



Instructions for Baking & Decorating Teddy Bear Pan

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

- Wilton Decorating Bags, Couplers or Parchment Triangles
- Tips 5, 18 (alternate designs use tips 3, 12, 104, 233)
- Wilton Icing Colors in Black, Brown, Red-Red, Rose (alternate designs use Violet, Rose, Lemon Yellow, Golden Yellow, Black, Sky Blue)
- Cake Board, Fancy-Foil Wrap or serving tray
- One two-layer cake mix or ingredients to make favorite layer cake
- Cornstarch, light corn syrup, vegetable pan spray
- Alternate design uses White Cream Cheese Mousse Recipe (included)
- Buttercream Icing (recipe included). Alternate designs use Wilton Vanilla Whipped Icing Mix and Roll-Out Cookie Dough Recipe (included)
- Alternate designs use Wilton Flowerful Medley Sprinkle Decorations, Wilton Shower Rattles Favor Accents, 6 in. Lollipop Sticks, party horn, candy-coated chocolates (brown and blue), black shoestring licorice, large black gumdrop, chocolate nougat candies, cornstarch, knife, ruler



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

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Woodridge, IL 60517
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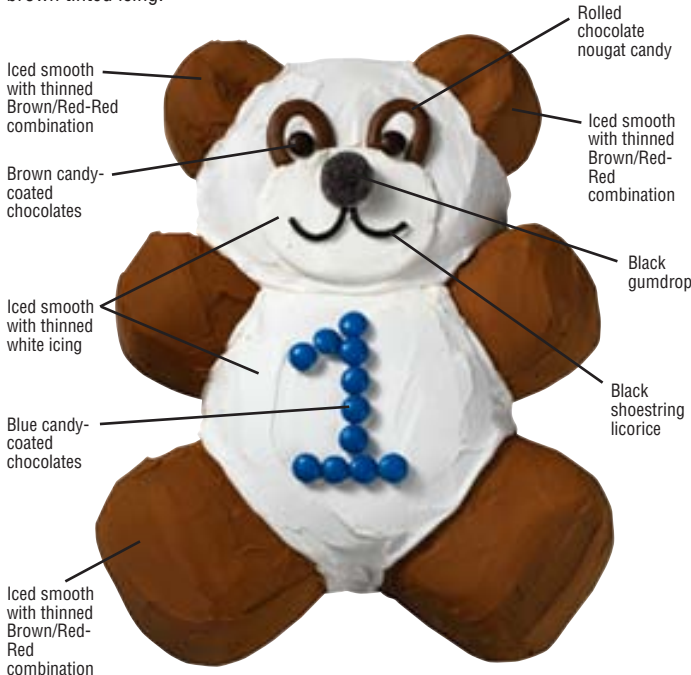
To Decorate Precious Panda Cake

You will need Wilton Icing Colors in Brown, Red-Red; candy-coated chocolates (brown and blue), black shoestring licorice, large black gumdrop, chocolate nougat candies.

Make 3 cups buttercream icing:

- Tint 1½ cups Brown/Red-Red combination (thin with 4½ teaspoons light corn syrup)
- Reserve 1½ cups white (thin with 4½ teaspoons light corn syrup)

Note: Wilton Chocolate Ready-to-Use Decorator Icing can be used in place of brown tinted icing.



To Decorate Teddy Bear Cake

You will need Wilton Icing Colors in Black, Brown, Red-Red, Rose; tips 5, 18. We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use.

Make 3½ cups buttercream icing:

- Tint 2½ cups dark brown (combine Brown and Red-Red)
- Tint ½ cup light brown (add white to Brown/Red combination); thin with 1½ teaspoons light corn syrup
- Tint ¼ cup rose
- Tint ¼ cup black
- Reserve ¼ cup white

WITH LIGHT BROWN ICING

- Use spatula to ice paws and inside ears smooth (smooth with finger dipped in cornstarch).

WITH ROSE ICING

- Use tip 5 and "To Outline and Pipe-In" directions to outline and pipe-in heart (smooth with finger dipped in cornstarch).

WITH WHITE ICING

- Use tip 5 and "To Outline and Pipe-In" directions to outline and pipe-in whites of eyes (smooth with finger dipped in cornstarch).

WITH BLACK ICING

- Use tip 5 and "To Outline" directions to outline muzzle.
- Use tip 5 and "To Outline and Pipe-In" directions to outline and pipe-in pupils and nose (smooth with finger dipped in cornstarch).

WITH LIGHT BROWN ICING

- Use tip 18 and "To Make Stars" directions to cover muzzle.

