



Instructions for Baking & Decorating Train 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, 21 (alternate designs also use tips 7, 12)
- Wilton Icing Colors in No-Taste Red, Black, Lemon Yellow, Royal Blue (alternate designs use Kelly Green, Orange)
- Cake Board, Fanci-Foil Wrap or serving tray
- Red twist licorice, candy wafer discs
- One 2-layer cake mix or ingredients to make favorite layer cake recipe
- Buttercream Icing, Chocolate Buttercream Icing (recipes included) Or Wilton Chocolate Ready-To-Use Decorator Icing
- Alternate designs also use Wilton Small Derby Clown Heads, Wilton Circus Balloons Set, Wilton Flower Spikes, black licorice bites, large spice drop candies, candy sticks, red gum sticks, spice drops, candy-coated chocolates, chocolate sandwich cookies, 3 in. diameter chocolate chip cookie, large and mini marshmallows, ice cream cone, red shoestring licorice



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

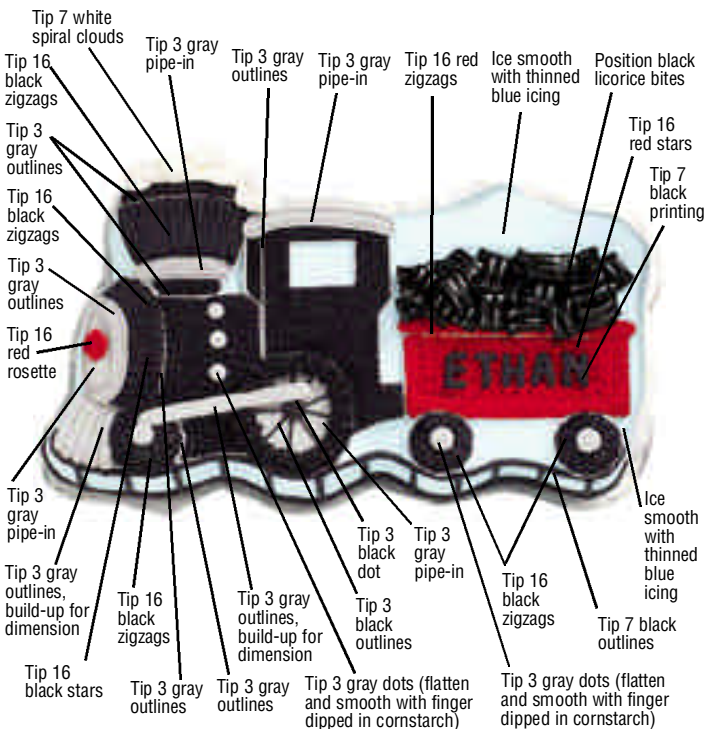
© 2003 Wilton Industries, Inc.
Woodridge, IL 60517
www.wilton.com

Stock No. 2105-2076

To Decorate Coal Caboose

You will need Wilton Icing Colors in Black, No-Taste Red, Royal Blue, Chocolate Buttercream Icing (recipe included) or Wilton Chocolate Ready-To-Use Decorator Icing; tips 3, 7, 16; black licorice bites, cornstarch.

- Make 3 1/4 cups buttercream icing:
- Tint 2 1/4 cups blue (thin with 2 Tablespoons + 3/4 teaspoon light corn syrup)
 - Tint 1/2 cup gray (use a small amount of black)
 - Tint 1/2 cup red
 - Make 2 cups chocolate buttercream icing or use 1 can Wilton Chocolate Ready-To-Use Decorator Icing, tint black



To Decorate Train

You will need Wilton Icing Colors in No-Taste Red, Black, Lemon Yellow, Royal Blue; Chocolate Buttercream Icing (recipe included) or Wilton Chocolate Ready-To-Use Decorator Icing; tips 3, 16, 21; red twist licorice, candy wafer discs, 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 5 1/4 cups buttercream icing:

- Tint 3/4 cup red
- Tint 3/4 cup yellow (thin 1/4 cup with 3/4 tsp. light corn syrup)
- Tint 1/2 cup blue
- Reserve 2 3/4 cups white (thin 1 1/4 cups with 1 Tablespoon + 3/4 tsp. light corn syrup)
- Make 1/2 cup chocolate buttercream icing or use 1 can Wilton Chocolate Ready-To-Use Decorator Icing, tint black (thin 1/4 cup with 3/4 tsp. light corn syrup)

