



Instructions for Baking & Decorating Gingerbread Boy Cakes

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

- Wilton Decorating Bags and Coupler or parchment paper triangles.
- Tip 16 (alternate designs also use 3, 4, 18, 21).
- Feature design uses Ready-To-Use Rolled Fondant (1 pkg. needed), premelted unsweetened chocolate product and candy-coated chocolate dots.
- Cake Board, Fanci-Foil Wrap
- Wilton Icing Colors used – Holiday Yodeler: Christmas Red and Kelly Green; Greatest Clown on Earth: Royal Blue, Christmas Red, Orange, Lemon Yellow, Copper (lt. skintone).
- Gelatin mix (3 large boxes needed) and Vanilla Whipped Icing Mix for Jigglin' Gingerbread Man, Buttercream, Chocolate Buttercream Icing (recipes included).
- Candy wafers, jumbo gumball, candy coated chocolate dots, sugar ice cream cone used for Greatest Clown on Earth.



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

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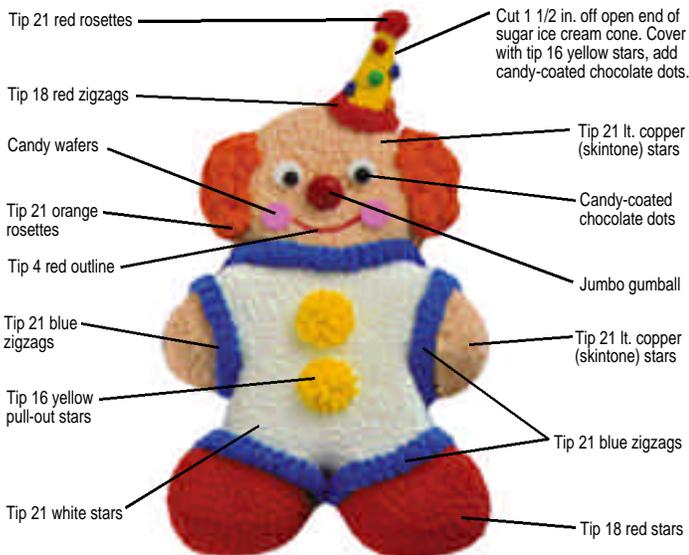
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To Decorate Greatest Clown on Earth

You will need Wilton Icing Colors in Royal Blue, Christmas Red, Orange, Lemon Yellow and Copper (lt. skintone); tips 4, 16, 18, 21; buttercream icing; candy wafers, jumbo gumball, candy-coated chocolate dots, sugar ice cream cone.

Make 5 1/4 cups buttercream icing:

- Tint 1 cup blue
- Tint 1 cup red
- Tint 1 cup orange
- Tint 3/4 cup yellow
- Tint 1 cup lt. copper (skintone)
- Reserve 1/2 cup white



To Decorate Gingerbread Boy

You will need Chocolate Rolled Fondant (recipe included), tip 16, Buttercream Icing and candy-coated chocolate dots.

Make 3 cups buttercream icing. Thin with 3 teaspoons light corn syrup.

WITH WHITE ICING

- Use spatula and ice cake lightly in buttercream to prepare for rolled fondant.

WITH WHITE ICING

- Use tip 16 and "To Make Zigzags" directions to edge top of cake.
- Use tip 16 and "To Make Strings" directions to add mouth.
- Use tip 16 and "To Make Rosettes" directions to add eyes, nose and buttons.

WITH CHOCOLATE FONDANT

- Follow recipe directions and cover cake with fondant.

POSITION CANDY FOR EYES AND BUTTONS

Ice cake smooth in buttercream and cover with rolled fondant.

Tip 16 white rosettes

Candy-coated chocolate dots

Tip 16 white strings

Tip 16 white zigzags

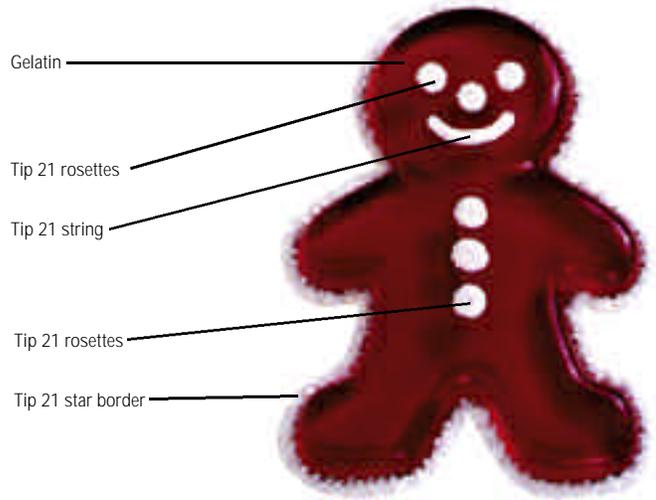
Tip 16 white rosettes

Candy-coated chocolate dots



To Decorate Jigglin' Gingerbread Man

You will need tip 21, Wilton Vanilla Whipped Icing Mix (1 box) and your favorite red gelatin mix (3 large boxes). Prepare gelatin following package directions, set, unmold.



