



Instructions for Baking & Decorating Ice Cream Cone Cakes

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

- Wilton Decorating Bags and Couplers or Parchment Triangles
- Tips 3, 16
- Wilton Icing Colors in Ivory, Golden Yellow, Rose (alternate design uses Kelly Green)
- Cake Board, Fanci-Foil Wrap or serving tray
- One 2-layer cake mix or ingredients to make favorite layer cake recipe
- Buttercream Icing (recipe included)
- Alternate designs use Chocolate Mousse and Chocolate Buttercream Icing (recipes included) or Wilton Chocolate Ready-To-Use Decorator Icing, Wilton Candy Melts® in Light Cocoa and Pink, Wilton Rainbow Nonpareils and Rainbow Jimmies Sprinkle Decorations, Wilton Vanilla Whipped Icing Mix, chocolate chips, red gumball, favorite crisped rice cereal treat recipe, vegetable pan spray, light corn syrup



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

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

Stock No. 2105-2087

Baking Instructions

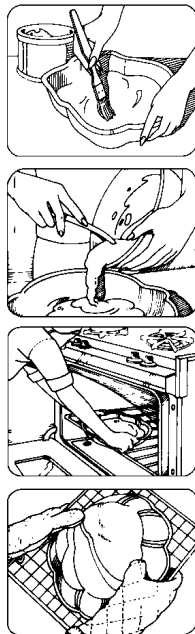
Preheat oven to 350°F for temperature per recipe directions. Your cake will unmold easily, without sticking, when you prepare the pan properly. Grease the inside of pan using a pastry brush and solid vegetable shortening (do not use butter, margarine or liquid vegetable oil).

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 **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 Ice Cream Cone Cake

You will need Wilton Icing Colors in Ivory, Golden Yellow, Rose; Tips 3, 16; Wilton Rainbow Jimmies Sprinkle Decorations. We suggest you tint all icings at one time, while the cake cools. Refrigerate icing in covered containers until ready to use.

Make 3 cups buttercream icing:

- Tint 1/4 cup dark Ivory/Golden Yellow combination
- Tint 1 1/4 cups light Ivory/Golden Yellow combination
- Tint 1 1/2 cups rose (thin with 1 Tablespoon + 1 1/2 teaspoons light corn syrup)

WITH DARK IVORY/GOLDEN YELLOW ICING

- Use tip 3 and "To Make Outlines" directions to outline waffle pattern on cone

WITH LIGHT IVORY/GOLDEN YELLOW ICING

- Use tip 16 and "To Make Stars" directions to cover cone

WITH THINNED ROSE ICING

- Use spatula to ice fluffy bottom scoop, then top scoop

Immediately sprinkle scoops with rainbow jimmies.



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



To Decorate Cherry on Top Cake

You will need Wilton Icing Colors in Ivory, Golden Yellow and Kelly Green; tips 3, 16; Chocolate Buttercream Icing or Wilton Chocolate Ready-To-Use Decorator Icing, chocolate chips, red gumball. We suggest you tint all icings at one time, while the cake cools. Refrigerate icing in covered containers until ready to use.

Make 3 cups buttercream icing:

- Tint 1/4 cup dark Ivory/Golden Yellow combination
- Tint 1 1/4 cups light Ivory/Golden Yellow combination
- Tint 3/4 cup green (thin with 2 teaspoons light corn syrup)
- Reserve 1/4 cup white (thin with 3/4 teaspoon light corn syrup)

Make 1/2 cup chocolate buttercream or use 1 can Wilton Chocolate Ready-To-Use Decorator Icing, (thin with 1 1/2 teaspoons light corn syrup)



To Decorate Double Dip Mousse

You will need Wilton Icing Color in Golden Yellow; Wilton Vanilla Whipped Icing Mix, Wilton Rainbow Nonpareils Sprinkle Decorations, Chocolate Mousse Recipe (below), vegetable pan spray.

- Prepare Chocolate Mousse recipe. Spray pan with vegetable pan spray, pour mousse into pan; refrigerate to set. Unmold.
- Prepare 1 package of Wilton Vanilla Whipped Icing Mix; tint light yellow.
- Spatula ice scoop areas with whipped icing. Immediately sprinkle with rainbow nonpareils.

Chocolate Mousse

- 3 (3.4 oz.) packages regular chocolate pudding mix (NOT INSTANT)
- 4 1/2 cups of milk
- 3 envelopes unflavored gelatin
- 3/4 cup cool liquid (water, liqueur, strong coffee)
- 3 cups semi-sweet chocolate chips
- 3 cups whipping cream
- 6 Tablespoons sugar

Prepare pudding according to package directions (use 4 1/2 cups milk). Soften gelatin in liquid and heat until clear, set aside. When pudding is thickened, add chocolate chips and stir or whisk until smooth. Add gelatin mixture, stir. Place bowl in another bowl filled with ice water and whisk or stir until cool and very thick but still liquid. (Or cool by covering surface of pudding with plastic wrap and place in refrigerator for 2-3 hours until thick). Whip cream with sugar. Fold 1/2 cup whipped cream into pudding, then fold in remaining cream. Spray pan with vegetable pan spray. Pour mousse into pan, tap lightly to spread. Cover top with plastic wrap and place in freezer for 4 hours or refrigerate overnight or until very firm. To unmold, loosen top edges with small pointed spatula. Invert on serving dish. If necessary, cover with hot towel or use hand held hair dryer to release. If mousse is frozen, let thaw in refrigerator one hour before serving.



To Decorate Candy Cone

You will need Wilton Candy Melts® in Light Cocoa and Pink, 2 recipes of favorite crisped rice cereal treats.

Prepare 2 recipes crisped rice cereal treats, press in all sections of pan; unmold.

Melt Candy Melts® following package directions; spread with spatula over scoop areas. Place in refrigerator to set.



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**



For more Decorating Techniques & Tips

Visit our website at www.wilton.com -

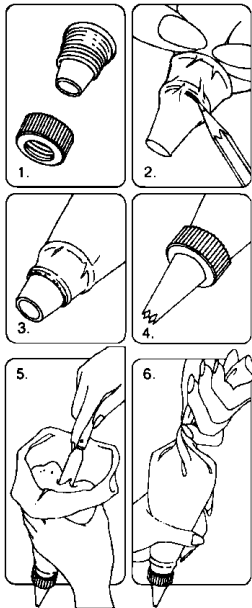
Learn To Decorate - Basic Decorating Lessons.

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	2 tablespoons milk
1/2 cup butter or margarine	1 tsp. Wilton Clear Vanilla Extract
4 cups (1 lb.) sifted confectioners' sugar	

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

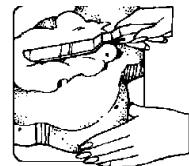
Add 3/4 cup cocoa or three 1 oz. squares unsweetened chocolate, melted, and an additional 1 to 2 tablespoons milk to basic Buttercream recipe above. Mix until well-blended.

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

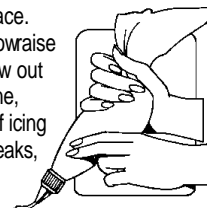
Use decorating bag and coupler as directed in this booklet. Practice each of the following techniques on the back of a cookie sheet with white icing. The practice decorations can be scraped off the cookie sheet back into the mixing bowl and rewhipped for use again. To hold bag while decorating, curl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

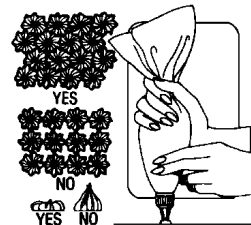
To Make Outlines

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 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 Make 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.



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