 2–3 packages of our Creamy White Icing Mix. To prepare, follow package directions. Each package makes about 2 cups icing. If you're using another type of frosting mix, you will need three 15.4 oz. packages of the creamy vanilla type that will frost two 8 in. or 9 in. layers. For each package of frosting mix, use four less teaspoons water than package directs. Each package makes about 1¾ cups icing. Do not refrigerate icing before decorating. Cake may be refrigerated after it is iced.

Wilton Ready-to-Use Decorator's Icing: You will need approximately 2–3 cans of our delicious white icing. Each 16.5 oz. can holds about 2 cups. It's ideal for all your decorating needs—frosting, decorating and flour making.

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.



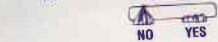
To Outline & Pipe-In

Use tip 3. Hold bag at 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 away. To Pipe In: Use tip 3, squeeze out rows of lines to fill area. Pat icing down with finger dipped in cornstarch or smooth with dampened art brush.



To Make Stars

Use tip 16 or 21. Hold bag straight up and down (see illustration) with tip ¼ 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 the tip away.



To Make Leaves or Petals

Use tip 67 or 70. Hold bag at a 45° angle to surface, back of bag facing you. Squeeze and hold tip in place to let icing fan out into base, then relax and stop pressure as you pull tip towards you and draw leaf and petals to a point.



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

To Decorate Pocahontas Cake You'll Need:

- Wilton Decorating Bags & Couplers or parchment triangles (instructions included with all bags).
- Decorating tips 3, 16, 21, 67 and 70.
- Wilton Icing Colors in Royal Blue, Black, Golden Yellow, Ivory, Kelly Green, Brown, Pink and Orange.
- One 2-layer cake mix or ingredients for favorite layer cake recipe.
- Buttercream Icing (recipe above).
- Make 4 cups buttercream icing:
 - Tint 1 cup lt. blue
 - Tint ¼ cup black
 - Tint ¼ cup yellow
 - Tint ¼ cup ivory
 - Tint 1¼ cups kelly green
 - Tint ½ cup brown
 - Tint ¼ cup pink
 - Tint ¼ cup orange

Decorate in numerical order:

1. Ice background area and sides of cake smooth in lt. blue.
2. Ice grass area fluffy with spatula in green.
3. Ice dress smooth with spatula in ivory (smooth with finger dipped in cornstarch).
4. Outline body and skirt fringe with tip 3 black strings.
5. Pipe in legs with tip 3 in ivory (smooth with finger dipped in cornstarch).
6. Pipe tip 16 green strings for stems on sunflowers. Pipe tip 16 brown star centers on sunflowers. Pipe tip 67 yellow petals on sunflowers.
7. Position Pocahontas face maker on cake.
8. Pipe tip 67 green leaves on sunflowers and tip 67 orange and pink

