



## Mini Ghosts

A monstrous treat!  
Six individual ghosts, ideal for cakes,  
brownies, gelatin, and other treats!

One 2-layer cake mix  
yields 18 to 20 little  
ghosts to decorate  
any way you wish.

Easy-to-follow baking  
and decorating hints  
on back and side  
panels.

Pan contains six  
molds 1 1/4 in. deep.



## *Mini Ghosts*

*Six individual ghosts;  
ideal for cakes, brownies,  
gelatin, and other treats!*



## *Mini Ghosts*

*Six individual ghosts;  
ideal for parties, snacks and more!*

### **MONSTROUS MESSAGE**

Use tip 3, Wilton Icing Color  
in Violet and orange and  
black candy.



**GIGGLING GHOUL**  
 Use tips 3, 16, Wilton Icing  
 Color in Orange, and candy  
 pumpkins.



**SILLY SPIRIT**  
 Use tip 3 and orange and  
 black candy



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 Made in Indonesia



*Six individual ghosts;  
 ideal for cakes, brownies,  
 gelatin, and other treats!*

**Mini  
 Ghosts**



One 2-layer cake mix  
 yields 18 to 20 little  
 ghosts to decorate  
 any way you wish  
 Easy-to-follow baking  
 and decorating hints  
 on back and side  
 panels  
 Pan contains six  
 molds 1 1/2 in. deep



#### *MONSTROUS MESSAGE*

1. Ice cake smooth with white icing.
2. Add black and orange candy for eyes and mouth.
3. Pipe violet "boo" message (tip 3).

#### *SILLY SPIRIT*

1. Ice cake smooth with white icing.
2. Add black and orange candy for eyes and mouth.
3. Add orange candy border.



#### *GIGGLING GHOST*

To decorate follow directions below in numerical order:

1. Pipe white stars on tops and sides of ghosts (tip 16).
2. Pipe orange facial features (tip 3).
3. Add candy pumpkins to hands (if desired).



## Six individual ghosts; ideal for parties, snacks and more!

### TOOLS AND INGREDIENTS

Before you begin baking and decorating any of the designs shown, you will need the following:

- One 2-layer cake mix (for 18 to 20 Ghosts).
- Wilton decorating bags and couplers or parchment triangles.
- Decorating tips for desired design (see other side of label).
- Wilton Icing Colors for desired design (see other side of label).
- Pumpkin candies, black and orange candies for facial features.
- Wilton Buttercream Icing (or use Wilton Icing Mix or Wilton Ready-to-use Decorator's Icing).

### CAKE AND BROWNIE BAKING INSTRUCTIONS

1. Preheat oven to 350°.
2. Using pastry brush, grease inside of pan with solid vegetable shortening. Sprinkle flour into pan, shake to cover all greased surfaces and remove excess flour. Or use vegetable pan spray. (Brownies release better with vegetable pan spray—no flour.)
3. Prepare mix; pour  $\frac{1}{2}$  cup batter into each well in pan.
4. Bake on middle rack for 15-20 minutes.
5. Cool 5 minutes and trim, if necessary, so cakes sit level.
6. Unmold ghosts and cool  $\frac{1}{2}$  hr. before decorating.
7. Wash pan and repeat to bake remaining ghosts.

### DECORATING HINTS

For best decorating results, use Wilton Icing Colors since they are concentrated and won't thin icing. Most canned icings should be chilled (about 20 min.) before using (or if they soften while decorating). It is not necessary to chill Wilton Decorator's Icing.

**To ice smooth,** place icing on cake with spatula, then spread lightly with spatula in one direction over the area to be covered.

**To outline,** use tip 3. Hold decorating bag at a 45° angle and touch tip to cakes. Squeeze as you raise tip slightly and guide along surface. To end outline, stop squeezing, touch tip to cake and pull away.

**To pipe stars,** use tip 16. Hold bag straight up (at a 90° angle) and squeeze until star is formed. Stop pressure and pull tip away.

**To write or print,** use tip 3. Hold bag at a 45° angle to surface of cake with bag toward your right so that fingers face you. As you write or print, always work from left to right.

To write, squeeze out icing with a steady, even pressure as you glide tip along surface in a smooth continuous motion. Keep wrist straight; use your arm, not your fingers to form each line, letter or word. Tip should lightly touch cake at all times.

