



Instructions for Baking & Decorating Garfield Cakes

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

- Wilton Decorating Bag and Coupler or parchment paper triangles
- Tips 3, 12, 16, and 18 (alternate designs also use 7, 14, 103, 225 and 352)
- Wilton Icing Colors in Golden Yellow, Brown, and Leaf Green (alternate designs also use Pink and Red-Red)
- One 2-layer cake mix or ingredients to make your favorite layer cake recipe
- 3 ½ cups buttercream icing (recipe) or 3 packages of creamy vanilla type frosting mix (15.4 oz. box)



We recommend hand washing pan in hot, soapy water.

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

2005 Wilton Industries, Inc.
Woodridge, Il. 60517
www.wilton.com

Stock No. 2105-2447

To Decorate Birthday Garfield Cake

To make the Birthday Garfield Cake featured on the front of pan label you will need tips 3, 12, 16, and 18 and Wilton Icing Colors in Golden Yellow, Brown, and Leaf Green. We suggest you tint all icings at one time, while cake cools. Refrigerate tinted icings in covered containers until ready to use.

Make 3 ½ cups buttercream icing:

- Tint 1 ½ cups icing brown (or use chocolate icing)
- Tint ½ cup green (thin with 2 tablespoons light corn syrup)
- Tint 1 ¼ cups golden yellow
- Reserve ¼ cup white

WITH THINNED GREEN ICING

- Use spatula to ice bowl/message area smooth

WITH BROWN ICING

- Use tip 3 and "To Outline" directions to outline body, candle and bowl
- Use tip 12 and "To Outline and Pipe-In" directions to add frosting to cake slice and between layers of cake slice.
- Use tip 16 and "To Make Zigzags" directions to cover Garfield's stripes and ears.
- Use tip 18 and "To Make Stars" directions to cover bottom edge around base of cake.
- User tip 3 and "To Write or Print" directions to add message

WITH WHITE ICING

- Use tip 16 and "To Make Stars" directions to cover inside of cake slice and background area of cake slice

WITH GREEN ICING

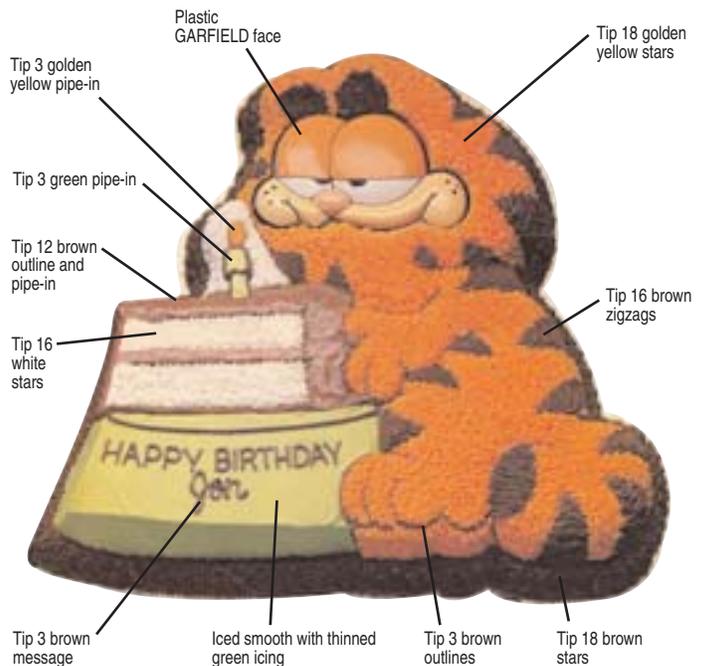
- Use tip 3 and "To Pipe-In" directions to cover candle

WITH GOLDEN YELLOW ICING

- Use tip 18 and "To Make Stars" directions to cover Garfield's body
- Use tip 3 and "To Outline and Pipe-In" directions to cover candle flame

POSITION PLASTIC FACE AND CELEBRATE!

