



## Instructions for Baking & Decorating Spider-Man 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 tips 3, 16, 21
- Wilton Spider-Man Icing Color Kit. If the Wilton Spider-Man Icing Color Kit is unavailable, you will need Wilton Icing Colors in Royal Blue, No-Taste Red and Black
- One 2-layer cake mix or ingredients to make favorite layer cake recipe
- Cake Board, Fancy-Foil Wrap or serving tray
- 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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Woodridge, IL 60517  
www.wilton.com

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### Using Parchment Bags

Parchment bags made from parchment paper triangles give you more versatility and the convenience of one-time use. Follow package directions. To "pipe-in" using a cut parchment bag, cut the point of the bag to desired opening.

### Decorating With Wilton Icings

**Wilton Frosting Mix:** You will need 2-3 packages of Creamy White Icing Mix. To prepare, follow package directions. Each package makes about 2 cups icing. Excellent for tinting any shade required. 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 1 3/4 cups icing. Do not refrigerate icing before decorating. Cake may be refrigerated after it is iced.

**Wilton Ready-to-Use Decorator 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 of your decorating needs - frosting, decorating and flower making.

### 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.

1/2 cup solid vegetable shortening      2 tablespoons milk  
1/2 cup butter or margarine              1 tsp. Wilton Clear Vanilla Extract  
4 cups (1 lb.) sifted confectioners' sugar

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.

\*To thin for icing cake, add a small amount of light corn syrup.

### To Decorate Spider-Man

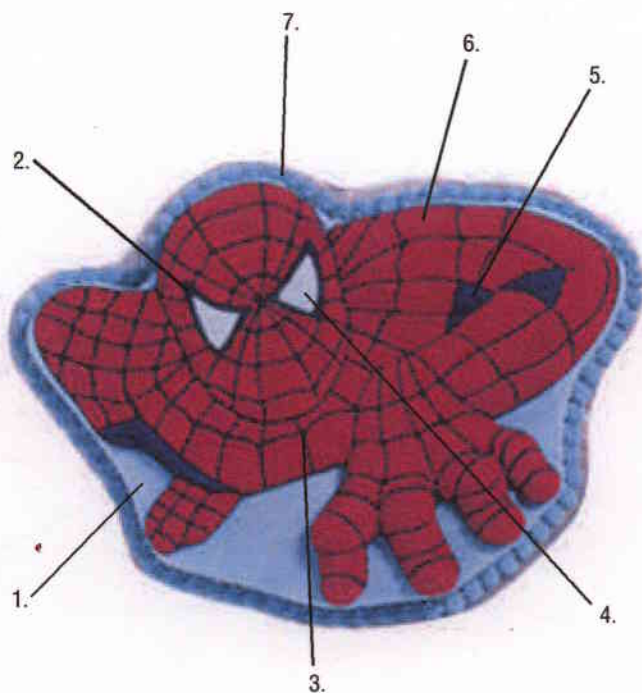
You will need Wilton Spider-Man Icing Color Kit. If the Wilton Spider-Man Icing Color Kit is unavailable, you will need Wilton Icing Colors in Royal Blue, No-Taste Red and Black and Tips 3, 16, 21. We suggest you tint all icings at one time, while the cake cools. Refrigerate icing in covered containers until ready to use.

MAKE 5 1/2 CUPS OF BUTTERCREAM ICING:

- Tint 1/2 cup blue (add a small amount of black)
- Tint 1 3/4 cups red
- Tint 1/2 cup black
- Tint 1/4 cup light gray
- Tint 2 1/2 cups gray (thin 1 1/4 cups with 1 tablespoon and 3/4 teaspoon light corn syrup)

Decorate in numerical order:

1. Ice cake sides and background areas smooth with thinned gray icing.
2. Using tip 3, outline eyes black using heavy pressure.
3. Using tip 3, outline webbing on suit with black.
4. Using tip 3, pipe in eyes with light gray. Smooth with finger dipped in cornstarch.
5. Using tip 16, cover side panels of suit with stars in blue.
6. Using tip 16, cover Spider-Man with stars in red.
7. Add tip 21 shell bottom border in gray.



### 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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