

#### CHRISTMAS ROSE TREE

While you're trimming the big tree—turn out a smaller one made of cake as a treat for everyone who comes to help! Here's how: bake a cake in a 3-D tree pan, using a single mix. Pour on fondant-type icing, then set cake on stand provided with pan. Make roses ahead with tube 104 and royal or buttercream icing. (If buttercream, be sure to freeze!) Attach with dots of icing. Pipe leaves between roses with tube 70.

#### CANDLE-BRIGHT TREE

Another jolly holiday tree, this one even easier to do. Use the 3-D tree pan again and frost with fondant-type icing. Use tube 74 to pipe the holly-like leaves, starting at bottom and working your way around the cake to the top. Pipe "orna-

# trim the tree

ments" all over (actually bulbs of icing pressed through tube 4). For candle at top, pipe rosette with royal icing and tube 16. Press candle in while rosette is still wet. Dry thoroughly and attach with dot of icing.

#### HOLIDAY COOKIE TREE

Roll out tripled recipe of your favorite cookie dough about 1/4" thick. Cut out one star and 10 circles, 11", 10", 9", 8", 7", 6", 5", 4", 3" and 2". Cut hole in each circle to fit wood dowel rod about 1/2" diam. (11" tall). Paint baked cookies with softened Color Flow icing. Sprinkle star with edible glitter, ice toothpick to back. Mold sugar base in 1 lb. cottage cheese carton. Before unmolding, push rod down into damp sugar, twist gently to remove. Unmold carefully so as not to distort hole. Let dry, ice and attach 6 stars, iced in Color Flow and dried on curve of carton. Add rosette border with tube 17. Ice end of dowel rod, push into

base, dry. Slip on cookie layers, stacking iced lifesavers all around rod to separate them. (Icing keeps stacks intact.) Add rosette borders, using tube 21 for first four layers, 19 for next four, 16 for top two. Crown with star.



501-D-6074, 3-D Tree Pan Set



## Using Your Decorating Bag And Coupler

You can make many different designs with just one decorating bagful of icing by using the Wilton coupler and changing tubes.



**TO FIT** your coupler to the bag, you will have to trim away part of the bag until you can see two threads on the coupler. To do this, screw the ring off the coupler and push coupler in bag as far as it will go. Move coupler back out of the way and cut off a very small part of the bag. Push coupler down again to check for threads showing. Continue to trim a little at a time until two threads show and you can fit decorating tube over the coupler and screw the ring back on. To prevent coupler from popping out of the bag while decorating, cut carefully according to the directions and check often.

Now, when you want to use the same color icing but with a different tube, just unscrew the ring, change tubes and replace the ring. You're ready to make another design!

**TO FILL** your decorating bag, fold it down over your hand, making a "cuff" to keep it open. With a spatula, place a scoop of icing down into the bag. Continue to fill the bag, no more than half full. Unfold the "cuff" and smooth icing down to the bottom of the bag, so that no air pockets are caught inside.

Twist bag shut.



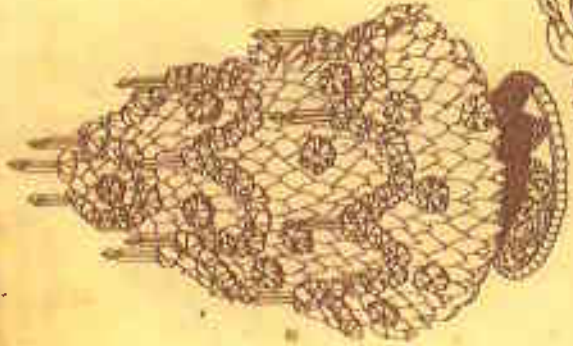
# Wilton.

