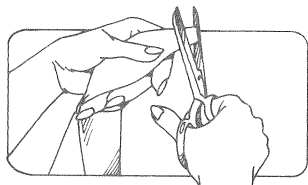
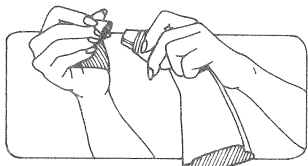


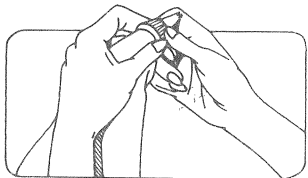
## Using Your Decorating Bag And Coupler



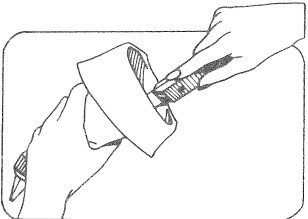
You can make many different designs with just one decorating bagful of icing by using the Wilton coupler and changing tubes.



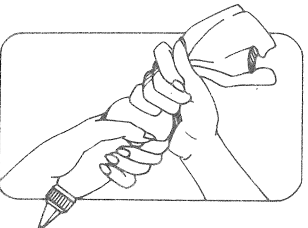
TO FIT your coupler to the bag, you will have to trim away part of the bag until you can see two threads on the coupler. To do this, screw the ring off the coupler and push coupler in bag as far as it will go. Move coupler back out of the way and cut off a very small part of the bag. Push coupler down again to check for threads showing. Continue to trim a little at a time until two threads show and you can fit decorating tube over the coupler and screw the ring back on. To prevent coupler from popping out of the bag while decorating, cut carefully according to the directions and check often.



Now, when you want to use the same color icing but with a different tube, just unscrew the ring, change tubes and replace the ring. You're ready to make another design!



TO FILL your decorating bag, fold it down over your hand, making a "cuff" to keep it open. With a spatula, place a scoop of icing down into the bag. Continue to fill the bag, no more than half full. Unfold the "cuff" and smooth icing down to the bottom of the bag, so that no air pockets are caught inside.



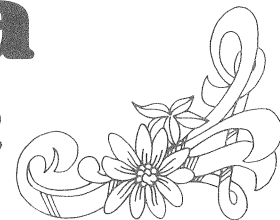
Twist bag shut.



# Wilton®

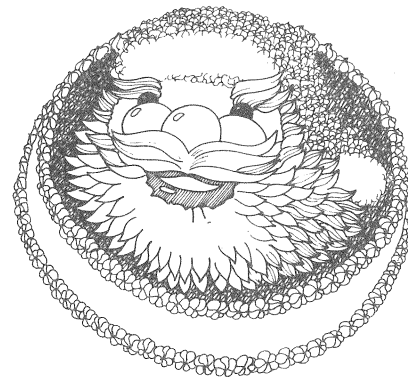
## Complete Instructions for Baking & Decorating

# Santa Cake



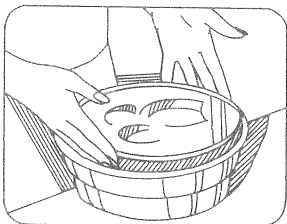
PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE  
BEFORE YOU BEGIN, you will need:

- Wilton Decorating Bag and coupler or parchment paper triangles
- Tubes 3, 16 and 22
- Wilton Cake Circle or serving plate large enough to hold cake
- One cake mix or ingredients for your favorite scratch recipe
- 3 cups Buttercream Icing from recipe inside, or 2 packages frosting mix, (creamy vanilla type, 15.4 oz. box)
- Wilton Paste Food Colors: Kelly Green, Red-Red and Pink
- 2 raisins or chocolate chips for Santa's eyes
- A small art brush

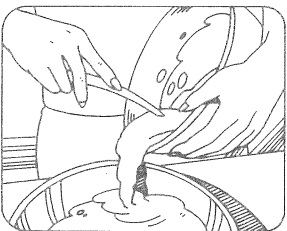




## Baking Instructions

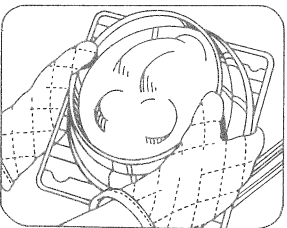


Preheat oven to 350°. The ring pan and insert must be greased and floured separately, then the insert placed inside the pan. Generously grease the insert with solid shortening, using your fingers to cover all indentations. Next, grease the inside top half of ring pan. Dust both pieces with flour, and shake so flour covers all surfaces. Turn both pieces upside down and tap lightly to remove excess flour. Now drop the insert into the pan. If any shiny spots show, touch up with more shortening and flour to prevent cake from sticking.

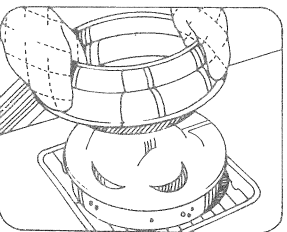


Make one cake mix according to package directions or use your favorite scratch recipe. (You will need between 5½ and 6 cups of batter.)

