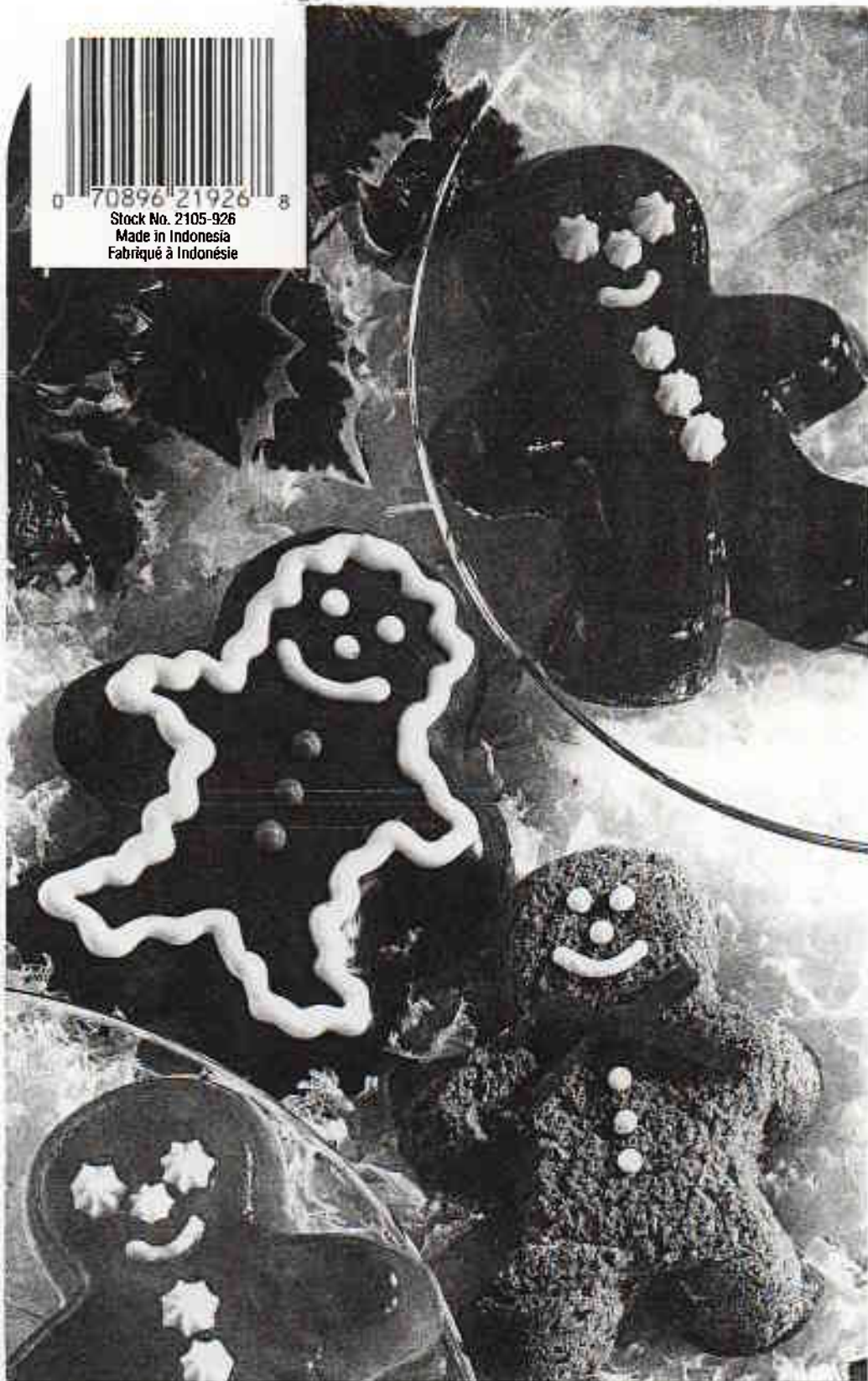


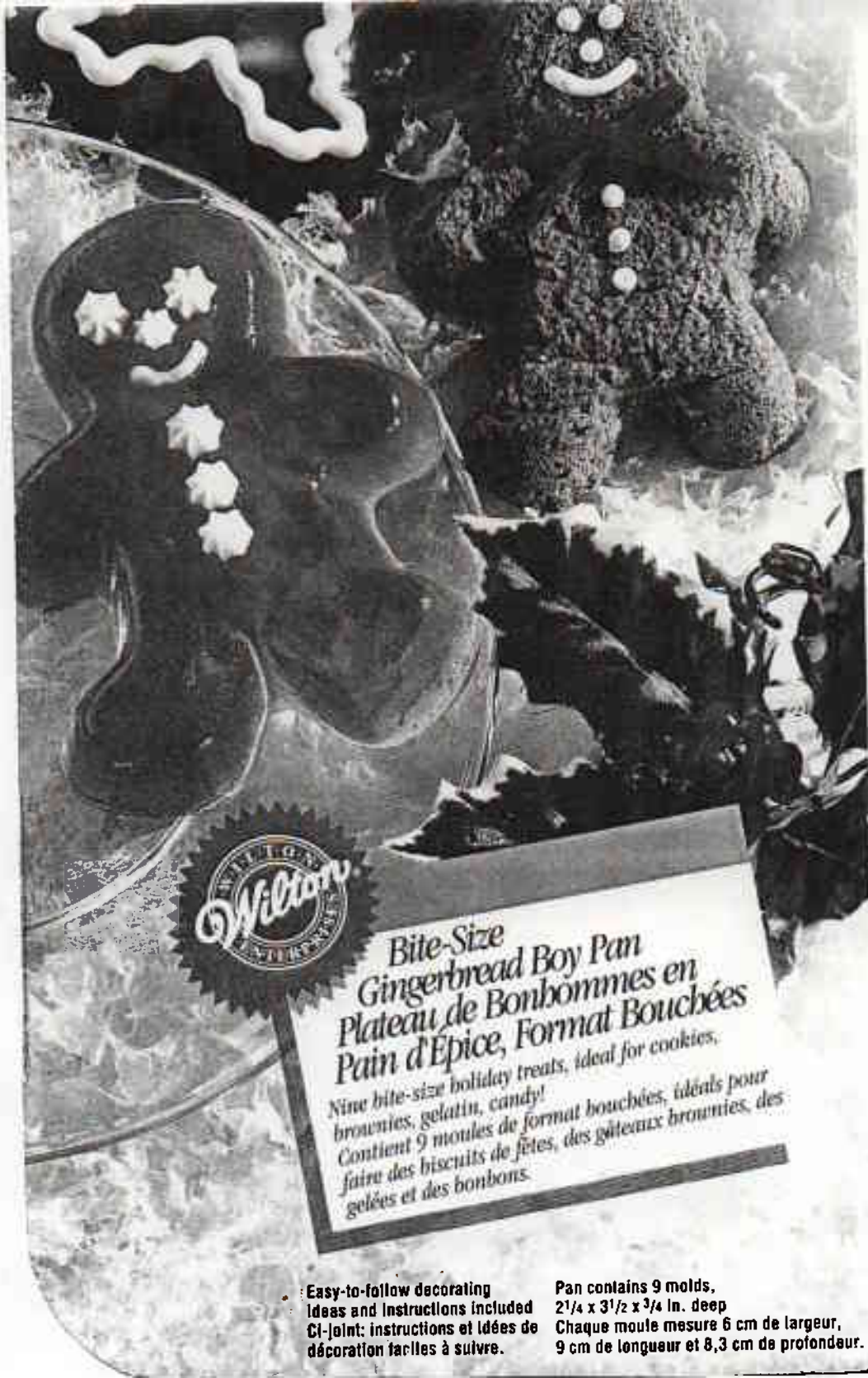


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Stock No. 2105-926  
Made in Indonesia  
Fabriqué à Indonésie



*11 June 1994*



**Bite-Size  
Gingerbread Boy Pan  
Plateau de Bonhommes en  
Pain d'Épice, Format Bouchées**

*Nine bite-size holiday treats, ideal for cookies,  
brownies, gelatin, candy!  
Contient 9 moules de format bouchées, idéals pour  
faire des biscuits de fêtes, des gâteaux brownies, des  
gelées et des bonbons.*

**Easy-to-follow decorating  
ideas and instructions included  
Cl-joint: instructions et idées de  
décoration faciles à suivre.**

**Pan contains 9 molds,  
2 1/4 x 3 1/2 x 3/4 in. deep  
Chaque moule mesure 6 cm de largeur,  
9 cm de longueur et 8,3 cm de profondeur.**



## Bite-Size Gingerbread Boy Pan

*Wilton makes any occasion special. For a wide variety of quality pans and decorating accessories, see your Wilton dealer or the current Wilton Yearbook of Cake Decorating.*

### Tools and Ingredients

Before you begin baking and decorating, you will need the following:

- Brownie mix or favorite brownie recipe; gingerbread cookie recipe
- Wilton decorating bags and couplers or parchment triangles
- Wilton Buttercream or Royal Icing
- Wilton Candy Melts® brand confectionery coating in Lt. Cocoa, White, Green
- For gelatin gingerbread boys, use your favorite flavored gelatin mix

### Baking Instructions for Brownies

1. Preheat oven to 350°F.
2. Spray inside pan with vegetable oil spray.
3. Prepare mix, pour 2 tablespoons batter into each well in pan.
4. Bake for 10-12 minutes.
5. Let cool 5 minutes and remove from pan.
6. Wash pan and repeat to bake remaining gingerbread boys.