WITH THINNED WHITE ICING

- Use spatula and "To Ice Smooth" directions to ice sides and background areas

WITH THINNED BLACK ICING

- Use spatula and "To Ice Smooth" directions to ice inside windows

WITH THINNED YELLOW ICING

- Use spatula and "To Ice Smooth" directions to ice message area, number cloud and center of large wheel

WITH YELLOW ICING

- Use tip 3 and "To Make Outlines" directions to outline front train engine, smokestack, roof of engineer's cab and trim on freight car
- Use tip 16 and "To Make Stars" directions to cover engine, smokestack

WITH BLUE ICING

- Use tip 3 and "To Make Outlines" directions to outline freight car and freight car windows
- Use tip 3 and "To Make Zigzags" directions to fill in top and bottom of smokestack
- Use tip 3 and "To Pipe-In" directions to fill in front of engine (smooth with finger dipped in cornstarch)

- Use tip 3 and "To Write or Print" directions to print number in cloud
- Use tip 16 and "To Make Stars" directions to cover freight car
- Use tip 16 and "To Make Rosettes" directions to pipe front wheel hub and accents on engine

- Use tip 3 and "To Write or Print" directions to print number in cloud
- Use tip 16 and "To Make Stars" directions to cover freight car
- Use tip 16 and "To Make Rosettes" directions to pipe front wheel hub and accents on engine

WITH RED ICING

- Use tip 3 and "To Make Outlines" directions to outline engineer's cab and top of freight car

- Use tip 3 and "To Write or Print" directions to print message on freight car
- Use tip 16 and "To Make Stars" directions to cover engineer's cab and top of freight car
- Use tip 16 and "To Make Zigzags" directions to cover engine frame
- Use tip 16 and "To Make Pull-Out Stars" directions to edge bottom of cowcatcher
- Use tip 16 and "To Make Rosettes" directions to pipe rear wheel hubs
- Position candy wafer discs for faces

WITH BLACK ICING

- Use tip 3 and "To Make Outlines" directions to pipe wheel spokes and mouths
- Use tip 3 and "To Make Dots" directions to pipe eyes
- Use tip 16 and "To Make Spirals" directions to pipe wheels

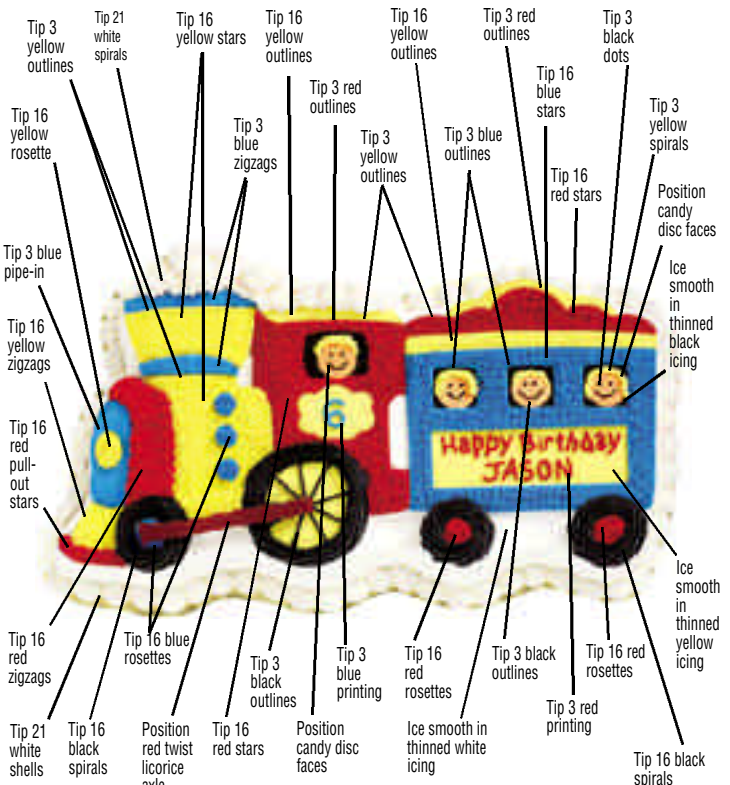
WITH YELLOW ICING

- Use tip 3 and "To Make Spirals" directions to pipe hair
- Use tip 16 and "To Make Rosettes" directions to add light on front of engine
- Use tip 16 and "To Make Outlines" directions to pipe roof on engineer's cab and trim on freight car
- Use tip 16 and "To Make Zigzags" directions to pipe cowcatcher

