Instructions for Baking & Decorating Cheer Bear™ Cake

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

• Wilton Decorating Bags and Couplers or Parchment Triangles (instructions included with all bags)
• Decorating tips 3, 16, 21
• Wilton Care Bears Icing Color Kit (includes Blue, Yellow, Pink and Black) and Orange, Leaf Green Icing Colors
• Wilton Cake Board, Fanci-Foil Wrap
• Cornstarch

USE & CARE: Before the first and after each use, we recommend hand washing pan in hot soapy water.

Make 6 cups of buttercream icing:
• Tint 1 cup pink
• Tint ¾ cup dark pink
• Tint ¼ cup blue
• Tint ¼ cup black
• Tint ¼ cup yellow
• Reserve 3 cups white (thin 1½ cups with 4½ teaspoons light corn syrup)

Decorate in Order:
1. Ice cake sides and background areas smooth with thinned white icing.
2. Use tip 3 and white icing to outline muzzle and pipe in ears, eyes, and belly. Smooth with finger dipped in cornstarch.
3. Use tip 3 and pink icing to pipe in hearts on paws, nose and back, and partial bow. Smooth with finger dipped in cornstarch.
4. Use tip 3 and dark pink icing to outline bear. Pipe inside mouth, smooth with finger dipped in cornstarch.
5. Use tip 3 and pink icing to pipe in tongue.
6. Use tip 3 and black icing to outline and pipe in eyes. Smooth with finger dipped in cornstarch.
7. Use tip 3 and white icing to add dots to eyes for highlight.
8. Use tip 3 and pink, orange, yellow, green, and blue icings to pipe rainbow on belly and pipe bow. Smooth with finger dipped in cornstarch.
9. Use tip 16 and pink icing to cover body with stars.
10. Use tip 16 and white icing to cover muzzle with stars.
11. Use tip 21 and white icing to pipe shell bottom border.

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

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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 or temperature per recipe directions. Before first and after each use, we recommend hand washing pan in warm soapy water. 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 Wilton Cake Release or Wilton Bake Easy™ Non-Stick Spray, in place of solid shortening and flour).

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 40-45 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 Icing 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. 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.

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.

Making Buttercream Icing

Use Wilton Featherweight or Disposable Decorating Bags and Coupler and changing decorating tips. 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.

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 Make Shells

For more decorating techniques & tips,
Visit our website at www.wilton.com -
Learn To Decorate - Basic Decorating Lessons