## Complete Instructions for Baking & Decorating

# Candlelit Cake

**PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE BEFORE YOU BEGIN** you will need:

- Wilton Decorating Bag and Coupler or parchment paper triangles
- Tubes 16, 21 and 67
- One cake mix or ingredients for your favorite scratch recipe
- 4 1/2 cups buttercream icing (recipe in this booklet) or 3 packages of frosting mix (creamy vanilla type, 15.4 oz. box)
- Wilton Paste Food Colors: Leaf Green, Lemon Yellow and Red-Red
- Two dozen 2 1/2" long pieces of uncooked spaghetti





## Baking Instructions



Preheat oven to 350°. Generously grease inside of both pan halves with solid shortening, using your fingers to cover all indentations. Sprinkle about 2 tablespoons flour inside each pan half and shake so flour covers all surfaces. Turn pan halves upside down and tap lightly to remove any excess flour. If any shiny spots show, touch up with more shortening and flour to prevent cake from sticking. Grease and flour outside of center baking core.

Fasten pan halves together with 4 of the clips provided, making sure halves fit snugly together. (Note: the clips are designed to fit tight, so it may be necessary to use pliers to position them.)

Make one cake mix according to package directions or use your favorite scratch recipe. You will need 5½ to 6 cups cake batter. Yellow, white or chocolate batters work best; batters that contain nuts or raisins do not work well.

Pour batter into open end of pan and insert baking core. Secure baking core under two clips. (See Figure 3.) Place on bottom rack of preheated oven on a sheet of aluminum foil to catch any batter that might seep through sides during baking. Bake for 40-50 minutes, until toothpick inserted in cake comes out clean.

Remove cake from oven and cool on its side in the pan for 10 minutes on a cake rack. After 10 minutes, remove all clips and top half of pan. Replace top pan half, turn cake over and remove other half of pan. Now carefully twist out center baking core, then stand cake right side up on cake rack. Cool completely before decorating.



## Making Buttercream Icing

The thick but creamy texture of this flavorful icing makes it ideal for decorating. It can be refrigerated in an airtight container for up to a week. Rewhip before using. **MAKES 4½ CUPS.**

¾ cup butter

¾ cup solid vegetable shortening

1½ teaspoon vanilla

6 cups sifted confectioners' sugar

4 Tablespoons 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 you're ready to decorate. For best results, keep icing bowl in refrigerator when not using.

## Decorating With Frosting Mixes

If you would like to use a frosting mix, you will need three packages of the creamy vanilla type that will frost two 8" or 9" layers.

For each package of mix, use four less teaspoons of water than package directs. Less water gives a stiffer consistency necessary for good decorating. Continue as directed on package. Each package makes about 1½ cups of icing. Do not refrigerate icing made from a frosting mix.

## Coloring Your Icing

Wilton Paste Food Colors are best for decorating because they are concentrated (a little goes a long way) and give the deepest colors. Liquid food colors mix instantly, but tend to give a more pastel color to icing. Whichever you choose, always add color gradually, mixing well each time, until you achieve the desired color. Add paste food colors by dipping a toothpick into color, then swirl into icing. **MIX WELL.** Use a new toothpick to add color each time, until you get the desired shade.

## Let's Practice Decorating

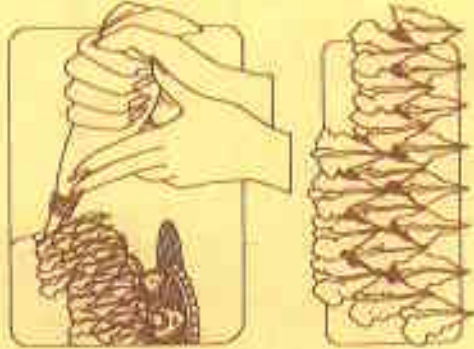
To practice designs for tree cakes, clamp slides of S-D Tree Pan together as for baking and turn so tree design is upright. Crumple some foil and push into open base so pan will stand in an upright position. Practice designs on side of pan with plain white icing. Icing can be scraped off and put back into bowl, rewhipped and used again. To hold your bag while decorating, curl your fingers around the bag, with the twist locked between your thumb and index finger. This forces the icing down into the tube each time you squeeze. Apply an even pressure with all four fingers. Icing will come out of the tube until you stop squeezing. As you decorate, occasionally twist the bag down further, forcing the icing into the tube, while your thumb and index finger keep the bag shut. Use the index finger of your other hand to guide the tube as you decorate.