WITH WHITE ICING

- Use tip 21 and "To Make Shells" directions to make bottom border
- Use tip 21 and "To Make Spirals" directions to make smoke clouds

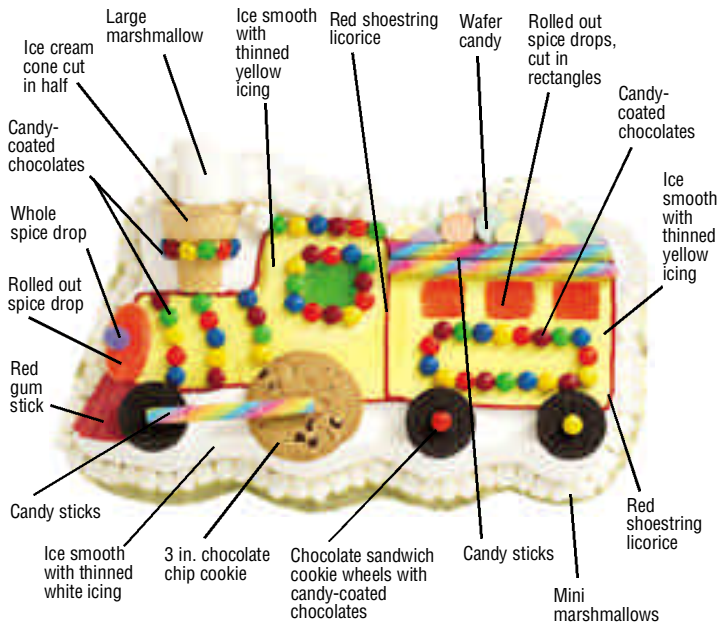
Position red twist licorice for axle



To Decorate Candy Cargo

You will need Wilton Icing Color in Lemon Yellow, candy wafer discs, candy sticks, red gum sticks, spice drops, candy-coated chocolates, chocolate sandwich cookies, 3 inch diameter chocolate chip cookie, large and mini marshmallows, ice cream cone, red shoestring licorice.

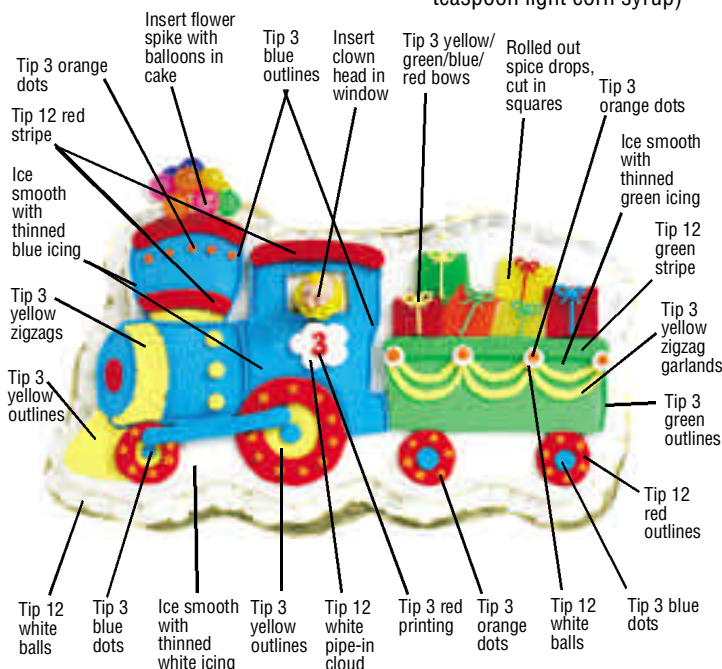
- Make 2 3/4 cups buttercream icing
- Tint 1 1/2 cups yellow (thin with 1 Tablespoon + 1 1/2 teaspoons light corn syrup)
- Reserve 1 1/4 cups white (thin with 1 Tablespoon + 3/4 teaspoon light corn syrup)



To Decorate Circus Train

You will need Wilton Icing Colors in Kelly Green, Orange, No-Taste Red, Royal Blue, Lemon Yellow; tips 3, 12; Wilton Small Derby Clown Heads; Wilton Circus Balloons Set, Wilton Flower Spikes, large spice drops.

