



Cake Pan Moule à gâteau

Barbie



Pan takes any 2-layer cake mix.
Complete easy-to-follow instructions included.

Le moule peut contenir une préparation pour gâteau à deux étages.
Instructions complètes faciles à suivre incluses.

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Instructions for Baking & Decorating Dreamtime Princess™ Barbie™ 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, 102 and 352
 - Wilton Barbie™ Cake Color Kit 601-8900 (includes Pink, Yellow, Green Icing Colors and White Cake Sparkles™ edible glitter) or Rose*, Burgundy*, Kelly Green, Golden Yellow Icing Colors and White Cake Sparkles™ edible glitter
 - Wilton Cake Board, Fanci-Foil Wrap
 - Pan takes any 2-layer cake mix. Complete easy-to-follow instructions included
- * combine these two colors to produce pink shade shown



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

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Woodridge, IL 60517
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Stock No. 2105-8900

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Baking Instructions

Preheat oven to 350°F for temperature per recipe directions. Your cake will unmold easily, without sticking, when you prepare the pan properly. Grease the inside of pan using a pastry brush and solid vegetable shortening (do not use butter, margarine or liquid vegetable oil). Spread the shortening so that all indentations are covered. Sprinkle about 2 Tablespoons flour inside pan and shake so that flour covers all greased surfaces. Turn pan upside down and tap lightly to remove excess flour. If any shiny spots remain, touch up with more shortening and flour to prevent cake from sticking. (You can use vegetable oil pan spray or vegetable oil pan spray with flour, in place of solid shortening and flour, or use **New Wilton Cake Release**, for perfect, crumb-free cakes!) Make one 2-layer cake mix according to package or recipe directions. Pour the cake batter into pan, and if necessary, spread the batter around with a spatula to fill all areas of the pan evenly. Be careful not to touch sides or bottom of pan. Bake cake on middle rack of 350°F oven for 30-40 minutes or until cake tests done according to recipe directions.

Remove cake from oven and cool on cake rack for 10 minutes. While the cake is still in the pan, carefully slice off the raised center portion of the cake. This allows the cake to sit more level and helps prevent cracking. To remove cake from pan, place cooling rack against cake and turn both cake rack and pan over. Lift pan off carefully. Cool cake at least one hour. Brush loose crumbs off cake.

To transfer cake to serving board, hold a cake board against cake and turn both cake and rack over. Lift off rack. Hold another board against bottom of cake and turn cake over. Be sure to hold cake, rack and board close together while turning to prevent cake from cracking.



To Decorate Dreamtime Princess™ Barbie™

You will need Decorating tips 3, 16, 21, 102 and 352; Barbie Cake Color Kit (includes Pink, Yellow, Green Icing Colors and White Cake Sparkles™ edible glitter) or Wilton Icing Colors in Rose, Burgundy, Kelly Green, Golden Yellow and White Cake Sparkles™ edible glitter. We suggest that you tint all icing at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use.

Make 4 3/4 cups buttercream icing:

- Tint 1 1/4 cups pink
- Tint 1/2 cup lt. pink (thin with 1 1/2 teaspoons light corn syrup)
- Tint 1/2 cup yellow (thin with 1 1/2 teaspoons light corn syrup)
- Tint 1/4 cup green
- Reserve 2 1/4 cups white (thin 1 cup with 1 tablespoon light corn syrup)

Decorate in numerical order:

1. Ice sides smooth with thinned white icing
2. Ice circular background area behind Barbie™ smooth in thinned light pink
3. Ice half of skirt front smooth in thinned yellow.
4. Outline skirt in pink and yellow using tip 3
5. Cover other half of skirt front with tip 16 pink stars
6. Position Barbie™ face maker
7. Pipe tip 102 rosebuds on cake top. In green add tip 3 sepals, calyx and tip 352 leaves
8. Pipe tip 16 rosette top border in pink
9. Pipe tip 21 shell bottom border in white
10. Add Cake Sparkles™ to skirt



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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