## To Make Leaves

Use tube 87 and hold bag at a 45° angle with tube lightly touching surface. Squeeze and let icing fan out a bit, then decrease pressure as you lift tube away to bring leaf to a point. (If your leaves do not come to a point, thin your icing with a few drops of milk or water.)

To cover tree with leaves, start at the bottom of cake and work up, making leaves close together so there are no open spaces between. Do a small section at a time, doing bottom row, then overlapping next row and so on up to top of tree. Make the leaves about 1/2" long and pull up slightly at tip, so they stand out a bit. (See illustrations.)



## To Make Star Garlands

Make the garlands for your Candelit Cake by piping stars one after the other in curving rows. (See illustration.)

Use tube 18 or 21. Hold the bag straight out 1/2" away from surface so that end of bag is directed at your shoulder. Squeeze until a star is formed. (See illustration.) Stop. Pull away. Remember, squeeze, stop and pull away. Your stars will be neatly formed only if you stop squeezing before you pull tube away.

Squeeze out a second star directly below and a bit to one side of first star, so that points of stars fit together. Continue making stars one after another, positioning them to form a curved garland of stars.

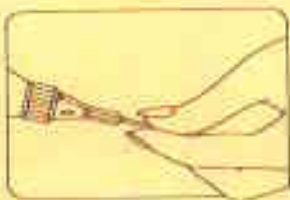


NO

YES

## To Make Star Ornaments

Hold tube 21 perpendicular to surface and squeeze, holding tube in place to let points of star rise high and spread out farther. Then stop pressure completely and move away. Next, squeeze smaller tube 16 stars between points of larger star.



## To Make Candles

After you've decorated your cake with icing leaves, garlands and ornaments, practice making candles to add to cake. Fit a decorating bag of yellow icing with tube 16. Push a 2 1/2" long piece of uncooked spaghetti up through open end of tube with even pressure and pull out spaghetti with icing coat. Gently hold top of iced spaghetti between your thumb and index finger and push it firmly into cake at point of one star garland. Repeat for all other candles, then with orange icing (made by mixing reserved yellow and red) and tube 16, squeeze a star at top of each candle for "flame". Lift hand straight up as you decrease pressure to pull star into a point. (See illustration.)

## Decorating The CANDLELIT CAKE

To make the Candlelit Cake in the colors shown, you will need Wilton Paste Food Colors of Leaf Green, Lemon Yellow and Red-Red. Hint: color all the icing while cake is cooling.

- Tint 2 cups green and thin with 1/4 teaspoon of water to make the leaves.
- Tint 1/2 cup pink for large stars that center the star ornaments. Stir a toothpick dipped in Red-Red paste color into white icing until you achieve a smooth pale pink.
- Tint 1/2 cup yellow for candles. Reserve 2 tablespoons for candle flames.
- Reserve 1 1/2 cups white for the star garlands that drape around the tree.

### WITH GREEN ICING

- Thickly ice top of plastic cake base, leaving the outer 1/4" bare. Then position cake on base and icing will hold it securely.
- Use tube 67 and "To Make Leaves" directions to cover entire cake with leaves. Start at base of cake and work upward, a section at a time, making sure to follow all indentations so cake is completely covered. Chill cake for 10 minutes.

### WITH WHITE ICING

- Use tube 16 and "To Make Star Garlands" instructions to make rows of garlands around the tree cake. Be sure to make stars close together so leaves do not show through garlands. Make stars right on top of leaves.

### WITH PINK ICING

- Use tube 21 and "To Make Star Ornaments" instructions to make the large pink stars for star ornament centers first.
- Tint remainder of pink a bright red by adding more Red-Red paste color. Use for little stars that go between points of large pink stars in ornaments.

### WITH RED ICING

- Use tube 16 and "To Make Star Ornaments" instructions to make the tiny red stars that go between pink star points. Reserve 2 tablespoons of red icing for candle flames.

