



# Instructions for Baking & Decorating Cottontail Bunny Cakes

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

- Tips 3, 16 (alternate designs use tips 4, 6, 21, 233).
- Wilton Icing Colors in Rose, Brown, Kelly Green; small jelly beans (alternate designs use Violet, Pink).
- Spring Dessert Bunny uses Lemon Mousse Recipe, Wilton Whipped Icing Mix. Chocolate Easter Bunny uses Yellow and Pink Candy Melts®, Chocolate Buttercream Icing Recipe



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

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## To Decorate Chocolate Easter Bunny

You will need Wilton Icing Color in Pink; tips 4, 21, 233; Chocolate Buttercream Icing; Candy Melts® in Yellow and Pink.

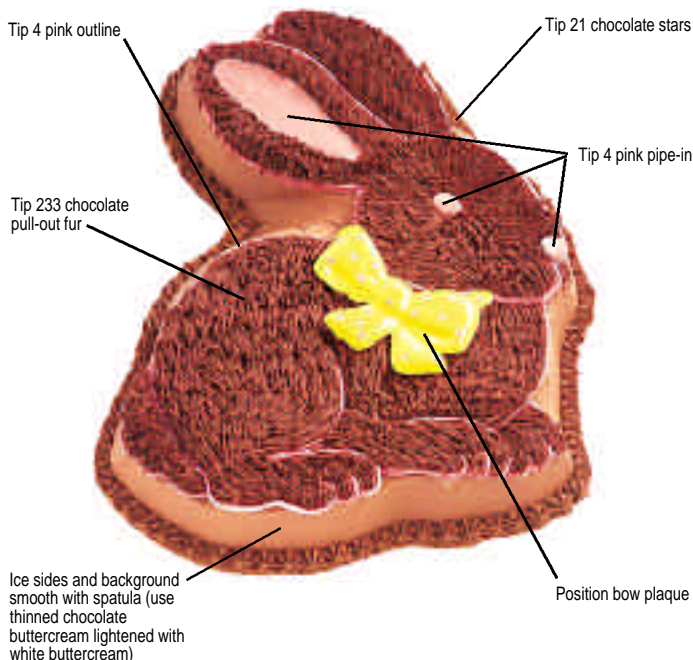
Make 3/4 cups buttercream icing

- Tint 1/4 cup pink
- Reserve 1/2 cup white

Make 3 3/4 cups chocolate buttercream icing

- Lighten 1 1/4 cups with reserved white buttercream (thin with 1 tablespoon and 3/4 teaspoon light corn syrup)
- Reserve 2 1/2 cups chocolate

Mold candy plaque bow: Follow Candy Melts package for melting instructions. Pour melted yellow candy into center of bow area on inside of pan. Fill to 1/8-1/4 in. thick. Tap pan gently to break up air bubbles and spread candy evenly. Refrigerate until firm; unmold onto hand or a soft towel. Place pink Candy Melts in disposable bag; microwave until piping consistency; cut bag and pipe dots on bow. Refrigerate until firm.



## To Decorate Cottontail Bunny

You will need Wilton Icing Colors in Rose, Brown, Kelly Green; tips 3, 16; small jelly beans. We suggest that you tint all icings at one time while cake cools. Refrigerate icing in covered containers until ready to use.

Make 4 1/4 cups buttercream icing

- Tint 1/4 cup brown
- Tint 1/4 cup rose
- Tint 1 1/4 cups green
- Reserve 2 1/2 cups white (thin 1 1/4 cups with 1 Tablespoon and 3/4 teaspoon light corn syrup)

### WITH THINNED WHITE ICING

- Use spatula and "To Ice Smooth" directions to ice sides of cake

### WITH BROWN ICING

- Use tip 3 and "To Outline" directions to outline body, facial features and bow
- Use tip 3 and "To Pipe-In" directions to pipe-in eye

### WITH ROSE ICING

- Use tip 3 and "To Pipe-In" directions to pipe-in nose, inside of ear and inside of bow