WITH DARK BROWN ICING

- Use tip 18 and "To Make Stars" directions to cover bear's ears, arms, face, legs and tummy.



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



To Decorate Birthday Bear Cake

You will need Wilton Icing Colors in Violet, Rose, Lemon Yellow, Golden Yellow, Black; tips 3, 5, 12, 18, 233; Roll-Out Cookie Dough (recipe included); Wilton Flowerful Medley Sprinkle Decorations (confetti used); 6 in. Lollipop Sticks; party horn. We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use.

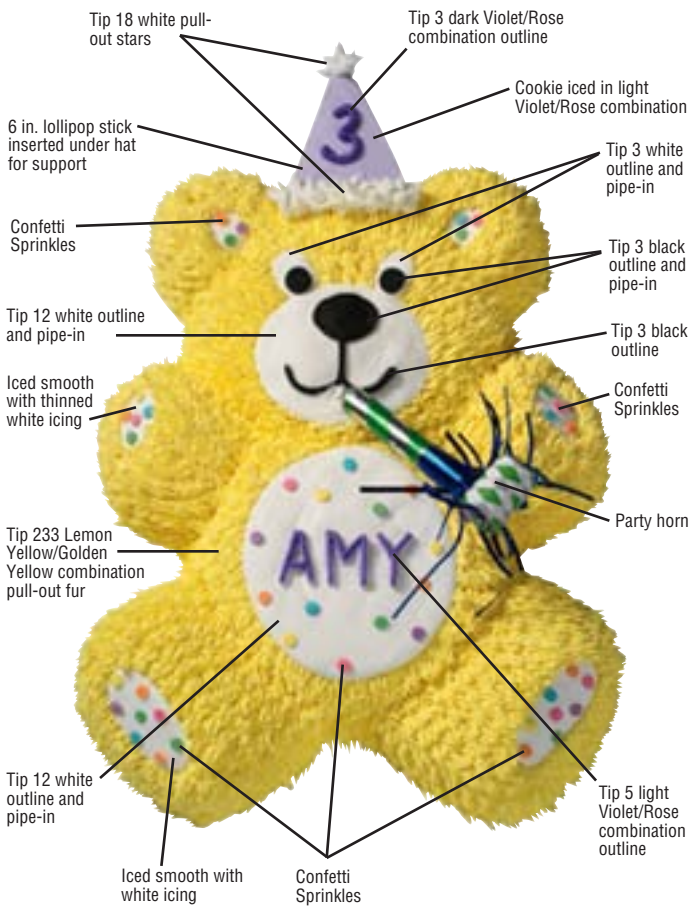
Make 3 cups buttercream icing:

- Tint ¼ cup light Violet/Rose combination
- Tint ¼ cup dark Violet/Rose combination
- Tint 2 cups Lemon Yellow/Golden Yellow combination
- Tint ¼ cup black
- Reserve ½ cup white (thin ¼ cup with ¼ teaspoon light corn syrup)

Roll-Out Cookies

- 1 cup unsalted butter, softened
- 1½ cups granulated sugar
- 1 egg
- 1½ teaspoons Clear Vanilla Extract
- ½ teaspoon No-Color Almond Extract
- 2½ cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon salt

Preheat oven to 400°F. In mixing bowl, cream butter with sugar until light and fluffy. Beat in egg and extracts. Mix flour, baking powder and salt; add to butter mixture 1 cup at a time, mixing after each addition. Do not chill dough. Divide dough into 2 balls. On a floured surface, roll each ball into a circle approximately 12 in. wide and ¼ in. thick. Cut a triangle 2½ in. wide at bottom and 3 in. high. Bake cookies on ungreased cookie sheet 7-8 minutes or until cookies are lightly browned. Cool completely. Ice smooth with light Violet/Rose icing combination. Decorate cake with icing as directed below.



To Decorate Pastel Mousse

You will need Wilton Icing Colors in Sky Blue, Rose, Lemon; tips 3, 5, 104; Wilton Vanilla Whipped Icing Mix, White Cream Cheese Mouse Recipe (included); Wilton Shower Rattles Favor Accents; candy-coated chocolates (brown).