### Wilton Buttercream Icing

*This creamy, flavorful icing is ideal for decorating.*

- $\frac{1}{2}$  cup butter or margarine
- $\frac{1}{2}$  cup solid vegetable shortening
- 1 t. vanilla
- 4 cups (approx. 1 lb.) sifted confectioners' sugar
- 2 T. milk

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 ready to decorate. Refrigerate when not in use. Keep for up to 2 weeks in an airtight container. Re Whip before using.

Makes 3 cups.



## Instructions for Baking & Decorating Mini Ghost Cakes

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

- One 2-layer cake mix (for 18-20 Ghosts)
- Wilton decorating bags and couplers or parchment triangles.
- Decorating tips 3 and 16.
- Wilton Icing Colors in Black, Orange and Violet.
- Pumpkin candies, black and orange candies for facial features.
- Wilton Buttercream Icing (or use Wilton Icing Mix or Wilton Ready-To-Use Decorator Icing).



Wilton Method Cake Decorating Classes  
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### To Decorate Silly Spirit

Use tip 3, orange and black candy.

To decorate follow instructions below in numerical order:

1. Ice cake smooth with white icing.
2. Add black and orange candy for eyes and mouth.
3. Add orange candy border.

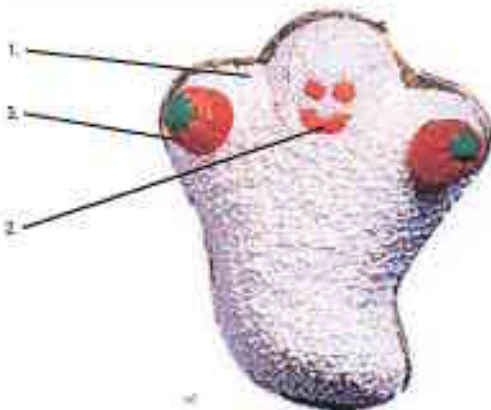


### To Decorate Giggling Ghoul

Use tips 3 and 16, Wilton Icing Color in Orange, and candy pumpkins.

To decorate follow instructions below in numerical order:

1. Using tip 16, pipe white stars on tops and sides of ghosts.
2. Using tip 3, pipe orange facial features.
3. Add candy pumpkins to hands (if desired).



## Cake and Brownie Baking Instructions

1. Preheat oven to 350°F.
2. Using pastry brush, grease inside of pan with Wilton Cake Release, solid vegetable shortening, or use vegetable pan spray. If using shortening or pan spray, sprinkle flour into pan, shake to cover all greased surfaces and remove all excess flour.
3. Prepare mix; pour 1/3 cup batter into each well in pan.
4. Bake on middle rack for 15-20 minutes.
5. Cool 5 minutes and trim so cakes sit level.
6. Unmold ghosts and cool 1/2 hour before decorating.
7. Wash pan and repeat to bake remaining ghosts.

### Decorating Hints

For best decorating results, use Wilton Icing Colors. They're concentrated and won't thin icing. Most canned icings should be chilled (about 20 minutes.) before using (or if they soften while using). It is not necessary to chill Wilton Decorator Icing.

### To Decorate Monstrous Message

Use tip 3, Wilton Icing Color in Violet and orange and black candy.

To decorate follow instructions below in numerical order:

1. Ice cake smooth with white icing.
2. Add black and orange candy for eyes and mouth.
3. Using tip 3, pipe violet "boo" message.



## For more Decorating Techniques & Tips

Visit our website at [www.wilton.com](http://www.wilton.com) -

Learn To Decorate • Basic Decorating Lessons

### Using Your Decorating Bag and Coupler

You can make many different designs with just one decorating bagful of icing by using the Wilton Featherweight or Disposable Decorating bags and coupler and changing decorating tips.

Just follow these steps:

1. Screw ring off coupler to expose series of tiny threads 1/2" above coupler base.
2. Force coupler base as far down into decorating bag as it will go. Then mark where bottom thread of coupler shows through bag; remove coupler and trim bag at pencil mark with a pair of scissors.
3. Reposition coupler in bag and push end through opening to expose bottom two threads.
4. Position decorating tip over coupler and screw ring in place to secure. To change tips, unscrew ring, replace tip and replace ring.
5. To fill, cuff open end of bag over your hand and insert icing with a spatula. Fill bag no more than half full.
6. To close, unfold cuff and twist top of bag shut. Hold twist between your thumb and forefinger. Note: You can eliminate any air bubbles that may have formed by squeezing bag gently over icing bowl until air is released. Important: Be sure to wash the Featherweight bag in hot soapy water, then rinse and dry after every use. Adegreaser can make clean-up easier.