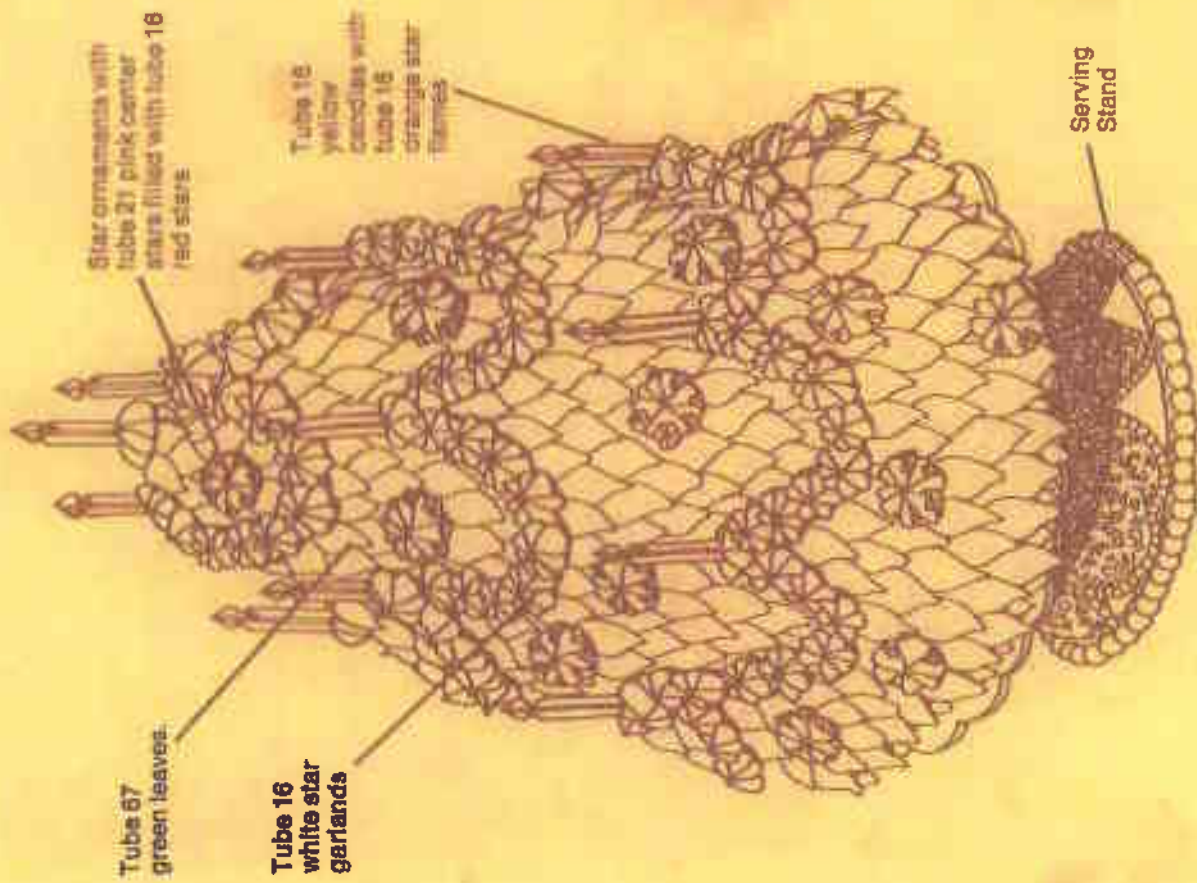
### WITH YELLOW ICING

- Use speecher, tube 16 and "To Make Candles" directions to add candlesticks to tree cake. Reserve 2 tablespoons yellow icing for candle flames.

### MIX RED AND YELLOW ICING FOR ORANGE FLAME COLOR

- Use tube 16 and "To Make Candles" directions to top each candle with a tiny star "flame".

Now your shining Candlelit Tree is aglow with color for a happy holiday celebration.



Tube 67  
green leaves

Tube 16  
white star  
garlands

Star ornaments with  
tube 21 pink center  
stars filled with tube 16  
red stars

Tube 16  
yellow  
candles with  
tube 16  
orange star  
flames

Serving  
Stand