



Baking and Decorating Instructions for Toy Story Cake Pan

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

- Wilton Decorating Bags and Coupler or Parchment Triangles (instructions included with all bags)
- Decorating Tips 1, 3, 13, 21
- Wilton Icing Colors in Royal Blue, Brown, Christmas Red, Red-Red, Lemon Yellow, Orange, Copper for Buzz Skin Tone, Leaf Green, Violet and Black.
- Two-layer cake mix or make favorite layer cake recipe
- Buttercream Icing (recipe included)
- Wilton Cake Board, Fanci-Foil Wrap
- Cornstarch, light corn syrup
- Toothpicks



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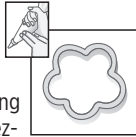
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Decorating Techniques

To Ice Smooth: 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.

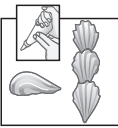
To Make Outlines: Use tip 1 or 3. Hold bag at a 45° angle and touch tip to surface. Squeeze at starting point so that icing sticks to surface. Now raise the tip slightly and continue to squeeze. The icing will flow out of the tip while you direct it along surface. To end an outline, touch tip back to 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.



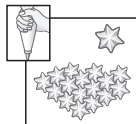
To Outline & Pipe-In: After outlining, using the same tip, squeeze out rows of lines to fill area. Pat icing down with fingertip dipped in cornstarch or smooth with dampened art brush.



To Make Shells: Use tip 21. 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.



To Make Stars: Use tip 13. Hold bag at 90° angle 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.



Use and Care: Before first and after each use, hand wash in warm, soapy water and dry thoroughly with a soft cloth. Do not place in dishwasher and avoid using metal utensils. Acid from some foods may stain the pan, but occasional staining or scratches will not affect the performance of the bakeware.

To bake cake: Preheat oven to 350°F or temperature per recipe directions. Your cake will unmold easily, without sticking, when you prepare the pan properly. Prepare inside of pan using Wilton Bake Easy! non-stick spray or vegetable pan spray. Or, spread Wilton Cake Release pan coating on inside of pan with pastry brush. 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 35-40 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, run spatula around edge, 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 plate, 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. For instructions on making a foil-wrapped board, cut to fit the cake, visit www.wilton.com.

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: about 3 CUPS.

1/2 cup (1 stick) butter or margarine, softened

1/2 cup solid vegetable shortening

1 teaspoon Wilton Imitation Clear Vanilla Extract

4 cups (about 1 lb.) sifted confectioners' sugar

2 tablespoons milk

In large bowl, beat butter and shortening with electric mixer until light and fluffy. 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.

Decorating with Wilton Icing:

Wilton Icing Mix: You will need 2-3 packages of our 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 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. Use a new toothpick each time you add more color.

Make 4 1/2 cups of buttercream icing:

- Tint 1/3 cup Leaf Green
- Tint 1/3 cup Violet
- Tint 1/4 cup Black
- Tint 1/4 cup Copper (Buzz skin tone)
- Tint 1/4 cup Royal Blue/Black combination
- Tint 1/4 cup Brown/Leaf Green combination
- Tint 1/3 cup gray (lighten Black with white icing)
- Tint 1/4 cup Christmas Red/Red-Red combination
- Tint 1/4 cup Lemon Yellow/Orange combination
- Reserve 2 cups white (thin 1 cup with 2 teaspoons light corn syrup)

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Decorate in numerical order:

1. Trace pan shape on cake board. Cut board and wrap with Fanci-Foil Wrap. Position cake on board. Ice sides and background areas smooth with thinned white icing.
2. For eyes and teeth, pipe with tip 3 and white icing (smooth with finger dipped in cornstarch).
3. For iris' of eyes, pipe with tip 1 and royal blue/black combination icing (smooth with finger dipped in cornstarch).
4. For outline around iris' and dot pupil, pipe with tip 1 and black icing.
5. For outlines of remaining areas, pipe with tip 3 and black icing.
6. For buttons, pipe with tip 3 and Christmas red/red-red combination icing.
7. For patches, pipe with tip 3 and black, white and lemon yellow/orange combination icings (smooth with finger dipped in cornstarch).
8. For bolts, pipe with tip 3 and violet and royal blue/black combination icings (smooth with finger dipped in cornstarch).
9. For suit, cover with tip 13 stars in green, gray and white icings.
10. For headpiece, cover with tip 13 stars in violet icing.
11. For face, cover with tip 13 stars in Buzz skin tone.
12. For eyebrows, pipe tip 13 outlines in brown/green combination icing.
13. For bottom border pipe tip 21 shell border in white icing.