GARFIELD®



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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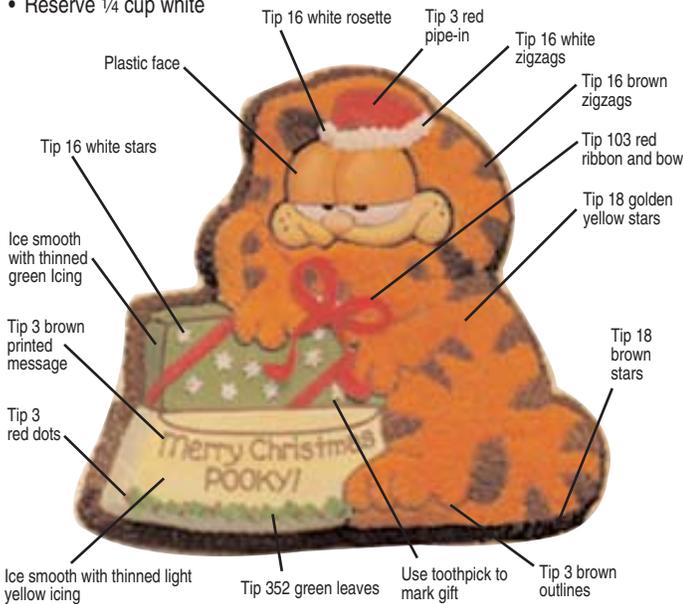


To Decorate Holiday Garfield Cake

You will need tips 3, 16, 18, 103, and 352 and Wilton Icing Colors in Golden Yellow, Brown, Leaf Green and Red-Red. We suggest you tint all icings at one time, while cake cools. Refrigerate tinted icings in covered containers until ready to use.

Make 3 1/2 cups buttercream icing:

- Tint 1 1/4 cups brown (or use chocolate icing)
- Tint 1/2 cup green (thin 1/4 cup with 1 teaspoon light corn syrup)
- Tint 1/4 cup red
- Tint 1/4 cup light yellow (thin with 1 teaspoon light corn syrup)
- Tint 1 cup golden yellow
- Reserve 1/4 cup white

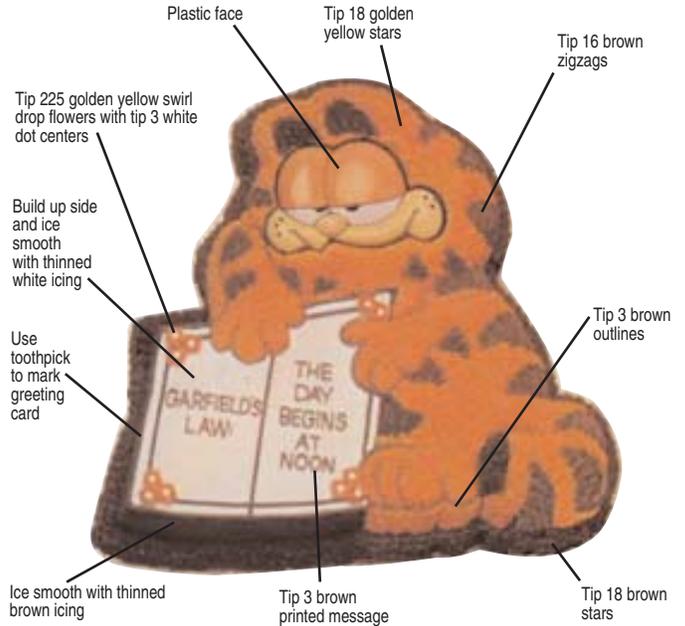


To Decorate Greetings From Garfield Cake

You will need tips 3, 16, 18, and 225 and Wilton Icing Colors in Golden Yellow and Brown. We suggest you tint all icings at one time, while cake cools. Refrigerate tinted icings in covered containers until ready to use.

Make 3 1/2 cups buttercream icing:

- Tint 1 1/2 cups brown (or use chocolate icing)
- Tint 1 1/4 cups golden yellow
- Reserve 3/4 cup white (thin with 2 teaspoons light corn syrup)

