



Stock No. 2105-8463
Made in Indonesia



Petite Christmas Tree Pan

Bite-size muffins, cakes, brownies and gelatin trees. Recipes and complete baking instructions included.
Pan contains 12 molds.

Quality aluminum resists scratching, won't rust.



Instructions for Baking & Decorating Petite Christmas Trees Cakes

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

- Wilton Decorating Bags and couplers or parchment triangles.
- Wilton Decorating Tip 3.
- Wilton Icing Colors in Lemon Yellow, Brown, Leaf Green
- Shortbread Trees Recipe (included), Pecan Tassie Trees Recipe (included), one 3 oz. package of green gelatin, (servings may vary).
- Buttercream Icing Recipe (included, or use Wilton Icing Mix or Wilton ready-To-Use Decorator Icing).



Wilton Method Cake Decorating Classes
Call: 800-942-8881

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Woodridge, IL 60517
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To Decorate Pecan Tassie Trees

Use tip 2, Wilton Icing Color in Brown, Pecan Tassie Tree Recipe (included).

To decorate, follow directions below in numerical order.

1. Make Pecan Tassie Trees according to recipe directions.
2. Bake and cool. Using tip 2, pipe string "garland" in brown.



Pecan Tassie-Trees

Pastry:

1/2 cup butter, softened
1 (3 oz.) package cream cheese, room temperature
1 cup flour

Filling:

1 1/2 cups packed brown sugar
2 tablespoons melted butter
2 eggs, slightly beaten
1/4 teaspoon vanilla

Pinch of salt
1/2 cup chopped pecans

Preheat oven to 350°F. In a small bowl blend butter and cream cheese with mixer, add flour, mix until a soft dough forms. Do not overmix; refrigerate pastry one hour. Divide into 45 small balls. Press into Petite Christmas Tree pans, trim excess dough off top edge. Fill pastry with pecan filling. Bake 20-25 minutes or until pastry is light brown. Cool 5 minutes, remove from pan to cool. Store at room temperature in one layer in airtight container for one week or freeze for two months.

In a small bowl add melted butter to brown sugar, mix. Add eggs, vanilla and salt, stir until blended. Mix in pecans.

Makes 3 1/2 dozen.

To Decorate Shortbread Christmas Trees

Use tip 2, Wilton Icing Colors in Leaf Green, Lemon Yellow, Cinnamon Drops, Sprinkle Decorations.

To decorate, follow directions below in numerical order.

1. Tint Shortbread Recipe with Leaf Green Icing Color and bake according to recipe directions.
2. Using tip 2, pipe string "garland" with yellow icing; attach cinnamon candy "ornaments".



Petite Christmas Shortbreads

Wilton Leaf Green Icing Color

1 cup butter
3/4 cup sugar
1 teaspoon Wilton Clear Vanilla
2 1/2 cups flour

Preheat oven to 300°F. In a medium mixing bowl, cream butter, sugar and vanilla. Blend several dots of green icing color to creamed mixture. Add flour and mix until dough is smooth. Spray pan with vegetable pan spray. Press in prepared pan. Bake Christmas Trees 10-15 minutes, or until very lightly browned. Cool 5 minutes in pans and remove shortbread to cool.

Makes 4 dozen shortbreads.

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. 702-6016