Make entire package of Vanilla Whipped Icing Mix:

- Tint ¼ cup blue
- Tint ½ cup rose
- Tint ¼ cup yellow

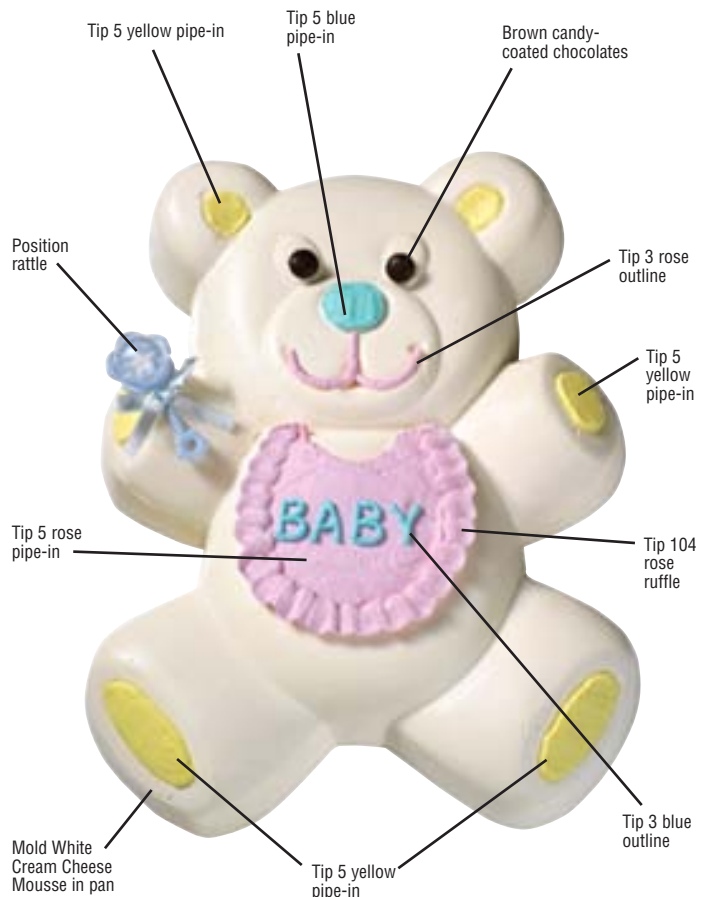
White Cream Cheese Mousse

- 2½ cups whipping cream
- 3 packets unflavored gelatin (2 tablespoons)
- ¾ cup cold water
- 20 oz. cream cheese, softened
- 1¼ cups granulated sugar
- 2½ tablespoons vanilla extract
- 1¼ cups milk
- 2½ teaspoons lemon juice

With pastry brush, lightly oil pan with vegetable oil. The following mixture will set quickly after gelatin is added; be sure to assemble in the following order. Whip cream until soft peaks form. Set aside. Soften gelatin in cold water, heat in top of double boiler until dissolved; cool. Beat cream cheese and sugar until light and fluffy. Add vanilla, milk and lemon juice; mix. Add gelatin; stir. Immediately fold in whipped cream.

Pour into prepared pan. Refrigerate until firm, at least 6 hours or overnight. To unmold, hold pan in warm water bath for 30 seconds. Place serving plate over top of pan and carefully invert. Makes 16 servings.

Decorate with Vanilla Whipped Icing as directed below.



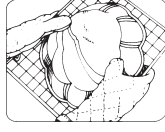
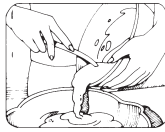
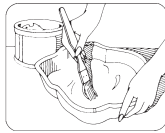
Baking Instructions

Preheat oven to 350°F or 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 **Wilton Cake Release**, for perfect, crumb-free cakes or **Bake Easy Non-Stick Spray** for easy release).

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.



Decorating With Wilton Icings

Wilton Frosting Mix: You will need 2-3 packages of Creamy White Icing Mix. To prepare, follow package directions. Each package makes about 2 cups icing. Excellent for tinting any shade required. Do not refrigerate icing before decorating. Cake may be refrigerated after it is iced.

Wilton Ready-to-Use Decorator Icing: You will need approximately 2-3 cans of our delicious white icing. Each 16.5 oz. can holds about 2 cups. It's ideal for all of your decorating needs – icing, decorating and flower making.

Making Buttercream Icing

The thick, but creamy texture of this flavorful icing makes it ideal for decorating*. For best results, keep icing bowl in refrigerator when not in use. It can be refrigerated in an airtight container for up to 2 weeks. Rewhip before using. YIELD: 3 CUPS.

| | |
|--|-------------------------|
| 1/2 cup solid vegetable shortening | 2 tablespoons milk |
| 1/2 cup butter or margarine | 1 teaspoon Wilton Clear |
| 4 cups (1 lb.) sifted confectioner's sugar | Vanilla Extract |

Cream butter and shortening with electric mixer. Add vanilla. Gradually add sugar, one cup at a time, beating well on medium speed. Scrape sides and bottom of bowl often. When all sugar has been mixed in, icing will appear dry. Add milk and beat at medium speed until light and fluffy.