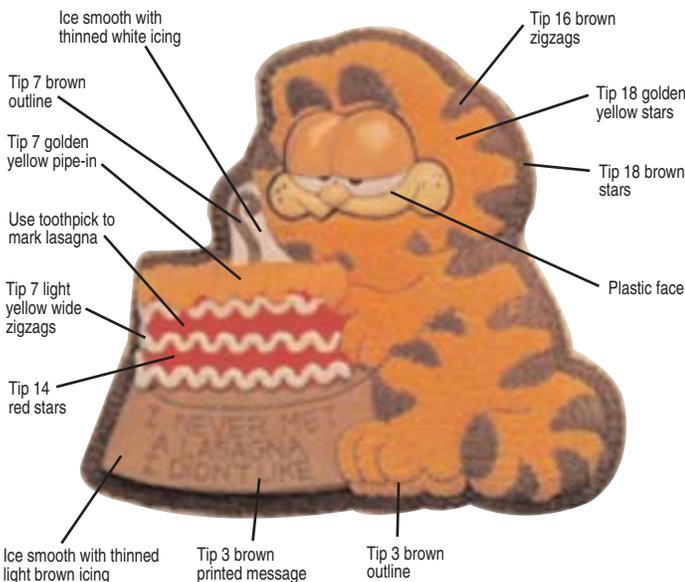


To Decorate Dinnertime Garfield Cake

You will need tips 3, 7, 14, 16, and 18 and Wilton Icing Colors in Golden Yellow, Brown and Red-Red. We suggest you tint all icings at one time, while cake cools. Refrigerate tinted icings in covered containers until ready to use.

Make 3 1/2 cups buttercream icing:

- Tint 1 1/4 cups brown (or use chocolate icing)
- Tint 1/2 cup light brown (thin with 1 teaspoon light corn syrup)
- Tint 1/4 cup red
- Tint 1/4 cup light yellow
- Tint 1 cup golden yellow
- Reserve 1/4 cup white (thin with 1 teaspoon light corn syrup)

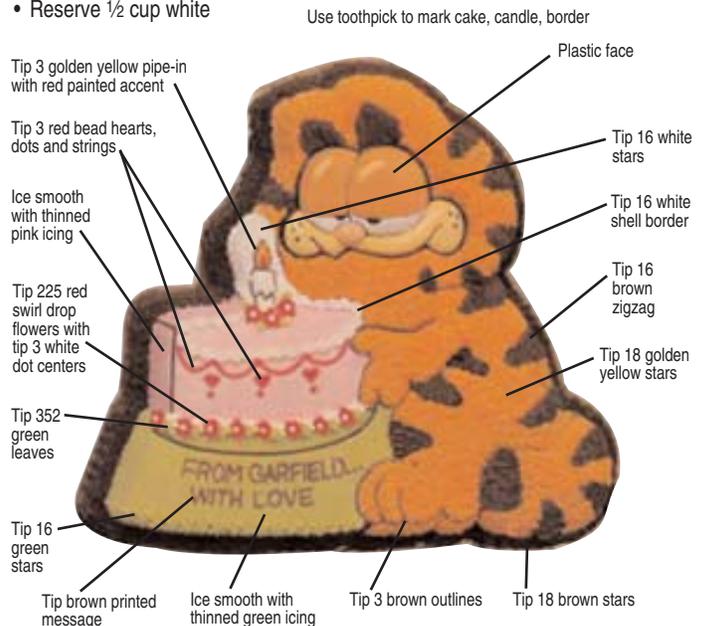


To Decorate Valentine Garfield Cake

You will need tips 3, 16, 18, 225 and 352 and Wilton Icing Colors in Golden Yellow, Brown, Red-Red, Pink and Leaf Green. We suggest you tint all icings at one time, while cake cools. Refrigerate tinted icings in covered containers until ready to use.

Make 3 1/2 cups buttercream icing:

- Tint 1 cup brown (or use chocolate icing)
- Tint 1/4 cup pink (thin with 1 teaspoon light corn syrup)
- Tint 1/2 cup green (thin 1/4 cup with 1 teaspoon light corn syrup)
- Tint 1/4 cup red
- Tint 1 cup golden yellow
- Reserve 1/2 cup white



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. If you're using another type of icing mix, you will need three 15.4 oz. packages of the creamy vanilla type that will ice two 8 in. or 9 in. layers. For each package of icing mix, use four less teaspoons water than package directs. Each package makes about 1 ¾ 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 – 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.

½ cup solid vegetable shortening
½ cup butter or margarine
4 cups (1 lb.) sifted confectioner's sugar
2 Tablespoons milk
1 teaspoon 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.

Baking Instructions for Cakes

1. Preheat oven to 350°F.
2. Using pastry brush, grease inside of pan cavities with solid vegetable shortening, vegetable pan spray, or use Wilton Cake Release. Do not use butter, margarine or liquid vegetable oil. Spread shortening so that all indentations are covered. Sprinkle flour into cavities, shake to cover all greased surfaces and remove excess flour.
3. Prepare mix; pour ⅓ cup batter into each cavity in pan.
4. Bake on middle rack of oven for 15-20 minutes.
5. Cool 5 minutes and trim so cakes sit level.
6. Unmold cakes and cool 30 minutes before decorating.
7. Wash pan and repeat to bake remaining cakes.

