



Elegant
Dessert



Embossed Heart Pan

Great for making impressive cakes or molding gelatin, mousse and other desserts. Uses one 2-layer cake mix.

Quality aluminum with anodized finish for easy release

Dishwasher safe—won't rust

Even-heating for uniform baking

Recipe and cake-baking instructions on back of label





Embossed Heart Pan

Create unforgettable cakes for Valentine's Day, Mother's Day, anniversaries and many other occasions. Anodized aluminum pan is the perfect mold for beautifully defined gelatin and mousse type desserts.

Wilton has the ideal heart pan for you. Our wide range of sizes helps you create the perfect finish for small or large celebrations. See your Wilton dealer or the current Wilton Yearbook of Cake Decorating for the complete line of quality pans and accessories:

Heart Angel Food Pan
2105-6509

7 1/2" Heart Angel Food Pan
2105-9339

Heart Ring Pan
2105-3219

Heart Mini-Cake Pan
2105-11044

Heart Mini-Tier Pan Set
2105-409

Heart Pan Set
504-207

Heart Pans:

6" 2105-4781

9" 2105-5176

12" 2105-5168

Happiness Heart Pan Set
2105-956

Double Tier Heart Pan
2105-1699

Petite Heart Pan
2105-2432

Wilton Method Cake Decorating C
Call: 1-800-942-8881

Baking Instructions For Cakes

Prepare the pan by generously greasing the inside with solid vegetable shortening, using a pastry brush. Sprinkle flour into pan and shake to cover all surfaces. Turn pan over and tap to remove excess flour. Touch up with more shortening and flour if any shiny spots remain.

Fill pan 1/2 to 2/3 full (6 cups of batter) with batter from one 2-layer cake mix or recipe, one ring mold cake mix, pound cake recipe or mix.

Bake cake according to recipe directions until it tests done. Remove cake from oven and cool on cake rack for 10 minutes.

To level cake and to prevent cracking, while cake is still in pan, cut away the raised center portion with a serrated knife. To unmold cake, place cooling rack against cake and turn both rack and pan over. Remove pan. Cool at least 1 hr. Brush off loose crumbs.

To make Embossed Heart Cake as shown, use tip 18, your favorite two-layer chocolate cake mix or recipe, Whipped Cream Icing and fresh raspberries.

Note: Whipped cream made in the food processor with the metal whisk has a very silky texture without air bubbles. It will not increase as much as cream whipped with a beater.

Decorate with tip 18 rosettes and fresh raspberries.

To Make Rosettes:

Hold bag at 90° angle with tip slightly above surface. Squeeze and move hand to the left, up and around in a circular motion to starting point. Stop pressure and pull tip away. For a fancy effect, trim center with a star.

Cream Cheese Mousse

- 2 1/2 cups whipping cream
- 4 packets unflavored gelatin (2 tablespoons)
- 2/3 cup cold water
- 20 oz. cream cheese, softened
- 1 1/4 cups granulated sugar
- 2 1/2 teaspoons vanilla
- 1 1/4 cups milk
- 2 1/2 teaspoons lemon juice

With a 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. Serve garnished with chocolate curls or fresh fruit. Makes 16 servings.