



Instructions for Baking & Decorating Wonder Mold Doll Cakes

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

- One 2-layer cake mix or ingredients to make favorite layer cake
- Buttercream and Royal Icings (recipes included)
- Wilton Decorating Bags and Couplers or Parchment triangles
- **Wonder Mold Doll** (feature) uses: Tips 1, 2, 3, 225; Rose Icing Color; Ready-To-Use Rolled Fondant (3 pks); pattern for crown (included)
- **Beautiful Bride** uses: Tips 2, 3, 18, 225; Ready-To-Use Rolled Fondant (3 pks), 1/8 in. wide x 12 in. long white satin ribbon, 10 x 10 in. white tulle
- **Celebration Sweetheart** uses: Tips 3, 7; Violet, Teal, Rose, Lemon Yellow Icing Colors; Ready-To-Use Rolled Fondant (2 pks), large marshmallow, dental floss, #000 paint brush, craft knife
- **Miss Mermaid** uses: Tips 2, 3, 12, 101, 199, 225, 233; Ivory, Rose, Kelly Green, Violet, Royal Blue and Black Icing Colors
- **Prom Queen** uses: Tips 3, 16, 21; Royal Blue Icing Color
- Serving plate or cake board cover with Fanci Foil Wrap

TO ASSEMBLE WONDER MOLD PAN FOR BAKING

The pan will rest on the raised flat side of the base plate. The plate will keep the batter-filled pan even and secure in the oven.

1. Line up hole in pan over the hole in the base plate.
2. Place the screw inside the pan and insert through the lined-up holes, thread end down.
3. Use the bolt to secure the screw from the underside of the plate.
4. Place heating rod over the screw inside the pan.
5. Grease and flour inside of pan and heating rod, follow baking instructions in this book.
6. Fill the pan with batter; follow baking instructions in this book.



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To Decorate Miss Mermaid Cake

You will need Tips 1, 2, 3, 12, 101, 199, 225, 233; Wilton Icing Colors in Ivory, Rose, Kelly Green, Violet, Royal Blue, Black;. Make 4 3/4 cups buttercream icing:

- Tint 1/2 cup ivory
- Tint 1/2 cup rose
- Tint 1 cup green
- Tint 1/2 cup violet
- Tint 3/4 cup blue
- Tint 1 1/2 cups gray (thin with 1 tablespoon and 1 1/2 teaspoons light corn syrup).

1. Insert doll Pick in cake. Ice cake smooth with thinned gray buttercream icing.
2. Spatula ice fluffy water with blue buttercream icing
3. Using tip 12, pipe a mound of icing for torso. Using tip 101, overpipe mound with ruffle scales in green buttercream. Begin at bottom of the tail and overlap each row slightly.
4. Spatula stripe decorating bag with ivory and rose icing colors. Using tip 199, pipe shells on cake and for mermaid's suit in ivory/rose buttercream.
5. Using tip 3, print name in rose buttercream. Using tip 3, outline straps in green buttercream.
6. Using tip 233, pipe pull-out grass sea grass in violet buttercream.
7. Using tip 225, pipe drop flowers on cake and in hair in rose buttercream. Using tip 2, add dot centers in ivory buttercream.



To Decorate Classic Wonder Mold Doll Cake

You will need Tips 1, 2, 3, 225; Wilton Rose Icing Color; Ready-To-Use Rolled Fondant* in white (3 pks); Buttercream and Royal Icings; crown pattern (included in instruction book) We suggest you tint all icing at one time while cake cools. Refrigerate tinted buttercream icing in covered container until ready to use.

- Make 3 cups royal icing
- Tint rose
- Make 2 cups white buttercream icing
- Tint rose

Use 3 pks. Ready-To-Use Rolled Fondant

- Tint rose

*Follow fondant package directions for preparing and covering cake with fondant.

BEFORE DECORATING CAKE:

Do the following with Rose Royal Icing

Using tip 225 and "To Make Drop Flowers" directions to make 110 drop flowers with tip 2 dot centers. Make extras to allow for breakage and let dry.

- Make crown: tape pattern to cake board and cover with waxed paper. Pipe tip 2 zigzag design to cover crown and pat smooth with finger dipped in cornstarch. Attach drop flowers with dots of royal icing and allow to dry.

