Instructions for Baking & Decorating Precious Pony Cake

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

• Wilton Decorating Bags, Couplers or Parchment Triangles
• Tips 3, 4, 16, 21 (alternate design uses tip 233)
• Wilton Icing Colors in Golden Yellow, Pink and Brown (alternate design also uses Red and Orange)
• One 2-layer cake mix or ingredients to make favorite layer cake recipe
• Buttercream Icing (recipe included)
• Cake Board, Fanci-Foil Wrap or serving tray

We recommend hand washing pan in hot, soapy water.

To Decorate Precious Pony Cake
You will need tips 3, 4, 16 and 21. Wilton Icing Colors in Pink, Brown and Golden Yellow. We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use.

Make 3 cups buttercream icing:
• Tint ¾ cup brown
• Tint 1 cup pink
• Reserve 1½ cups Golden Yellow (thin ¼ cup with 1 Tablespoon light corn syrup)

WITH THINNED YELLOW ICING
• Use spatula to ice cake smooth

WITH BROWN ICING
• Use tip 3 and "To Outline" directions to outline head, body, legs, ear, eye and mouth
• Use tip 3 and "To Pipe-In" directions to pipe inside of ear
• Use tip 3 and "To Make Dots" directions to pipe eyes
• Use tip 3 and "To Print" directions for message

WITH PINK ICING
• Use tip 3 and "To Pipe-In" directions to pipe-in eye and hooves

WITH GOLDEN YELLOW ICING
• Use tip 16 and "To Make Stars" directions to cover head, body and legs

To Decorate Magical Unicorn Cake
You will need tips 3, 4. Wilton Icing Colors in Orange and Brown. You will also need coconut flakes, gumdrops (sliced in half), Sprinkle Top trims and a peppermint stick.

Make 3 cups buttercream icing:
• Tint ¼ cup brown
• Tint 1 cup pink
• Reserve 3 cups white (thin with 2 Tablespoons light corn syrup)

Ice cake smoothly with thinned white icing (mark legs and facial features with a toothpick)

Attach candy stick to cake with icing (gently push into cake side)

Tip 4 brown dot nostril and pupil of eye (pipe on gumdrop)

Tip 3 brown detail eyelashes

Attach coconut flakes and mane

Tip 21 pink swirl mane and tail

Tip 21 pink swirled border

Sprinkle Tops trims

Attach candy stick to cake with icing (gently push into cake side)

Tip 3 brown pipe-in

Tip 3 brown pipe-in

Tip 3 brown dots

Tip 16 yellow stars

Cake sides iced smooth in thinned yellow icing

Tip 3 brown detail eyelashes

Tip 3 brown dot nostril and pupil of eye (pipe on gumdrop)

Tip 3 pink pipe-in

Sprinkle Tops trims

*To tint coconut flakes: Place 1½ cups of coconut in plastic sandwich bag, add a few drops of diluted orange food color. Shake with water. Shaker bag with cover is evenly distributed.

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 plastic 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

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

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To Decorate Spotted Trotter Cake
You will need tips 4, 16, 233. Wilton Icing Colors in Red and Brown.
• Make 3 ¼ cups buttercream icing
  • Tint ¼ cup red
  • Tint 1 cup dark brown
  • Tint 1 cup brown (thin ¼ cup with 1 tablespoon light corn syrup)
  • Reserve ¼ 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,
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For Making Buttercream Icing

Ingredients:
- 2 cups (16 fl oz) water
- 4 cups (1 lb) sifted confectioners’ 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.

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**To Make Outlines**

Use tip 3. Hold bag at a 45° angle to surface of cake. Touch tip to surface. Squeeze out icing to outline. Steadily squeeze out dots of icing, lifting the bag points out to the right and fingers on the bag are facing you. Allow tip to touch the surface lightly. Steadily squeeze and move hand in a tight side-to-side motion. To end, stop pressure 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 Zigzags**

Use tip 4. Hold bag at 45° angle to surface, so that end of bag points out to the right and fingers on the bag are facing you. Allow tip to touch the surface lightly. Steadily squeeze and move hand in a tight side-to-side motion. To end, stop pressure and pull tip away.

**To Make Swirls**

Use tip 3. Hold bag at 45° angle to surface, so that end of bag points out to the right and fingers on the bag are facing you. Allow tip to touch the surface lightly. Steadily squeeze and move hand in a tight side-to-side motion. To end, stop pressure and pull tip away.

**To Make Outlines & 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.

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**To Make Stars**

Use tip 21. Cut bag (3/8 in. opening). Hold decorating bag straight up with tip in. above surface. Starting at the outer edge of area, squeeze bag, holding tip in place momentarily. Then move tip in a clockwise direction using a circular motion until center is reached. Stop pressure and pull tip away.

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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 tip 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.

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