*To thin for icing cake, add a small amount of light corn syrup.

Coloring Your Icing

Wilton Icing Colors are best for decorating because they are concentrated and give the deepest, most vivid icing colors. Use a toothpick to swirl icing color into icing, then mix well. Add color gradually until you get the icing color you desire.

Let's Practice Decorating

Use decorating bag and coupler as directed. Practice each of the following techniques on the back of a cookie sheet with white icing. The practice decorations can be scraped off the cookie sheet back into the mixing bowl and rewhipped for use again. To hold bag while decorating, curl fingers around bag with the end twist locked between your thumb and index finger. This forces the icing down into the tip each time you squeeze. Apply an even pressure with all four fingers and icing will come out of the tip until you stop squeezing. As you decorate, periodically twist the bag down further, forcing the icing down into the tip. Use fingers of other hand to guide as you decorate.



For more about decorating, refer to the Wilton Yearbook of Cake Decorating.

For more Decorating Techniques & Tips

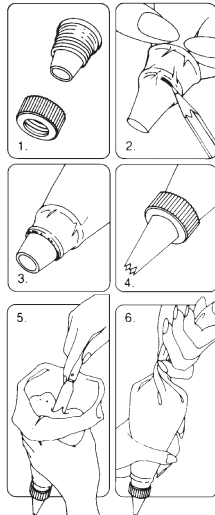
Visit our website at www.wilton.com -
Learn To Decorate - Basic Decorating Lessons

Using Your Decorating Bag and Coupler

You can make many different designs with just one decorating bagful of icing by using the Wilton Featherweight or Disposable Decorating bags and coupler and changing decorating tips.

Just follow these steps:

1. Screw ring off coupler to expose series of tiny threads 1/2 in. above coupler base.
2. Force coupler base as far down into decorating bag as it will go. Then mark where bottom thread of coupler shows through bag; remove coupler and trim bag at pencil mark with a pair of scissors.
3. Reposition coupler in bag and push end through opening to expose bottom two threads.
4. Position decorating tip over coupler and screw ring in place to secure. To change tips, unscrew ring, replace tip and replace ring.
5. To fill, cuff open end of bag over your hand and insert icing with a spatula. Fill bag no more than half full.
6. To close, unfold cuff and twist top of bag shut. Hold twist between your thumb and forefinger. Note: You can eliminate any air bubbles that may have formed by squeezing bag gently over icing bowl until air is released. Important: Be sure to wash the Featherweight bag in hot soapy water, then rinse and dry after every use. A degreaser can make clean-up easier.

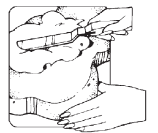


Using Parchment Bags

Parchment bags made from parchment paper triangles give you more versatility and the convenience of one-time use. Follow package directions. To "pipe-in" using a cut parchment bag, cut the point of the bag to desired opening.

Icing Smooth With A Spatula

With a spatula, place icing on cake. Spread icing over area to be covered. For a smooth effect, run spatula lightly over the icing in the same direction, blending it in for an even look. For a fluffy effect, swirl icing into peaks using the edge of the spatula.



To Make Outlines

Use tip 5 or 12. Hold bag at a 45° angle and touch tip to surface. Squeeze at starting point so that icing sticks to surface. Now raise the tip slightly and continue to squeeze. The icing will flow out of the tip while you direct it along surface. To end an outline, touch tip back to surface, stop squeezing and pull away. If icing ripples, you are squeezing bag too hard. If icing outline breaks, you are moving bag too quickly or icing is too thick.



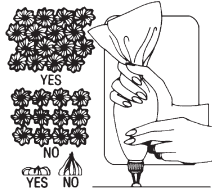
To Outline & Pipe-In

After outlining, using the same tip, squeeze out rows of lines to fill area. Pat icing down with fingertip dipped in cornstarch or smooth with dampened art brush.



To Make Stars

Use tip 18. Hold bag straight up and down (see illustration) with tip 1/8 in. above surface. Squeeze until a star is formed, then stop pressure and pull tip away. Your stars will be neatly formed only if you stop squeezing before you pull the tip away.



To Make Stars and Pull-Out Stars

Use tip 18. Hold bag straight up and down with tip 1/8 in. above surface (see illustration). Squeeze until a star is formed, then stop pressure and pull tip away. Stars will be neatly formed only if you stop squeezing before tips is pulled away. To make pull-out stars, lift tip as you squeeze, stop pressure, pull tip away.