- Make 5 cups buttercream icing
- Tint 1/2 cup green (thin 1/4 cup with 3/4 teaspoon light corn syrup)
- Tint 3/4 cup blue (thin 1/4 cup with 1 1/2 teaspoons light corn syrup)
- Tint 1/2 cup red
- Tint 1/2 cup yellow
- Tint 1/4 cup orange
- Reserve 2 1/2 cups white (thin 1 1/4 cups with 1 Tablespoon + 3/4 teaspoon light corn syrup)



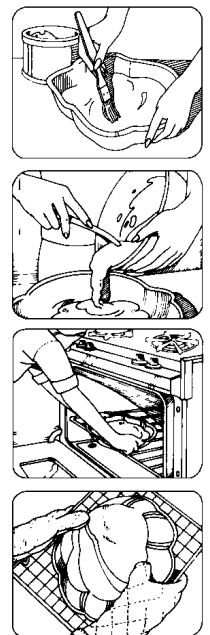
Baking Instructions

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.



For more Decorating Techniques & Tips

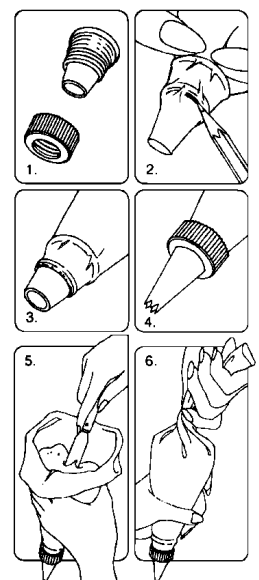
Visit our website at www.wilton.com - Learn To Decorate - Basic Decorating Lessons

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 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 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.

Chocolate Buttercream

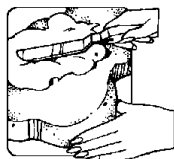
Add 3/4 cup cocoa or three 1 oz. unsweetened chocolate squares, melted, and an additional 1 to 2 Tablespoons milk to recipe. Mix until well blended.

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.

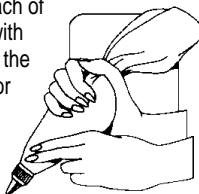
Icing Smooth With A Spatula

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

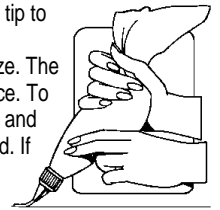
Use decorating bag and coupler as directed. Practice each of the following techniques on the back of a cookie sheet with white icing. The practice decorations can be scraped off the cookie sheet back into the mixing bowl and rewhipped for use again. To hold bag while decorating, curl fingers around bag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

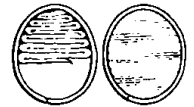
To Make Outlines

Use tip 3, 7, 12 or 16. 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

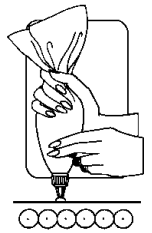
After outlining, using the same tip, squeeze out rows of lines to fill area. Pat icing down with fingertip dipped in cornstarch or smooth with dampened art brush.



To Make Dots and Balls

Use tip 3 or 12. 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.

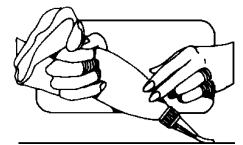
To make large dots or balls, lift tip as you squeeze to allow greater icing buildup.



TOP VIEW

To Write or Print

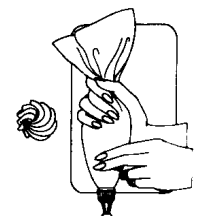
Use tip 3 or 7. Hold bag at a 45° angle to surface of cake with bag toward your right so that fingers face you (see illustration). As you write or print, always work from left to right. To write, squeeze out icing with a steady, even pressure as you glide tip along surface in a smooth continuous motion. 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 Rosettes

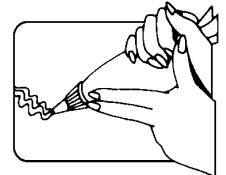
Use tip 16. Hold decorating bag straight up with tip 1/8 in. above surface. Squeeze and hold tip in place momentarily, then move tip around to the right using a short circular motion. Stop pressure just before reaching original starting point and pull tip away.

