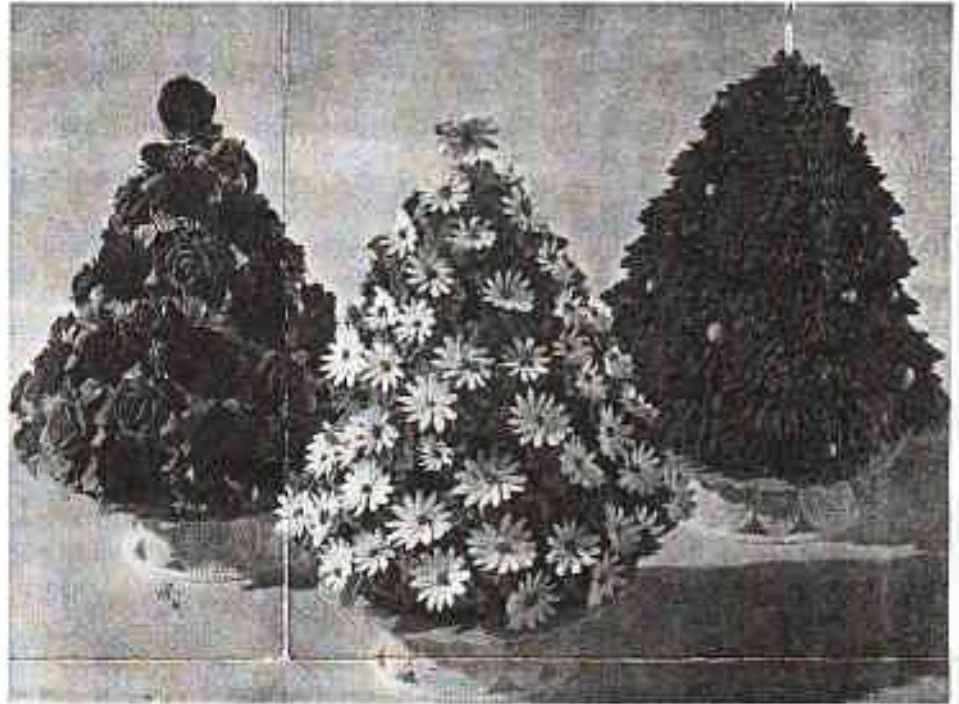
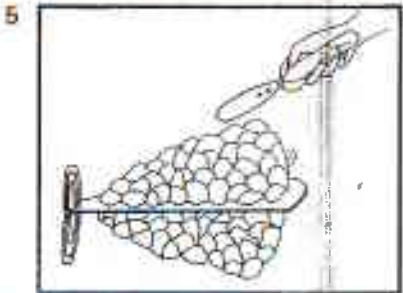
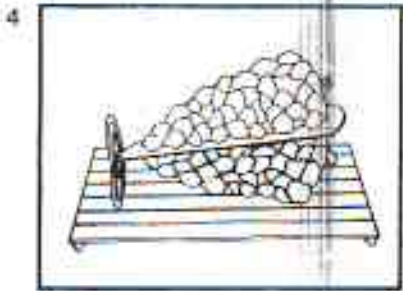
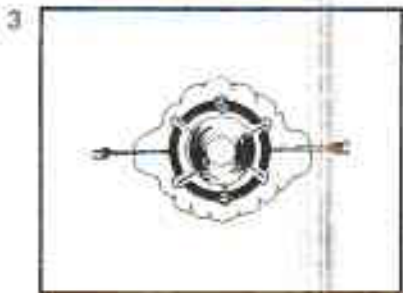
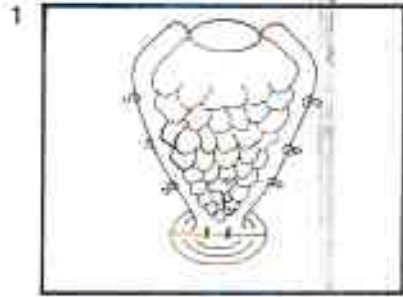


Wilton PRESENTS
**THE STAND-UP
 TREE CAKE**



With these easy steps and your Wilton stand-up tree cake pan, you can create life like tree cakes for Christmas or any season!