To Decorate Holiday Yodeler

You will need Wilton Icing Colors in Christmas Red and Kelly Green; tips 3, 21; Buttercream and Chocolate Buttercream Icings (recipes included).

Make 1 3/4 cups buttercream icing:

- Tint 1/2 cup red
- Tint 1/2 cup green
- Reserve 3/4 cup white



For more Decorating Techniques & Tips

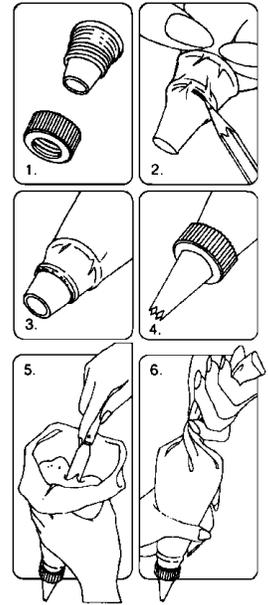
Visit our website at www.wilton.com -
Learn To Decorate - Basic Decorating Lessons.

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.



Baking Instructions

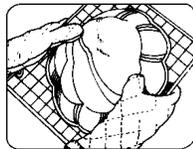
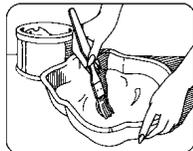
Preheat oven to 350°F for temperature per recipe directions. Your cake will unmold easily, without sticking, when you prepare the pan properly. Grease the inside of pan using a pastry brush and solid vegetable shortening (do not use butter, margarine or liquid vegetable oil).

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 **New Wilton Cake Release**, for perfect, crumb-free cakes!)

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.



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.

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.

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.

Chocolate Rolled Fondant

1 package of Ready-To-Use White Fondant

4 oz. Premelted unsweetened chocolate product

Knead 4 oz. of premelted unsweetened chocolate product into Ready-To-Use White Rolled fondant until smooth.

*Note: To make a brown-colored fondant without the chocolate taste, knead in brown icing color with a small amount of red-icing color to our Ready-To-Use White Fondant.

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.

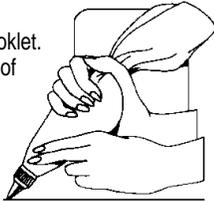
Chocolate Buttercream Recipe

Add 3/4 cup cocoa or three 1 oz. squares unsweetened chocolate, melted, and an additional 1 to 2 tablespoons milk to buttercream icing recipe. Mix until well-blended. For Chocolate Mocha Icing, substitute freshly brewed strong coffee, cooled, for milk in the recipe.

Let's Practice Decorating

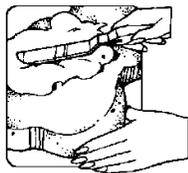
Use decorating bag and coupler as directed in this booklet. Practice each of the following techniques on the back of a cookie sheet with white icing. The practice decorations can be scraped off the cookie sheet back into the mixing bowl and rewhipped for use again. To hold bag while decorating, curl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



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.



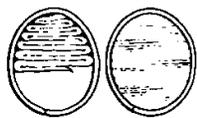
To Make Outlines

Use tip 3 or 4. 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.



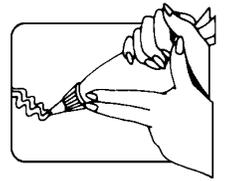
To Make Strings

Use tip 16 or 21. Hold decorating bag at a 45° angle to cake. As you squeeze out icing, pull tip down and away from surface. When icing strand is long enough, stop pressure and pull decorating tip away.



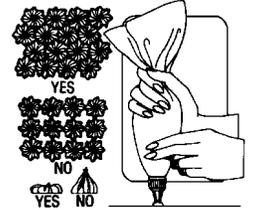
To Make Zigzags

Use tip 16 or 18. 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

Use tip 18 or 21. 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.



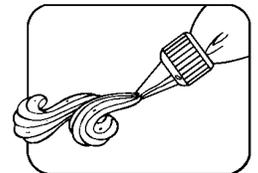
To Make Pull-Out Stars

Use tip 16. Hold bag at 45° angle with tip lightly touching surface. As you squeeze out icing, pull tip down and away from surface. When icing strand is long enough, stop pressure and pull decorating tip away.



To Make Reverse Shells

Use tip 21. Hold bag at 45° angle with tip slightly above surface. Squeeze with heavy pressure and slightly lift tip as icing builds and fans out into a full base, then swing tip around to the left in a semi-circular motion as you relax pressure to form tail of a shell.



To Make Rosettes

Use tip 16 or 21. Hold bag straight up and down with tip 1/8 in. above surface (see illustration). Squeeze and hold tip in place momentarily, then move tip around to the right in a short circular motion, stopping pressure just before you reach your original starting point. Pull tip away and you have a rosette.



TOP VIEW



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