



# Instructions for Baking & Decorating Mini 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
- Wilton Icing Colors in No-Taste Red, Lemon Yellow, Royal Blue
- Wilton Small Derby Clowns Set, Wilton Light Cocoa Candy Melts\*, chocolate sandwich cookie, candy wafer, gum drops, mini candy-coated chocolate dots, round jelly candy discs, hollow center hard candy, mini jawbreakers, licorice sticks
- One 2-layer cake mix (for 12 to 14 mini cakes), favorite crisped rice cereal recipe, favorite brownie recipe
- Cake Board, Fanci-Foil Wrap or serving tray
- Wilton Buttercream Icing (recipe included). You may substitute Wilton Ready-To-Use Decorator Icing or Wilton Ready-To-Use Decorator Icing or Wilton Creamy White Buttercream Mix



\*brand confectionery coating

**Wilton Method Cake Decorating Classes**  
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## Crisped Rice Cereal Treat Locomotive

You will need Wilton Decorating Tip 3. Wilton Ready-To-Use Decorator Icing, Wilton Light Cocoa Candy Melts, chocolate sandwich cookie, candy wafer disc, gumdrops, mini candy-coated chocolate dots, red twist licorice, favorite crisped rice cereal recipe, cornstarch.

Prepare your favorite crisped rice cereal recipe. Mold in pan following recipe directions. Unmold. Trim off open area between smokestack and cab with knife.

### Decorate in Numerical Order

1. Using tip 3 and white icing, pipe zigzags along top of smokestack, cab and bands on engine. Smooth with finger dipped in cornstarch.
2. Position Light Cocoa Candy Melts wafer, cookie and wafer candy for wheels.
3. Position mini candy-coated chocolate dots.
4. Attach gumdrop to front of engine with dot of icing. Cut and attach red twist licorice for cowcatcher with dot of icing. Flatten gumdrop and cut into window shape, attach with dot of icing.

## 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

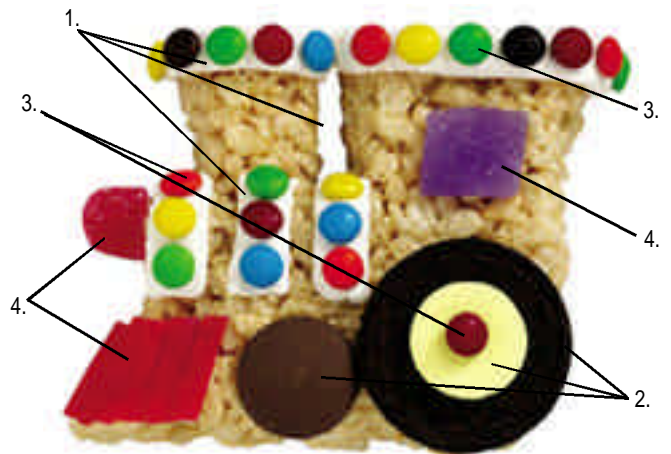
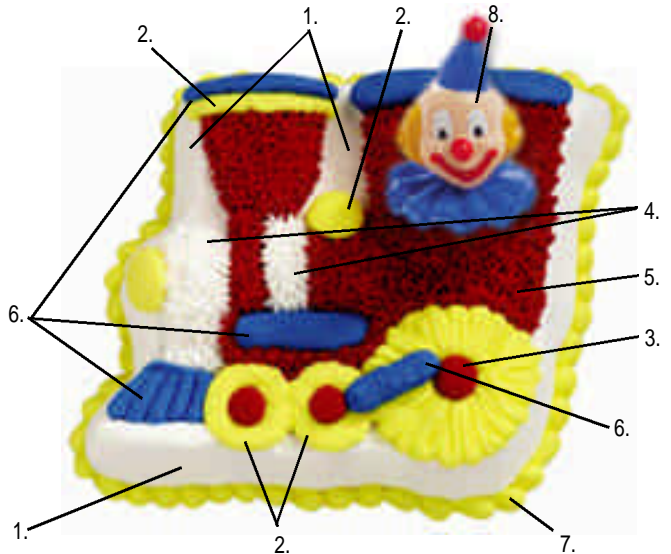


## Circus Train

You will need Wilton Decorating Tips 3 and 16; Wilton Icing Colors in No-Taste Red, Lemon Yellow, Royal Blue. Small Derby Clowns Set. We suggest you tint all icings at one time, while cakes cool. Refrigerate icing in covered containers until ready to use.

### Decorate in Numerical Order

1. Ice sides of cake and background areas smooth in white icing.
2. Using tip 3 and yellow icing, outline the two small wheels and top of smokestack. Cover large wheel with zigzags. Pipe in dot for bell.
3. Using tip 3 and red icing, add dot centers to wheels.
4. Using tip 16 and white icing, cover front band of engine with stars.
5. Using tip 16 and red icing, cover engine with stars.
6. Using tip 3 and blue icing, outline cowcatcher, top of smokestacks and axle.
7. Using tip 3 and yellow icing, add bead bottom border.
8. Insert clown head.



## 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

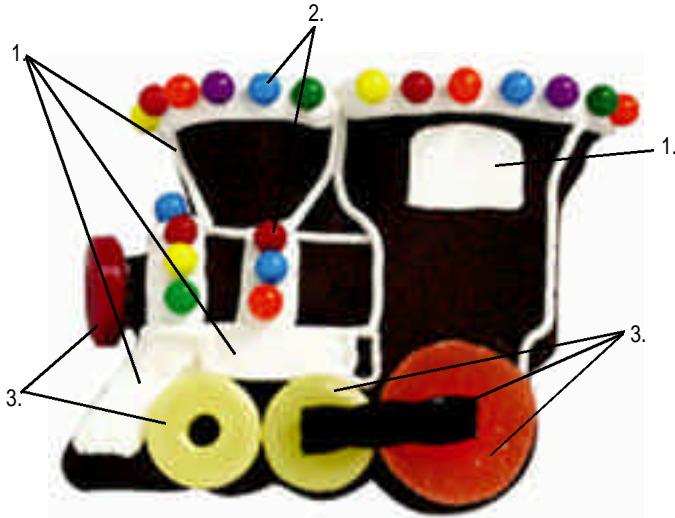


## Brownie Choo-Choo

You will need Wilton Decorating Tip 3, Buttercream Icing (recipe included), favorite brownie recipe, round jelly candy discs, hollow center hard candy, mini jawbreakers, licorice sticks.