For more Decorating Techniques & Tips

Visit our website at www.wilton.com -

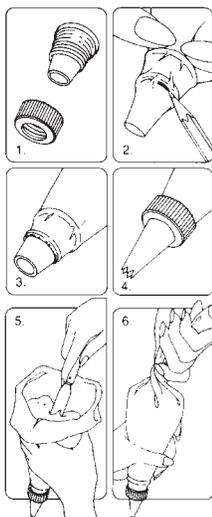
Learn To Decorate - Basic Decorating Lessons

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 ½ 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

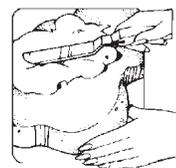
Parchment bags made from parchment paper triangles give you more versatility and the convenience of one-time use. Follow package directions. To "pipe-in" using a cut parchment bag, cut the point of the bag to desired opening.

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

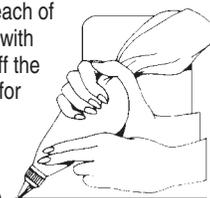
With a spatula, place icing on cake. Spread icing over area to be covered. For a smooth effect, run spatula lightly over the icing in the same direction, blending it in for an even look. For a fluffy effect, swirl icing into peaks using the edge of the spatula.



Let's Practice Decorating

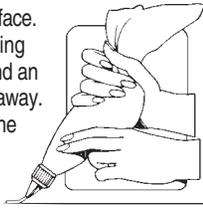
Use decorating bag and coupler as directed. Practice each of the following techniques on the back of a cookie sheet with white icing. The practice decorations can be scraped off the cookie sheet back into the mixing bowl and rewhipped for use again. To hold bag while decorating, curl fingers around bag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



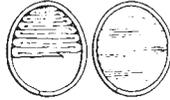
To Make Outlines

Use tip 3, 7, 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.



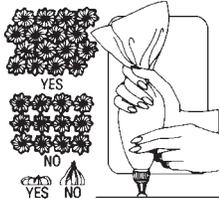
To Outline & Pipe-In

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.



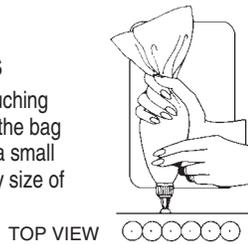
To Make Stars

Use tip 16, 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 Dots

Use tip 3. Hold bag at 90° angle with tip almost touching surface. Steadily squeeze out a dot of icing, lifting the bag slightly and keeping tip in icing as it builds up into a small mound. Then stop pressure and pull tip away. Vary size of dots by lengthening the amount of time you apply pressure to the bag.



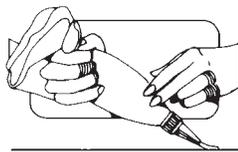
To Make Rosettes

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.



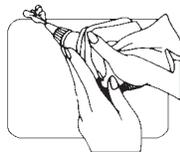
To Write or Print

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.



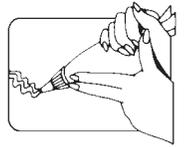
To Make Leaves

Use tip 352. Thin icing with a few drops of light corn syrup and place in decorating bag fitted with tip 352. Hold bag at a 45° angle with tip lightly touching surface. Squeeze and hold tip in place momentarily to let icing fan out. Then relax and stop pressure as you pull tip away and draw leaf to a point.



To Make Zigzags

Use tip 16. Hold bag at 45° angle with tip lightly touching practice surface. As you squeeze out icing with a steady even pressure, move hand in a tight side-to-side motion for a zigzag effect. To end zigzag, stop pressure and pull tip away.



To Make Drop Flowers

Use tip 16. Hold bag straight up and down to your decorating surface, with your hand turned a quarter turn to the left. Touch tip to surface and, as you squeeze out icing, turn hand back to the right, stop pressure and pull tip away. Your flowers will be neatly formed only if you stop squeezing before you pull tip away. Make all your flower on sheets of waxed paper attached with icing to the back of a sheet pan. Add tip 2 dot centers and let air dry. To attach flowers, dot back of flower with icing and place flower in position.



Wilton Method Decorating Classes

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The Fun of
Cake
Decorating!



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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!

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**