1. Insert doll pick in cake. Ice cake lightly with buttercream to prepare for rolled fondant.
2. Roll twelve 7 x 3/4 in. fondant "logs" to form pleats of skirt. Logs should measure 3/4 in. diameter at one end and gradually taper to a point. Position logs evenly on the cake, tapered end up.
3. Cover skirt with fondant.
4. Cut a strip of rose fondant 2 1/2 in. wide and long enough to fit around bodice of doll pick. Attach to doll and trim to fit.
5. Build up puffed sleeves with balls of rose fondant.
6. Mark 3 1/4 in. up from base of cake between pleats. Using tip 3, pipe triple drop strings in rose buttercream between marks..
7. From same marks, using tip 3 and buttercream icing, pipe double dot garland below drop strings.
8. Attach tip 225 drop flowers on sleeves, around waist and on skirt with dots of rose buttercream icing.
9. Using tip 1 and rose buttercream icing, add vines to flowers on skirt. Add beads to edge of bodice and add necklace.
10. Using tip 3, pipe bead bottom border in rose buttercream.
11. Attach crown to head with dots of rose royal icing.



Crown Pattern

To Decorate Beautiful Bride Cake

You will need Tips 2, 3, 18, 225; Ready-To-Use Rolled Fondant* (3 pks); Buttercream and Royal Icings; 1/8 in. wide x 12 in. long white satin ribbon; 10 x 10 in. white tulle

*Follow fondant package directions for preparing and covering cake with fondant.

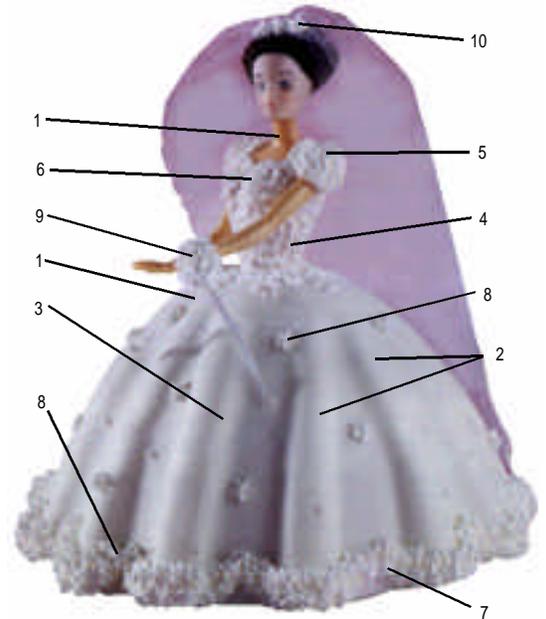
- Make 2 cups white buttercream icing
- Make 3 cups white royal icing

BEFORE DECORATING CAKE;

Do the following with White Royal Icing

Using tip 225 and "To Make Drop Flowers" directions to make 275 drop flowers with tip 3 dot centers. Make extras to allow for breakage and let dry.

1. Insert doll pick in cake. Ice cake lightly with buttercream to prepare for rolled fondant.
2. Roll twelve 6 x 1 in. fondant "logs" to form folds of skirt. Logs should measure 1 in. diameter at one end and gradually taper to a point. Position logs evenly on the cake., about 1 in. apart, tapered end up.
3. Cover skirt with fondant.
4. Cover bodice of doll pick with fondant.
5. Build up shoulders with balls of fondant.
6. Using tip 2, pipe cornelli lace on bodice and shoulders in buttercream icing.
7. Using tip 18, pipe zigzag garland at skirt bottom in buttercream.
8. Attach tip 225 drop flowers on zigzag garland at a randomly on skirt, using dots of buttercream icing.
9. Make bouquet: roll a small ball of fondant, attach drop flowers and ribbon with royal icing and attach to hand.
10. Make veil: gather 10 x 10 in. tulle at one end; attach to head and attach drop flowers with royal icing.



To Decorate Celebration Sweetheart Cake

You will need Tips 3, 7; Wilton Icing Colors in violet, Teal, Rose, Lemon yellow; Ready-To-Use Rolled Fondant* (2 pks); large marshmallow, dental floss, #000 paint brush, craft knife.