Bake on middle rack of preheated oven for 35 to 45 minutes according to package or recipe directions. Remove cake from oven and cool on rack 10 minutes while still in pan. To remove cake from pan, place cooling rack against cake. Use both hands and turn cake and rack over. Gently lift pan and insert off cake.



Cool cake completely, at least 1 hour. If your cake has a high crown, it can be trimmed when cake is cool, using the following method. Return cake to baking position in pan by placing clean, dry insert and ring over cake, so that design matches. Turn over. Using a long knife (preferably with a serrated edge), cut off crown using pan edge as a leveling guide. Place cooling rack over pan and turn over. Lift off pan and insert. Brush loose crumbs from cake before transferring to serving plate.



To transfer, hold second plate against molded side of cake and, using both hands, turn rack and plate over. Cake will be flat side up. Put serving plate against cake and turn carefully. Cake will now be molded side up. Be sure to hold rack and cake pan or serving plate close together while turning to prevent cake from cracking.



## Making Buttercream Icing

The thick but creamy texture of this flavorful icing makes it ideal for decorating. It can be refrigerated in an airtight container for up to a week. Rewhip before using. **MAKES 3 CUPS.**

½ cup butter  
½ cup solid vegetable shortening  
1 teaspoon vanilla  
4 cups sifted confectioners' sugar  
3 tablespoons milk

**IN A LARGE MIXING BOWL:**

Cream butter and shortening with an 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 the sugar has been mixed in, icing will appear dry. Add milk and beat at high speed until light and fluffy. Keep icing covered with a damp cloth until you're ready to decorate. For best results, keep icing bowl in refrigerator when not using.

## Decorating With Frosting Mixes

If you would like to use a frosting mix, you will need two packages of the creamy vanilla type that will frost two 8" or 9" layers.

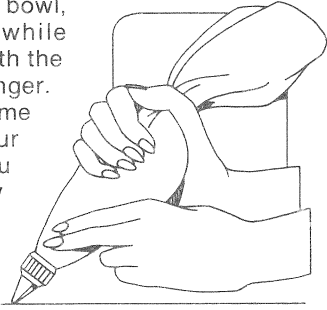
For each package, of mix, use four less teaspoons of water than package directs. Less water gives a stiffer consistency necessary for good decorating. Continue as directed on package. Each package makes about 1½ cups of icing. Do not refrigerate icing made from a frosting mix.

## Coloring Your Icing

Wilton Paste Food Colors are best for decorating because they are concentrated (a little goes a long way) and give the deepest colors. Liquid food colors mix instantly, but tend to give a more pastel color to icing. Whichever you choose, always add color gradually, mixing well each time, until you achieve the desired color. Add paste food colors by dipping a toothpick into color, then swirl into icing. **MIX WELL.** Use a new toothpick to add color each time, until you get the desired shade.

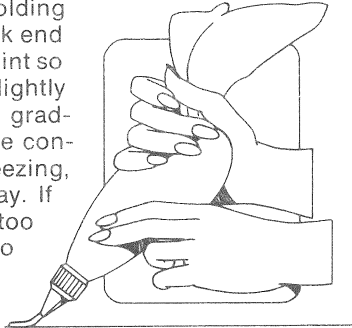
## Let's Practice Decorating

Practice designs on the back of a cookie sheet or cake pan with plain white icing. Icing can be scraped off and put into a bowl, rewhipped and used again. To hold your bag while decorating, curl your fingers around the bag, with the twist locked between your thumb and index finger. This forces the icing down into the tube each time you squeeze. Apply an even pressure with all four fingers. Icing will come out of the tube until you stop squeezing. As you decorate, occasionally twist the bag down further, forcing the icing into the tube, while your thumb and index finger keep the bag shut. Use the index finger of your other hand to guide the tube as you decorate.



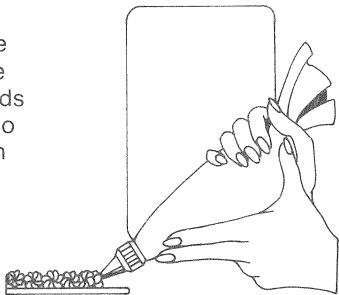
## To Outline

Thin ¼ cup of icing with ¼ teaspoon milk or water, then place in decorating bag fitted with tube 3. Touch tube to cake, holding the bag at a 45° angle to the surface, with back end of bag over to the right. Squeeze at starting point so that icing sticks to cake. Now raise the tube slightly and continue to squeeze. The icing will flow gradually from the tube while you direct it along the contours of the cake. To end an outline, stop squeezing, touch the tube back to surface and pull away. If icing makes "squiggles" you are squeezing too hard. If icing breaks, you are moving the bag too quickly or icing is too thick.



