



1 2 3

## Dessert Shells

One 2-layer cake mix makes 20 to 24 graceful shells for luncheons, showers and special occasions. Baking and decorating instructions on back. Pan contains 6 molds.

Also perfect for gelatin!





# 1-2-3

## Dessert Shells

*Single serving shells create impressive desserts to decorate and fill in a variety of ways.*

### *Tools and Ingredients*

Before you begin baking and decorating the Dessert Shell designs shown, you'll need the following:

- Various designs use one 2-layer cake mix (for 20 to 24 shells; servings may vary), Light Chocolate Candy Melts™ \*, fresh mint leaves, fresh strawberries, blueberries and raspberries, whipped cream.
- Certain designs require Wilton decorating bags and couplers or parchment triangles and large star tip 4B.

### *Baking Instructions for Cakes*

1. Preheat oven to 350°.
2. Using pastry brush, grease inside of pan with solid vegetable shortening. Sprinkle flour into pan, shake to cover all greased surfaces and remove excess flour. Or use vegetable pan spray. (Do not use flour with pan spray.)
3. Prepare mix; pour ¼ cup batter into each pan well.
4. Bake on middle rack for 15-20 minutes.
5. Cool 5 min. and trim so cakes sit level.
6. Unmold shells and cool ½ hr. before decorating.
7. Wash pan and repeat to bake remaining shells.

### **Decorate in Numerical Order.**

#### *For Fruit and Cream Shells*

1. Use two shells for each serving.
2. Using large star tip #4B, pipe elongated shells on trimmed side of bottom cake with whipped cream.
3. Garnish with fresh blueberries, strawberries and mint leaves.
4. Add top shell.

#### *For Candy Shells*

1. Mold candy shells using Wilton Light Chocolate Candy Melts™ \*. Chill until firm and unmold.
2. Using large star tip #4B, pipe rows of whipped cream in circular motion in bottom shell.
3. Garnish with mint leaves and fresh raspberries.
4. Add top shell.

### *Decorating Techniques*

**To make elongated shells,** Use tip 4B. Hold bag at 45° angle with tip slightly above surface and end of bag pointing to the right. Squeeze with heavy pressure and slightly lift tip as icing builds and fans out into a full base. Relax pressure as you pull bag down to the right to make an extended tail, until desired length is achieved. Start each new shell slightly behind tail of previous shell.

\*Brand confectionery coating

Made in Indonesia

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