1. **Prepare the pan.** Preheat oven to 350 degrees, then generously grease inside of both halves of pan, as well as outside of baking core. Lightly dust all three with flour. Shake off excess flour and check to be sure there are no shiny spots left. All indentations and core must be well-coated or cake will stick!
2. **Fasten the pan.** Fasten pan halves together, as shown in sketch 1, with 6 clamps provided, making sure both halves fit snugly together. Invert pan on its attached baking stand and pour in one standard cake mix or 6 cups batter.
3. **Insert baking core.** Insert baking core into center of batter-filled pan. Hold steady with one hand, while you clip remaining clamps to pan to secure it. (See sketches 2 & 3.) This will keep it in place during baking and make sure center of cake bakes completely.
4. **Bake tree cake.** Stand pan in pre-heated oven on a baking pan or foil sheet to catch any drips. Bake for 40-50 minutes or until a toothpick inserted comes out clean. Remove from oven, lay flat on cooling rack and cool for about 10 minutes. (See sketch 4.)
5. **Unmold gently.** Carefully slip off clamps holding baking core. It is recommended you leave baking core inside for support. However, if you wish to remove it, gently turn core clockwise, easing it out of cake. Next, remove clamps holding pan halves together and with handle of spatula (see sketch 5), tap pan to loosen half of cake. Lift off pan half to make sure cake is free, then replace and turn entire pan over. Tap other pan half to loosen other half of cake. Lift off that pan half and cool exposed cake until completely cool to the touch. (This prevents cracking.) Stand cake upright; remove remaining half pan.
6. **Decorate.** Set your tree cake on the lacy plastic base provided and decorate. Using tube 67, start at base of cake and work upward as you cover tree with leaves of icing. (Tilt decorating bag downward at 30 degree angle.) To finish, trim tree with icing "ornaments". Use tube 16 for small stars, tube 21 for large stars. (See sketch 6). In spring, deck tree cake with icing daisies; in summer, with lush roses. Or use your imagination! (To make popcorn garland, use tube 21.)

HOW TO BAKE A TREE CAKE

All it takes is a single cake mix, your Wilton tree cake pan and the 4 simple steps below to bake a stunning tree cake like the ones pictured here. Whether festively trimmed for the gay Christmas holidays or beautifully decorated for a springtime celebration, the tree cake is delightful addition to any table setting!



1. Preparing the Mold. You'll find your tree cake mold has several indentations to give the cake a lifelike appearance and to make it a joy to decorate. Special care must be taken to make certain these indentations are properly greased. With a brush or your fingertips, apply a thin, even layer of shortening to both halves of the mold. Make sure that **every** indentation is covered. Then sprinkle a small amount of flour to both halves of the mold. Tap the pan lightly to distribute the flour evenly and tip any excess flour out of the mold. If any shiny spots remain, grease and flour them. Then grease and flour the **outside** of the heat-conducting core.

2. Filling the Mold for Baking. Fasten the two halves of the mold together using 6 of the clips provided (3 clips for each side, see picture 1.) If you find the clips extremely tight, use a pliers to position them properly. **Make certain the two halves fit snugly together!** If you find any gaps, pinch them closed with a pliers. Then, turn the mold upside down, pour in the batter from a single cake mix and insert the heat-conducting core into the batter. With the remaining 2 clips, fasten the heat conducting core to the bottom of each half of the mold, (see picture 2.) This will secure the core and prevent it from floating up and out of the mold. Place the mold on a cookie sheet to catch any batter that may seep through the sides when baking. Bake at 350° for approximately 45 minutes. When the cake is done, remove the 2 clips holding the center core and **place the mold right side up on a cake rack for 10 minutes**, (see picture 3.) Do not let the cake cool any longer than this as it will stick to the inside of the mold.

3. Unmolding and Cooling. Unfasten the remaining 6 clips and carefully remove one side of the mold, and then the other. It is recommended that you leave the center core inside for support. If any prongs peep out at the bottom, you can conceal them with icing. However, if you wish to remove the center core, let the cake cool for about 15 minutes more. Then, tip the cake back into one hand, and with the other hand slowly twist the core clockwise, easing it out of the cake. Then, with both hands, set the cake back on the rack.

4. Decorating! Place some strips of wax paper along the edges of the tree base provided and set the cooled tree cake on top. (When you finish decorating, you can pull the wax paper strips and any icing drips away!) Using fondant icing as a decorating base, attach icing flowers or bulbs and pipe leaves between, (see picture 4.) Any way you use your decorating imagination, your tree cake is sure to be a special treat for any occasion!