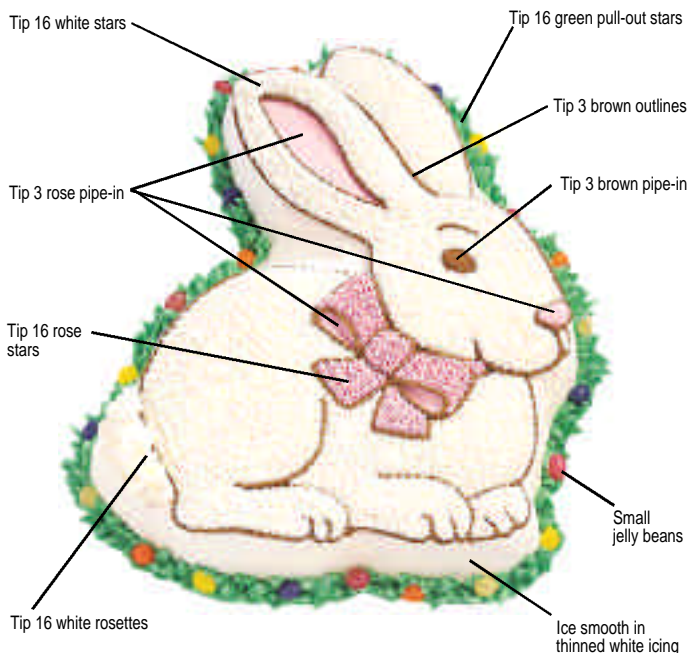
- Use tip 16 and "To Make Stars" directions to fill in bow

### WITH WHITE ICING

- Use tip 16 and "To Make Stars" directions to cover bunny
- Use tip 16 and "To Make Rosettes" directions to cover tail

### WITH GREEN ICING

- Use tip 16 and "To Make Pull-Out Stars" directions to pipe grass bottom border
- Position jelly beans on bottom border



## 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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## To Decorate Spring Dessert Bunny

You will need Wilton Icing Color in Violet; tips 6, 21; Lemon Mousse Recipe (below), Wilton Whipped Icing Mix.

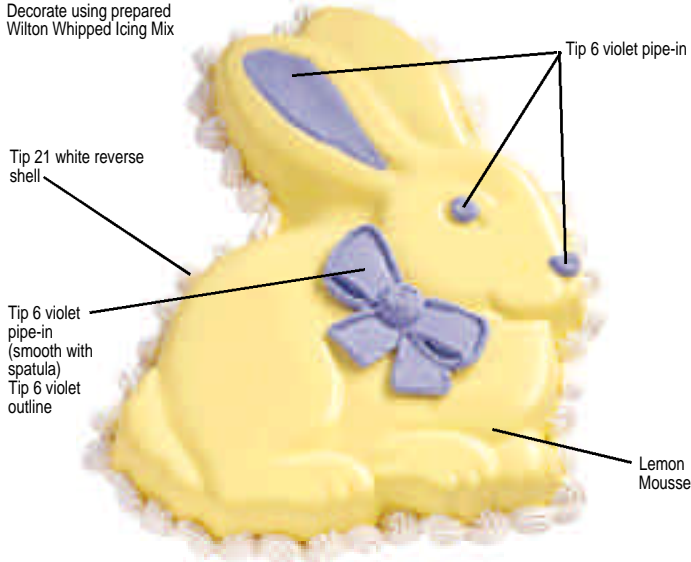
Lightly oil pan using vegetable pan oil spray. Prepare gelatin according to recipe. Prepare Wilton Whipped Icing Mix according to package and tint 1/4 cup with Violet Icing Color, reserve 1 1/4 cups white.

### Creamy Lemon Gelatin

- 2 large packages (8-serving size) lemon gelatin mix
- 2 cups cold water
- 4 cups boiling water
- 1 8 oz. container whipped topping

Dissolve gelatin in 4 cups of boiling water. Add 2 cups of cold water. Chill until slightly thickened. Whip gelatin mixture about 2 minutes in electric mixer, folding in whipped topping. Pour into pan. Chill until firm; unmold by first dipping bottom of pan in hot water for about 15 seconds. Follow decorating instructions.