### Decorate in Numerical Order

- Using tip 3 and white icing, outline details of engine, and top of smokestacks. Pipe in window, cowcatcher and bands on engine front.
- Attach mini jawbreakers on smokestacks and bands.
- Position round jelly candy and hollow center candy for wheels and at front of engine. Add licorice stick for axle.



### For more Decorating Techniques & Tips

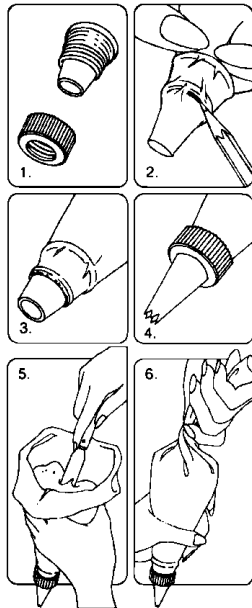
Visit our website at [www.wilton.com](http://www.wilton.com) -  
Learn To Decorate - Basic Decorating Lessons

### 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:

- Screw ring off coupler to expose series of tiny threads 1/2 in. above coupler base.
- 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.
- Reposition coupler in bag and push end through opening to expose bottom two threads.
- Position decorating tip over coupler and screw ring in place to secure. To change tips, unscrew ring, replace tip and replace ring.
- To fill, cuff open end of bag over your hand and insert icing with a spatula. Fill bag no more than half full.
- 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.

## Baking Instructions for Cakes and Brownies

- Preheat oven to 350°F.
- Using pastry brush, grease inside of pan cavities with solid vegetable shortening, vegetable pan spray, or use Wilton Cake Release. Do not use butter, margarine or liquid vegetable oil. Spread shortening so that all indentations are covered. Sprinkle flour into cavities, shake to cover all greased surfaces and remove excess flour.
- Prepare mix; pour 1/4 cup batter into each cavity in pan.
- Bake on middle rack of oven for 15-20 minutes.
- Cool 5 minutes and trim so cakes sit level.
- Unmold cakes and cool 30 minutes before decorating.
- Wash pan and repeat to bake remaining cakes.

### 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 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

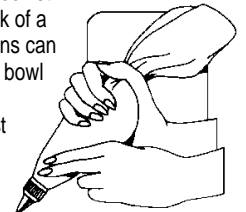
Wilton Icing Colors are best for decorating because they are concentrated and give the deepest, most vivid icing colors. Use a toothpick to swirl icing color into icing, then mix well. Add color gradually until you get the icing color you desire.

### Let's Practice Decorating

Use decorating bag and coupler as directed in this booklet.

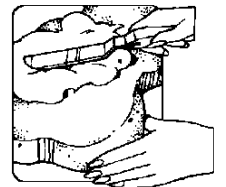
Practice each of the following techniques on the back of a cookie sheet with white icing. The practice decorations can be scraped off the cookie sheet back into the mixing bowl and rewhipped for use again. To hold bag while decorating, curl fingers around bag with the end twist locked between your thumb 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.



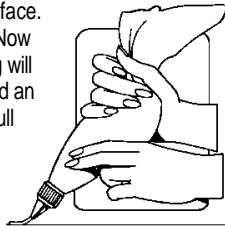
### Icing Smooth With A Spatula

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.



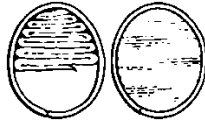
## To Make Outlines

Use tip 3. 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 or icing outline breaks, you are moving bag too quickly or icing is too thick.



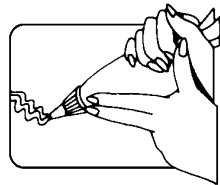
## To Outline & Pipe-In

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.



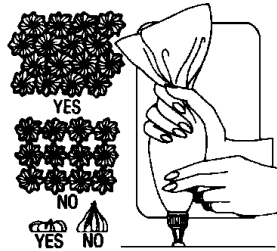
## To Make Zigzags

Use tip 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.



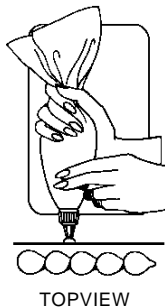
## To Make Stars

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.



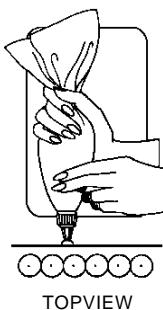
## To Make Beads

Use tip 3. Hold bag at 90° angle to surface, with end of bag pointing towards you. Lightly touch tip to surface and squeeze until icing builds up and fans out into a base. Then lift tip slightly and relax pressure as you pull tip down and towards you to make a tail. Stop pressure completely and pull tip away for a finished bead. Practice this procedure until you can produce a clean bead shape. To make a row of beads, rest head of one on tail of preceding bead. For larger beads, increase pressure, for smaller beads, decrease pressure.



## To Make Dots

Use tip 3. 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.



# Wilton Method Decorating Classes

Discover The Fun of Cake Decorating!



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In Canada, call (416) 679-0790 x200 Or E-mail: [classprograms@wilton.com](mailto:classprograms@wilton.com)

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.