### Decorating Hints

**To outline,** use tip 3. Hold decorating bag at a 45° angle and touch tip to cake. Squeeze as you raise tip slightly and guide along surface. To end outline, stop squeezing, touch tip to cake and pull away.

**To pipe dots,** use tip 3. Hold bag at a 90° angle and with tip slightly above surface. Squeeze and keep point of tip on surface until dot is the size desired. Stop pressure, pull away; use tip to clean point away or smooth with finger dipped in cornstarch.

**To pipe stars,** use tip 16. Hold decorating bag at 90° angle (straight up) and squeeze until star is formed. Stop pressure and pull tip away.

**To pipe zigzags,** use tip 3. Hold decorating bag at a 45° angle. Touch tip to surface and as you squeeze with a steady, even pressure, move tip back and forth to form a zigzag line. To end zigzag, stop pressure and pull tip away.

### Gingerbread Boy Cookies

Use tip 3; buttercream icing; favorite gingerbread cookies recipe; ribbon for trim.

1. Bake gingerbread boy cookies following recipe directions.
2. Pipe tip 3 dot and string facial features and buttons.
3. Tie ribbon bow, position on gingerbread boy.

### Gingerbread Boy Brownies

Use tip 3; favorite brownie mix or recipe; Wilton Lt. Cocoa, White, Green Candy Melts®.

1. Bake gingerbread boy brownies following instructions at left.
2. Position brownies on wire rack over drip pan; cover with melted Lt. Cocoa Candy Melts®; let set.
3. Using tip 3 and melted candy, add: white zigzag border, dot and string facial features; green dot buttons.

### Gingerbread Boy Gelatins

Use tips 3 and 16; your favorite gelatin mix; whipped cream cheese or whipped cream.

1. Following instructions on gelatin package, mold gingerbread boys.
2. Pipe tip 16 stars for buttons and eyes.
3. Pipe tip 3 string mouth.

## Plateau de Bonhommes en Pain d'Épice, Format Bouchées

*Avec Wilton, les occasions spéciales ne manquent pas. Un grand choix de plateaux et de décorations est offert chez votre marchand Wilton et dans le plus récent catalogue de décorations à gâteaux Wilton.*

### Ustensiles et ingrédients

Rassemblez d'abord ce dont vous aurez besoin pour cuisiner:

- Mélange à gâteau brownies ou votre recette préférée.

Pour faire des zigzags, utilisez la douille no. 3. Tenez le sac à pâtisserie à un angle de 45°. Appuyez la douille sur la surface à glacer et, en pressant de façon uniforme, déplacez la douille en avant et en arrière à angle constant.



## Instructions for Baking & Decorating Bite-Size Gingerbread Boy Cakes

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

- Wilton Decorating Bags and couplers or parchment triangles
- Tip 3 and 16
- Wilton Buttercream or Royal Icing
- Brownie mix or favorite brownie recipe; gingerbread cookie recipe
- Wilton Candy Melts® brand confectionery coating in Lt. Cocoa, White, Green
- For gelatin gingerbread boys, use your favorite gelatin mix



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

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### Gingerbread Boy Brownies

Use tip 3; favorite brownie mix or recipe; Wilton Lt. Cocoa, White, Green Candy Melts®

1. Bake gingerbread boy brownies following brownies recipe.
2. Position brownies on wire rack over drip pan; cover with melted Lt. Cocoa Candy Melts®; let set.
3. Using tip 3 and melted candy, add: white zigzag border, dot and string facial features; green dot buttons



### Baking Instructions for Brownies

1. Preheat oven to 350°F.
2. Spray inside of pan with vegetable oil spray.
3. Prepare mix; pour 2 tablespoons batter into each well in pan.
4. Bake on middle rack for 10-15 minutes.
5. Let cool 5 minutes and remove from pan.
6. Wash pan and repeat to bake remaining gingerbread boys.

### Gingerbread Boy Cookies

Use tip 3; buttercream icing; favorite gingerbread cookies recipe; ribbon for trim

1. Bake gingerbread boy cookies following recipe directions.
2. Pipe tip 3 dot and string facial features and buttons.
3. Tie ribbon bow, position on gingerbread boy.



### Gingerbread Boy Gelatins

Use tip 3 and 16; your favorite gelatin mix; whipped cream cheese or whipped cream.

1. Following instructions on gelatin package, mold gingerbread boys.
2. Pipe tip 16 stars for buttons and eyes.
3. Pipe tip 3 string mouth



### 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