TOP VIEW



To Make Zigzags

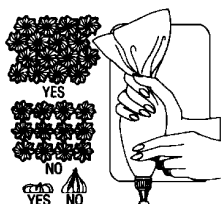
Use tip 3 or 16. Hold bag at a 45° angle with tip lightly touching surface. As you squeeze out icing with a steady, even pressure, move hand in a side-to-side motion for a zigzag effect. To end zigzag, stop pressure and pull tip away. Loose, overpiped zigzags are made following the basic zigzag technique. As you move the tip in the side-to-side motion, vary the width of the zigzags and overpipe areas to create dimension. Cover the entire area, with no background showing.



To Make Stars and Pull-Out Stars

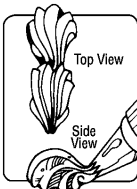
Use tip 16. Hold bag straight up and down (see illustration) with tip 1/8 in. above surface. Squeeze until a star is formed, then stop pressure and pull tip away. Your stars will be neatly formed only if you stop squeezing before you pull the tip away.

To make pull-out stars, lift tip as you squeeze, stop pressure, pull tip away.



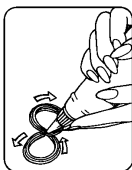
To Make Shells

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 Bows

Use tip 3. Hold decorating bag at a 45° angle and move tip up around to the left and back down. Then move tip up around to right and back down to form second loop. Add outline streamers.



To Make Stripes

Use tip 12. 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.



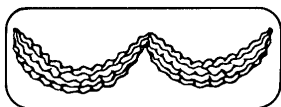
To Make Spirals

Use tip 7, 16 or 21. Hold decorating bag straight up with tip 1/8 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.



To Make Zigzag Garland

Use tip 3. Hold bag as for basic zigzag technique. Allow tip to touch the surface lightly and use a light-to-heavy-to-light pressure to form curves of garland. To end, stop pressure, pull tip away. Practice for rhythmic pressure control so garlands are uniform.



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



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.

702-6016



Wilton Method Decorating Classes

Discover The Fun of Cake Decorating!



Find Classes Near You!

In U.S.A., Call **800-942-8881** Or visit our website at www.wilton.com
In Canada, call (416) 679-0790 x200 Or E-mail: classprograms@wilton.ca

Millions have learned how much fun cake decorating can be in Wilton Method Classes. Our students keep coming back for more, because each Wilton Class helps anyone get beautiful results – even those who have never decorated before!

The secret of success? Wilton Method Instructors. Their friendly, patient way of teaching makes learning a pleasure. Our Instructors work with you, giving personal attention to help you perfect each technique. Wilton Method Instructors make learning fun.

Response from students has been so amazing that we've added new classes, featuring more ways to decorate great cakes and treats. Now you can be ready for any occasion, with the perfect, personalized dessert. Imagine the great things you can make – colorful cakes for kids' birthdays featuring today's hottest characters, beautiful floral basket cakes for Mom, charming gingerbread house centerpieces to make your holiday festive. We'll show you how to do it all!

Wilton Method Classes 4 sessions per course

Course I - Cake Decorating

Stars, shells, roses and floral sprays give you the fundamentals to create so many cakes. Add messages and create fun, figure-piped shapes.

Course II - Flowers and More!

Build on the basics with beautiful blooms like daisies, pansies, violets and daffodils. Use these flowers and techniques like basketweave and color flow, to create a fabulous bouquet cake for a sweetheart, mom, sister, or friend.

Course III - Fondant and Tiered Cakes

Ruffled borders, advanced flowers and stringwork expand your decorating horizons. Lessons in rolled fondant and tiered cake assembly culminate in an elegant cake suitable for a wedding, formal shower or fancy party.

Project Classes 1 or 2 sessions each

Focus on one fabulous decorating project. We have more to choose from than ever* – Pre-baked Gingerbread Houses, Fondant Cakes, Star Character Cakes, Cookie Blossoms, Mini Cakes, Candy and more.

*Not all classes are offered at all store locations. Check with your local retailer for class offerings.