*Follow fondant package directions for preparing and covering cake with fondant.

- Make 1 cup white buttercream icing
- Tint 1 1/2 boxes fondant light yellow; divide remainder into thirds and tint violet, teal and rose.

1. Insert doll pick in cake. Ice cake lightly with white buttercream to prepare for rolled fondant.
2. Cover skirt with yellow fondant
3. Cut 2 x 5 in. piece of fondant for bodice; cut slit halfway into piece and position over doll pick to form bodice. Trim to form neckline.
4. Use large opening of tip 7 to cut out and remove circles on yellow fondant dress where balloons will be positioned.
5. Use large opening of tip 7 to cut out rose, violet and teal fondant balloons. Position in cut openings on skirt. To make overlapping balloons, position 1 circle, trim off a notch and position another circle to fit.
6. Roll two 1 in. diameter balls of white fondant for shoulders. Attach to shoulders and imprint folds with end of paint brush.
7. Using tip 3, pipe dot necklace in white buttercream.
8. Using tip 7, pipe bead bottom border in white buttercream.
9. Cut a strip of yellow fondant 1 1/2 in. long 1/4 in. wide. Attach strip around waist with brush dipped in water.
10. Paint balloons streamers with paint brush dipped in rose icing color which has been thinned in water.
11. Tie doll pick hands together with dental floss to fit marshmallow.
12. Position marshmallow gift in hands (cut a slit in back to secure into dental floss).
13. Cut strips of violet fondant for ribbon. Press ends together to form loops; let dry on sides. Attach loops to marshmallow with buttercream to resemble bow.



To Decorate Prom Queen Cake

You will need Tips 3, 16, 21; Pink Icing Color.*Follow fondant package directions for preparing

Make 3 cups buttercream icing

- Tint 3 cups pink (thin 2 cups with 2 tablespoons light corn syrup).

Make 3 cups Royal Icing

- Tint 3 cups pink

BEFORE DECORATING CAKE:

Do the following with Pink Royal Icing

- Using tip 16 and "To Make Drop Flowers" directions to make 100 drop flowers with tip 3 dot centers. Using tip 21, make 70 drop flowers with tip 3 dot centers. Make extras to allow for breakage and let dry.
1. Insert doll pick in cake. Ice cake smooth with thinned blue buttercream icing. Run edge of spatula from top to bottom to form folds.
 2. Using tip 16, pipe zigzag garlands around bottom of dress in pink buttercream
 3. Attach tip 21 drop flowers on zigzag garlands with dots of buttercream icing.
 4. Attach tip 16 drop flowers to shoulders, waist and skirt with dots of buttercream icing. Using tip 3, pipe dots on skirt and bodice in blue buttercream icing.



For more Decorating Techniques & Tips

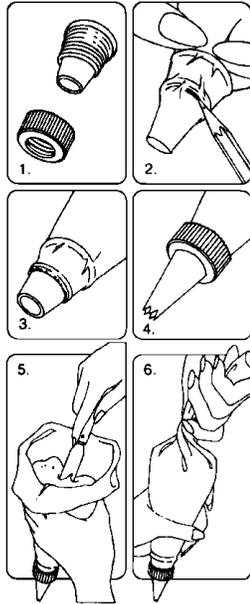
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Learn To Decorate - Basic Decorating Lessons.

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's 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.

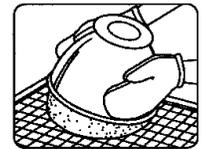
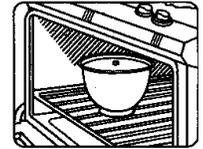
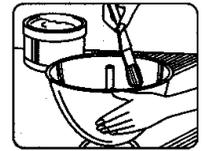
Baking Instructions

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.



About Royal Icing

Before you make the following recipe, be sure your mixing bowl and utensils are grease free. Any trace of grease causes Royal Icing to break down. Royal Icing may be kept tightly covered at room temperature for two weeks. To re-use, beat it to restore original consistency. Unless you have a heavy-duty mixer, do not double the recipe; make it twice.