Decorate using prepared Wilton Whipped Icing Mix



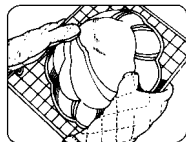
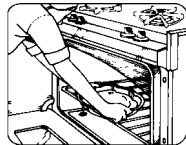
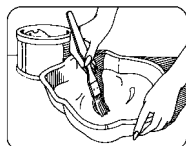
## Baking Instructions

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.



## For more Decorating Techniques & Tips

Visit our website at [www.wilton.com](http://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.

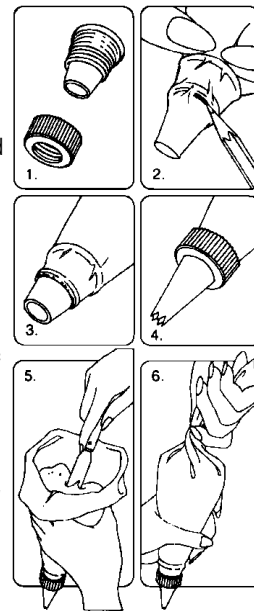
Just follow these steps:

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.

### 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.

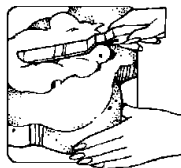
\*To thin for icing cake, add a small amount of light corn syrup.

### 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.

## 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

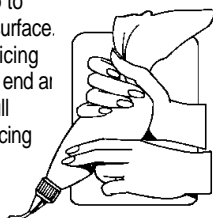
Use decorating bag and coupler as directed in these instructions. Practice each of the following techniques on the back of a cookie sheet with white icing. The practice decorations can be scraped off the cookie sheet back into the mixing bowl and rewhipped for use again. To hold bag while decorating,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

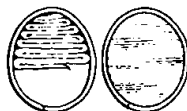
## To Make Outlines

Use tip 3, 4 or 6. 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.



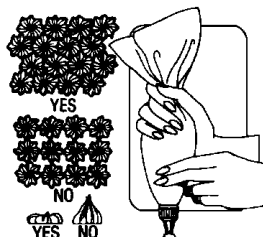
## To Outline & Pipe-In

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 or 21. 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.



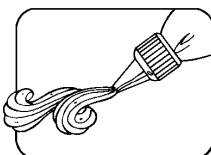
## To Make Pull-Out Stars

Use tip 16. Hold bag at 45° angle with tip lightly touching surface. As you squeeze out icing, pull tip down and away from surface. When icing strand is long enough, stop pressure and pull decorating tip away.



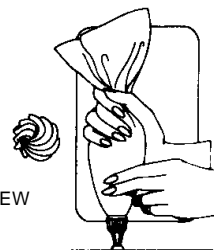
## To Make Reverse Shells

Use tip 21. Hold bag at 45° angle with tip slightly above surface. Squeeze with heavy pressure and slightly lift tip as icing builds and fans out into a full base, then swing tip around to the left in a semi-circular motion as you relax pressure to form tail of a shell.



## To Make Rosettes

Use tip 16. Hold decorating bag straight up with tip 1/8 in. above surface. Squeeze and hold tip in place momentarily, then move tip around to the right using a short circular motion. Stop pressure just before reaching original starting point and pull tip away.



## To Make Pull-Out Fur

Use tip 233. Hold bag at a 45° angle to surface. Squeeze until icing builds up, then pull tip down and away from surface. When icing strand is long enough (about 1/2 in.) stop pressure and pull tip away. Start from bottom of area to be covered, working horizontally, then begin a new layer overlapping previous layer. For a more natural look, sometimes pull tip right or left, instead of straight up. Remember to keep icing strand clusters close together so that cake doesn't show through.



## Wilton Method Decorating Classes

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### Find Classes Near You!

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

### 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.