



Instructions for Baking & Decorating Tropical Fish Cakes

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

- Wilton Decorating Bags and Couplers or Parchment Triangles
- Tips 3, 16 (alternate designs also use tips 12, 18, 21)
- Wilton Icing Colors in Red-Red, Golden Yellow, Black (alternate designs use Rose, Violet, Lemon Yellow, Leaf Green, Orange)
- Cake Board, Fanci-Foil Wrap or serving tray
- One 2-layer cake mix or make your favorite layer cake recipe
- Buttercream Icing (recipe included)
- Alternate designs use Wilton Vanilla Whipped Icing Mix; orange and yellow spice drops, candy-coated chocolates, round white candy wafers, black shoestring licorice, five 3 oz. packages of lemon gelatin, non-stick vegetable cooking spray, cornstarch, light corn syrup, scissors.



We recommend hand washing pan in hot, soapy water.

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

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Woodridge, IL 60517
www.wilton.com

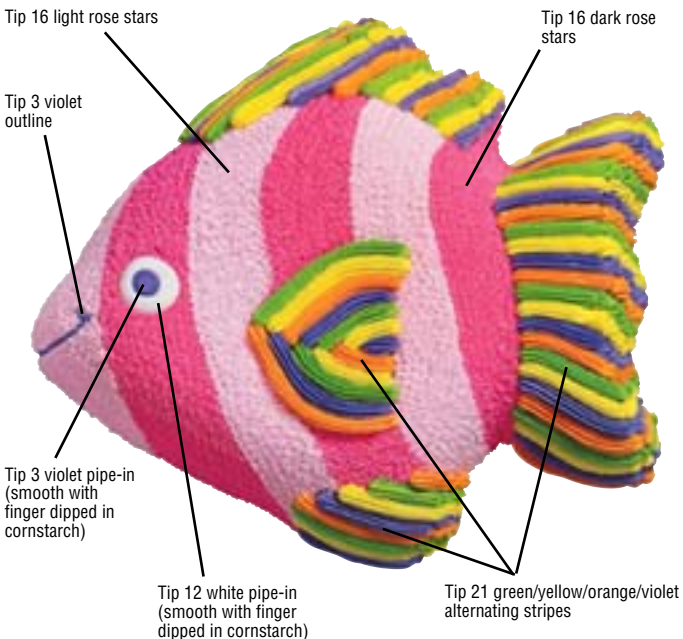
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To Decorate Rainbow Fish Cake

You will need tips 3, 12, 16, 21; Wilton Icing Colors in Rose, Violet, Lemon Yellow, Leaf Green, Orange; cornstarch. We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use.

Make 4½ cups buttercream icing:

- Tint 1½ cups light rose
- Tint 1½ cups dark rose
- Tint ½ cup violet
- Tint ¼ cup yellow
- Tint ¼ cup green
- Tint ¼ cup orange
- Reserve ¼ cup white



To Decorate Tropical Fish Cake

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

Make 2¾ cups buttercream icing:

- Tint 1 cup red-red/golden yellow combination
- Tint 1 cup black
- Reserve ¾ cup white

WITH WHITE ICING

- Use tip 3 and “To Pipe-In” directions to pipe in white of eye (smooth with finger dipped in cornstarch).

WITH BLACK ICING

- Use tip 3 and “To Make Outlines” directions to outline eye, mouth and fin.
- Use tip 3 and “To Pipe-In” directions to pipe in eye pupil (smooth with finger dipped in cornstarch).
- Use tip 16 and “To Make Stars” directions to cover black stripes on fish, tail and fin.

WITH WHITE ICING

- Use tip 3 and “To Pipe-In” directions to pipe in white highlight in eye (smooth with finger dipped in cornstarch).

- Use tip 16 and “To Make Stars” directions to cover white stripes on fish.

WITH RED-RED/GOLDEN YELLOW COMBINATION ICING

- Use tip 16 and “To Make Stars” directions to cover red-red/golden yellow combination stripes on fish.



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 Easy Sailing Cake

You will need Wilton Icing Colors in Leaf Green, Lemon Yellow; orange and yellow spice drops (cut in half with scissors), candy-coated chocolate, round white candy wafers, black shoestring licorice, light corn syrup. We suggest that you tint all icing at one time while cake cools. Refrigerate tinted icing in covered containers until ready to use.

Make 2 cups buttercream icing:

- Tint leaf green/lemon yellow combination (thin with 2 tablespoons light corn syrup)

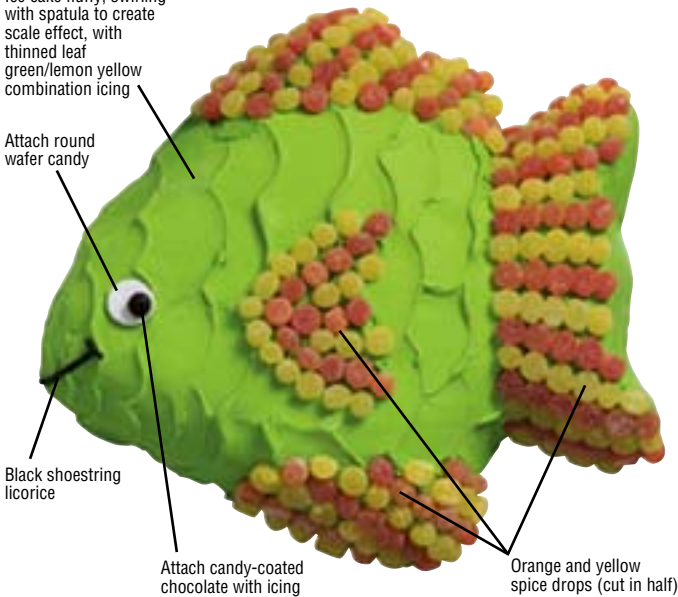
Ice cake fluffy, swirling with spatula to create scale effect, with thinned leaf green/lemon yellow combination icing