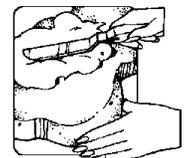
Royal Icing Recipe

- 3 level tablespoons Meringue Powder Mix
- 6 tablespoons water
- 4 cups sifted confectioners' sugar

Beat all ingredients at low speed for 7 to 10 minutes (10-12 minutes on high speed for portable mixer), until icing forms peaks. Yield: 3 cups.

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 this booklet. 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.



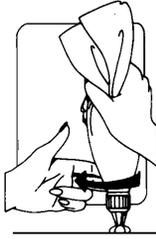
To Write or Print

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 Drop Flowers

Use tip 16, 21 or 225. 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.



To Make Dots

Use tip 2 or 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 Pull-Out Grass

Use tip 233. Hold bag at a 90° angle. As you squeeze out icing, pull tip up and away from surface. When icing strand is long enough (about 1/2 in.) stop pressure and pull tip away.



To Make Cornelli Lace

Hold bag at a 90° angle; position tip slightly above surface. Using tip 2 and thinned icing, pipe a continuous string of icing. Curve it up, down and around until area is covered. Stop pressure, pull tip away. Make sure strings never touch or cross.

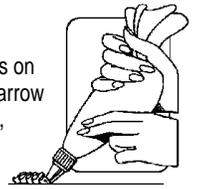
To Make Beads

Use tip 1, 3 or 7. Hold bag at 90° angle to surface, with end of bag pointing towards you. Lightly touch tip to surface and squeeze until icing builds up and fans out into a base. Then lift tip slightly and relax pressure as you pull tip down and towards you to make a tail. Stop pressure completely and pull tip away for a finished bead. Practice this procedure until you can produce a clean bead shape. To make a row of beads, rest head of one on tail of preceding bead. For larger beads, increase pressure, for smaller beads, decrease pressure.



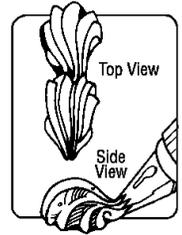
To Make Ruffles

Use tip 101. 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.



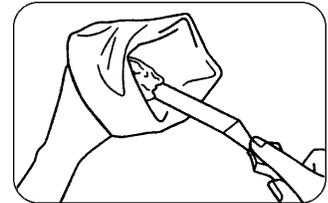
To Make Shells

Use tip 199. Hold decorating bag at a 45° angle, slightly above surface with end of bag pointing towards you. Squeeze until icing builds up and fans out into a base as you lift tip slightly. Relax pressure as you lower tip until it touches surface. Stop pressure and pull tip away without lifting tip off surface to draw shell to a point. Practice this procedure until you can produce a clean shell shape. To make a row of shells, rest head of one on tail of preceding shell. For larger shells, increase pressure; for smaller shells, decrease pressure.



Spatula Striping

Using a spatula, stripe a 1/2 in. band of pastel icing inside the decorating bag, beginning at the tip and moving up. Fill the bag with white icing or another shade of the same color as the striping. Squeeze out decorations with soft contrasts.



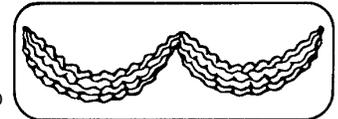
To Make Triple Drop Strings

icing should be stiff consistency. Thin slightly with corn syrup. Mark horizontal division on cake in the width you desire. Use tip 3. Pipe the deepest strings first, then the middle, and lastly the top string. Position tip at first division mark. Touch tip to surface and squeeze, pausing momentarily so that icing sticks to surface. While squeezing, pull the bag toward you. Continue squeezing to allow the icing to drape naturally into an arc. Icing will drop by itself—do not move the tip down with the string. The end of the tip should be the same distance from the surface as the width from mark to mark on your cake. Stop pressure before you touch tip to second mark to end string. Repeat, keeping drop strings uniform in length and width.



To Make Zigzag Garland

Use tip 18. Hold bag at 45° angle with tip lightly touching surface. Mark cake for desired width and depth of garlands. Touch tip to first mark and squeeze with light then heavy pressure in a tight up and down motion to form the curves of garland as you pipe toward the center. When you reach the center, reverse the process, piping heavy, then light toward the end. To end, stop pressure, pull tip away. Practice for rhythmic pressure control so garlands are uniform.



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