

Easy-to-follow  
baking and decorating  
instructions

One 2-layer cake mix yields  
20 to 24 shells to decorate  
or fill any way you wish.



**Mini Shells**  
An elegant dessert and salad  
showers and special occasions.





# Mini Shells

Single-serving shells help you create a tempting dessert table. There are so many ways to decorate!

## Fruit and Cream Shells

Use large star tip, whipped cream, fresh mint leaves, strawberries and blueberries.

## Candy Shells

Use large star tip, Wilton Light Chocolate Candy Melts, whipped cream, fresh mint leaves and raspberries.

## Crab Salad Shells

Use Molded Crab Salad Recipe (below); chill and unmold.

## Tools and Ingredients

Before you begin baking and decorating any of the Mini Shell designs shown, you'll need the following:

- Various designs use, one 2-layer cake mix (for 20 to 24 shells; servings may vary), Light Chocolate Candy Melts\*, fresh mint leaves, fresh strawberries and raspberries, whipped cream, Molded Crab Recipe (below)
- Certain designs require Wilton decorating bags and couplers or parchment triangles and decorating tips.

\*Brand confectionery coating.

## Baking Instructions for Cakes

We recommend you use the pound cake recipe on cake mix cartons.

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.
3. Prepare mix; pour a scant 1/4 cup batter into each well in pan.
4. Bake on middle rack for 20-25 minutes.
5. Unmold cakes when removed from oven and cool 1/2 hr. before decorating.
6. Wash pan and repeat to bake remaining shells.

## Decorating Hints

To make elongated shells, use tip 4B. Hold decorating bag at a 45° angle slightly above surface with end of bag pointing toward you. Squeeze until icing builds up and fans out into a base as you lift tip slightly. Relax pressure as you lower tip until it touches surface. Stop pressure and pull tip away without lifting tip off surface to draw shell to a point. Practice this procedure until you can produce a clean shell shape. To make a row of shells, rest head of one on tail of preceding shell. For larger shells, increase pressure; for smaller shells, decrease pressure.

## Fruit and Cream Shells

To decorate, follow directions below in numerical order:

1. Use two baked shells for each serving, or split one shell.
2. Using large star tip, pipe elongated shells on bottom cake with whipped cream.
3. Garnish with fresh blueberries, strawberries and mint leaves. Add top shell.

## Candy Shells

To decorate, follow directions below in numerical order:

1. Mold candy shells using melted Wilton Candy Melts. Chill pan, paint mold with Melts using pastry brush. Chill until firm and unmold.
2. Use large star tip to pipe rows of whipped cream in circular motion on bottom shell.
3. Garnish with mint leaves and fresh raspberries.

## Crab Salad Shells

See recipe below.

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## Molded Crab Salad

- 6 oz. cooked chopped crab meat
- 1/4 cup chopped celery
- 1/4 cup chopped cucumber, drained
- 2 tablespoons chopped onion
- 1/2 teaspoon dried dill
- 1 tablespoon fresh parsley, chopped
- 1/4 teaspoon pepper
- 1/4 teaspoon salt
- 1/2 cup sour cream
- 1/4 cup mayonnaise
- dash of Worcestershire sauce
- 1 packet unflavored gelatin
- 1/4 cup cold water
- 1/4 cup heavy cream, whipped to soft peaks

Spray shell molds with vegetable pan spray. In bowl stir together first eight ingredients. In separate bowl combine mayonnaise, sour cream and Worcestershire. Set aside. Soften gelatin in cold water, heat until dissolved and clear, cool slightly. Blend gelatin mixture into mayonnaise mixture. Stir into crab meat mixture. Fold in whipping cream. Pour crab meat mixture into prepared molds. Refrigerate until firm, at least 8 hours or overnight. Remove from molds by loosening edges with small spatula. Invert and place warm towel over mold. Makes 6 servings.