Attach round wafer candy

Black shoestring licorice

Attach candy-coated chocolate with icing

Orange and yellow spice drops (cut in half)



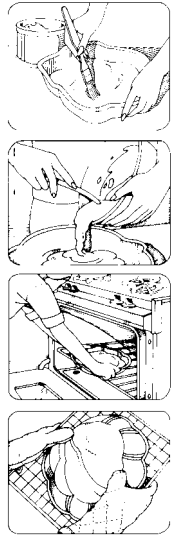
Baking Instructions

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.



To Decorate Jelly Fish Cake

You will need Wilton Icing Color in Leaf Green; tips 12, 18, 21; Wilton Vanilla Whipped Icing Mix; five 3 oz. packages of lemon yellow gelatin; candy-coated chocolates; non-stick vegetable cooking spray.

Prepare gelatin following package directions. Prepare pan by lightly spraying with vegetable cooking spray. Pour gelatin mixture into prepared pan; chill and unmold following package directions. Place on foil-wrapped board.

Prepare Whipped Icing Mix following package directions.

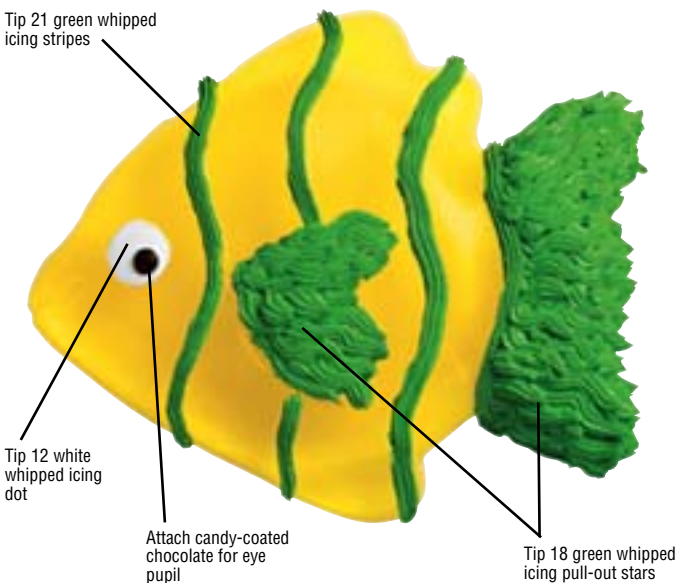
- Tint 1 1/4 cups green
- Reserve 1/4 cup white

Tip 21 green whipped icing stripes

Tip 12 white whipped icing dot

Attach candy-coated chocolate for eye pupil

Tip 18 green whipped icing pull-out stars



For more Decorating Techniques & Tips

Visit our website at www.wilton.com -

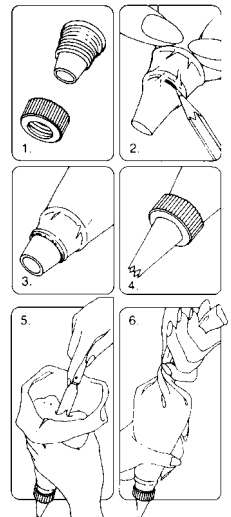
[Learn To Decorate - Basic Decorating Lessons](#)

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 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 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.

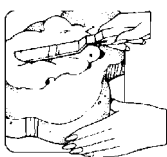
*To thin for icing cake, add a small amount of light corn syrup.

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.

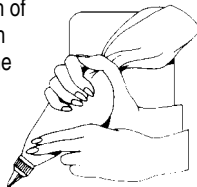
Icing Smooth With A Spatula

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

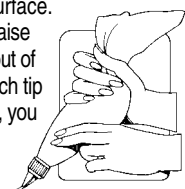
Use decorating bag and coupler as directed. Practice each of the following techniques on the back of a cookie sheet with white icing. The practice decorations can be scraped off the cookie sheet back into the mixing bowl and rewhipped for use again. To hold bag while decorating, curl fingers around bag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

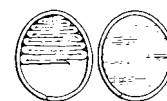
To Make Outlines

Use tip 3 or 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.



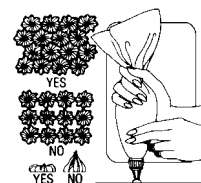
To Outline & Pipe-In

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.



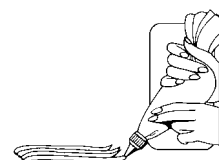
To Make Stars and Pull-Out Stars

Use tip 16 or 18. Hold bag straight up and down with tip 1/8 in. above surface (see illustration). Squeeze until a star is formed, then stop pressure and pull tip away. Stars will be neatly formed only if you stop squeezing before tip is pulled away. To make pull-out stars, lift tip as you squeeze, stop pressure, pull tip away.



To Make Stripes

Use tip 16 or 21. Hold decorating bag at a 45° angle to surface. As you squeeze out icing with a steady, even pressure, move tip in a vertical direction, laying out a string of icing. To end a stripe, stop pressure and pull tip away.



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