To Make Pull-Out Fur

Use tip 233. Hold bag straight up and down with tip 1/8 in. above surface. Lift as you squeeze to reach desired length, stop pressure, pull tip away.



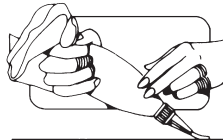
To Make Ruffles

Use tip 104. Hold bag at a 45° angle to surface, finger tips on bag facing you. Touch wide end of tip to surface, angle narrow end out about 1/4 in. away from surface. As you squeeze, move hand up and down slightly to ruffle the icing.



To Write or Print

Use tip 3. Hold bag at a 45° angle to surface of cake with bag toward your right so that fingers face you (see illustration). As you write or print, always work from left to right. To write, squeeze out icing with a steady, even pressure as you glide tip along surface in a smooth continuous motion. Keep wrist straight; use your arm, not your fingers to form each line, letter or word. Tip should lightly touch cake at all times. To print, touch tip to surface and then raise tip slightly as you continue to squeeze. The icing will flow out of the tip while you direct it along surface. Stop squeezing and touch tip to surface to end each stroke of printed letter, then lift tip and pull away.



Ready-To-Use Decorator Icings

Wilton makes the only ready-to-use icing that is the perfect consistency for decorating. The pure white color is best for creating true vivid colors using Wilton Icing Colors. Rich and creamy, with a delicious homemade taste.



Large Tub

Ideal thin-to-medium consistency for use in Wilton Method Cake Decorating Classes in a convenient easy-carry tub. Great for icing cakes, making borders, messages and more. Contains 9 cups—enough to decorate ten 8 or 9 in. round cake layers. Certified Kosher.
White 704-T-680



1 lb. Can

Ideal stiff consistency for making roses and flowers with upright petals. One 16 oz. can covers two 8 or 9 in. layers or one 9 x 13 in. cake.
White 710-T-118
Chocolate 710-T-119



Wilton Method Decorating Classes

Discover The Fun of Cake Decorating!

Find Classes Near You!

In U.S.A., Call **800-942-8881** Or visit our website at www.wilton.com
In Canada, call (416) 679-0790 x200 Or E-mail: classprograms@wilton.ca

Millions have learned how much fun cake decorating can be in Wilton Method Classes. Our students keep coming back for more, because each Wilton Class helps anyone get beautiful results – even those who have never decorated before!

The secret of success? Wilton Method Instructors. Their friendly, patient way of teaching makes learning a pleasure. Our Instructors work with you, giving personal attention to help you perfect each technique. Wilton Method Instructors make learning fun.

Response from students has been so amazing that we've added new classes, featuring more ways to decorate great cakes and treats. Now you can be ready for any occasion, with the perfect, personalized dessert. Imagine the great things you can make – colorful cakes for kids' birthdays featuring today's hottest characters, beautiful floral basket cakes for Mom, charming gingerbread house centerpieces to make your holiday festive. We'll show you how to do it all!

Wilton Method Classes 4 sessions per course

Course I - Cake Decorating

Stars, shells, roses and floral sprays give you the fundamentals to create so many cakes. Add messages and create fun, figure-piped shapes.

Course II - Flowers and More!

Build on the basics with beautiful blooms like daisies, pansies, violets and daffodils. Use these flowers and techniques like basketweave and color flow, to create a fabulous bouquet cake for a sweetheart, Mom, sister, or friend.

Course III - Fondant and Tiered Cakes

Ruffled borders, advanced flowers and stringwork expand your decorating horizons. Lessons in rolled fondant and tiered cake assembly culminate in an elegant cake suitable for a wedding, formal shower or fancy party.

Fondant and Gum Paste

In this new course, you'll experience a variety of fondant techniques and the beauty of decorating with gum paste. Create flowers and accents with beautiful detail; see how to use tools to cut and shape amazing textured ribbons and borders.

Project Classes 1 or 2 sessions each

Focus on one fabulous decorating project. We have more to choose from than ever* – Pre-baked Gingerbread Houses, Fondant Cakes, Star Character Cakes, Cookie Blossoms, Mini Cakes, Candy and more.

*Not all classes are offered at all store locations. Check with your local retailer for class offerings.

Bake Easy™

Convenient Non-Stick Spray!

For cakes that turn out beautifully every time, start by spraying pans with Bake Easy. This non-stick spray helps your cakes release perfectly with fewer crumbs for easier icing and a flawless decorated cake. Just a light, even coating does the job. Use Bake Easy for all mixes and recipes—cupcakes, brownies, breads and more. Versatile for all types of baking and cooking. 6 oz. **702-6018**

