



Instructions for Baking & Decorating Stand-Up Winnie the Pooh the Pooh Cake

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

- Wilton Decorating Bags and Couplers or Parchment Triangles
- Tips 3 and 16
- Pooh Icing Color Set (includes Pooh Gold, Red, Royal Blue and Black), Wilton Icing Colors in Violet, Golden Yellow and Yellow Tube Decorating Gel
- 6 cups of pound cake or pudding-added cake mix batter (most boxed pound cake mixes yield 4 cups; 2-layer mixes yield 4 1/2 to 5 1/2 cups)
- Buttercream Icing (recipe included)
- Cake Board, Fanci-Foil Wrap or serving tray



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Wilton Method Cake Decorating Classes
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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
- 1/2 cup butter or margarine
- 4 cups (1 lb.) sifted confectioners' sugar
- 2 Tablespoons milk
- 1 tsp. Wilton Clear 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.

To Decorate Stand-Up Winnie the Pooh Cake

You will need Wilton Decorating Tips 3 and 16; Pooh Icing Color Set (includes Pooh Gold, Red, Royal Blue and Black), Wilton Icing Colors in Violet and Golden Yellow, Yellow Tube Decorating Gel. We suggest you tint all icings at one time, while the cake cools. Refrigerate icing in covered containers until ready to use.

Make 3 1/4 cups buttercream icing:

- Tint 1 3/4 cups Pooh Gold
- Tint 3/4 cup red
- Tint 1/4 cup royal blue/violet combination
- Tint 1/4 cup golden yellow
- Tint 1/4 cup black (thin with 1 1/2 Tablespoons light corn syrup)

WITH THINNED BLACK ICING

- Use tip 3 and "To Make Outlines" directions to outline Pooh's body, shirt, facial features, honey pot
- Use tip 3 and "To Pipe-In" directions to pipe-in nose and eyes

WITH POOH GOLD ICING

- Use tip 3 and "To Pipe-In" directions to pipe-in inside of ears and bottom pads and back paws
- Use tip 16 and "To Make Stars" directions to cover Pooh's body

WITH RED ICING

- Use tip 16 and "To Make Stars" directions to cover Pooh's shirt

WITH ROYAL BLUE/VIOLET ICING

- Use tip 16 and "To Make Stars" directions to cover honey pot

WITH GOLDEN YELLOW ICING

- Use tip 3 and "To Pipe-In" directions to pipe-in honey flowing from jar

WITH THINNED BLACK ICING

- Use tip 3 and "To Write or Print" directions to print "Hunny" on jar

WITH YELLOW TUBE DECORATING GEL

- Overpipe honey



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



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



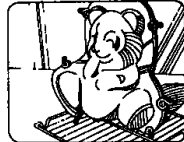
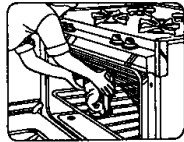
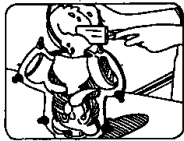
Baking Instructions

Preheat oven to 350°F. Generously grease inside of both pan halves and lip with solid vegetable shortening. Sprinkle about 2 Tablespoons of flour inside each pan half and shake so flour covers all greased surfaces. Turn pan halves 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. Do not grease and flour outside of center baking core; it is left in cake for support.

Fasten pan halves together with clips provided, making sure halves fit snugly together. (Note: the clips are designed to fit tightly, so it may be necessary to use pliers to position them.)

You will need 6 cups of batter. Yellow, chocolate or firm pudding-added cake batters work best. Batters that contain nuts or raisins do not work well.

Pour batter into open top and insert center baking core. Secure core by slipping tabs of longer prongs under the sides of pan. Place on a baking sheet on bottom rack of preheated oven. Cake fills out best when batter overflows slightly. The baking sheet will catch any batter that may seep through sides or overflow during baking. Bake for 40-50 minutes or until toothpick or skewer inserted in top of cake comes out clean. Do not overbake. Remove from oven and cool right side up on cake rack for 10 minutes. After 10 minutes remove clips, tip cake forward, loosen top edges of cake with spatula and remove back half of pan. Cool 5 minutes. Tip cake backwards into back half of pan, loosen edges with spatula and remove front half of pan. Let cake cool completely for at least 5 hours in back half of pan. Leave the core inside the cake for support. If prongs show at bottom of cake, cover them with icing.



For more Decorating Techniques & Tips

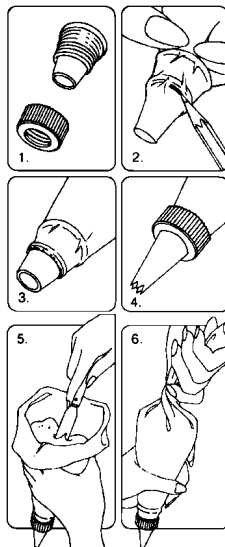
Visit our website at www.wilton.com -
Learn To Decorate - Basic Decorating Lessons

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.

Decorating With Wilton Icings

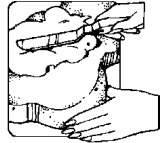
Wilton Frosting Mix: You will need 2-3 packages of Creamy White Icing Mix. To prepare, follow package directions. Each package makes about 2 cups icing. Excellent for tinting any shade required. If you're using another type of frosting mix, you will need three 15.4 oz. packages of the creamy vanilla type that will

frost two 8 in. or 9 in. layers. For each package of frosting mix, use four less teaspoons water than package directs. Each package makes about 1 3/4 cups icing. 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 – frosting, decorating and flower making.

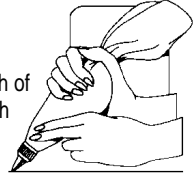
Icing Smooth With A Spatula

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.



Let's Practice Decorating

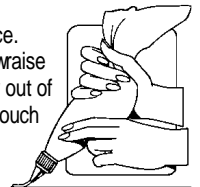
Use decorating bag and coupler as directed. Practice each of the following techniques on the back of a cookie sheet with white icing. The practice decorations can be scraped off the cookie sheet back into the mixing bowl and rewhipped for use again. To hold bag while decorating, curl fingers around bag 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.

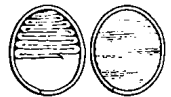
To Make Outlines

Use tip 3. 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.



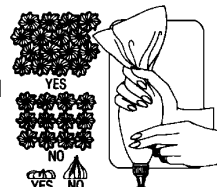
To Outline & Pipe-In

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.



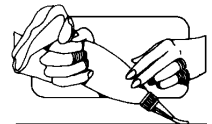
To Make Stars

Use tip 16. 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 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.



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