## To Make Rosettes

Use tube 22. Hold bag at a 45° angle to practice surface with back end of bag slightly over to the right. Gently touch tube to surface and squeeze holding tube in place momentarily as icing builds up. Then make a short circular motion around to the right, stop pressure completely, press down lightly for an instant to set rosette shape and move away. Remember: squeeze, circle, stop squeezing, press down, move away. Practice until you can make a row of same-sized, nicely shaped rosettes.



## Decorating your Santa Cake

To make the Santa Cake, you will need Wilton Paste Food Colors in Kelly Green, Red-Red and Pink. Hint: Color all icings while the cake is cooling.

- Tint ⅔ cup of icing green for top flat portion of cake.
- Tint ⅓ cup of icing pink for Santa's nose and cheeks.
- Tint ¼ cup of icing flesh for Santa's face by adding a very small amount of pink color to white icing.
- Tint 1 cup of icing red for Santa's hat, lips and rosette borders.
- Reserve ¾ cup of white icing for side of cake, Santa's teeth, eyebrows, beard, mustache and fur trim on hat.

### WITH WHITE ICING

- Ice cake sides as smoothly as possible.
- Ice area for Santa's teeth as smoothly as possible.

### WITH GREEN ICING

- Using tube 16, cover top flat portion of cake with icing stars using technique described in "To Make Stars."

### WITH RED ICING

- With tube 16, cover Santa's hat with icing stars.
- With tube 22, make rosette borders around cake edges using technique described in "To Make Rosettes."
- Thin remaining red icing and make Santa's lips with tube 3 following technique described in "To Make Santa's Nose, Cheeks and Lips."

### WITH FLESH ICING

- With tube 16, cover Santa's face (excluding his nose and cheeks) with icing stars.

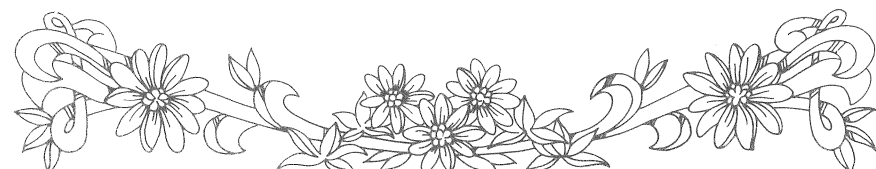
### WITH PINK ICING

- Using thinned pink icing and tube 3, outline and fill in Santa's nose and cheeks.

### WITH WHITE ICING

- Using tube 16, cover fur trim on Santa's hat and tassel with rosettes.
- With tube 16 and technique described in "To Make Santa's Beard, Eyebrows and Mustache," add Santa's facial hair.
- Add 2 raisins or chocolate chips for Santa's eyes.

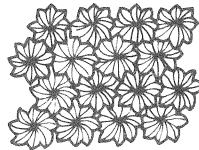
Your twinkling-eyed Santa is ready to dress up any Christmas holiday dinner!



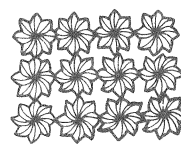
## To Make Stars

An entire cake or just one area can be covered with icing stars made very close together so no cake shows through. (See Illustration.)

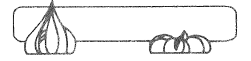
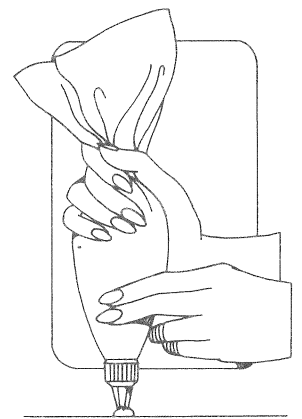
Use tube 16. Hold the bag straight up and down, ⅛" above surface and squeeze until a star is formed. (See illustration.) Stop. Pull away. Remember, squeeze, stop and pull away. Your stars will be neatly formed only if you stop squeezing before you pull the tube away.



YES



NO



NO

YES

## To Make Santa's Beard, Eyebrows and Mustache

Use tube 16 and hold bag at a 45° angle to surface with back end of bag pointed at your chest. Touch tube to surface, squeeze and pull tube toward yourself for a ribbed strand of icing. Stop pressure when the strand is the desired length and pull tube up and away. Turn the cake if necessary, so that you are always pulling the strand toward yourself. Repeat procedure, making strands of icing side by side so no surface area shows through.

For Santa's beard, you will need to start at the bottom and work your way up, making overlapping layers of icing.

## To Make Santa's Nose, Cheeks and Lips

To practice the "Outline and Fill-in" technique needed to make Santa's nose, cheeks and lips, first draw several oval shapes on practice surface. Thin ¼ cup icing with ¼ teaspoon milk or water. Outline the oval shapes with tube 3 and this thinned icing. Now, place tube inside first outline and squeeze out lines of icing close together, working back and forth to fill outline. Stop squeezing and pull away. While icing is still wet, brush smooth with a damp art brush. Fill in other outlines same way to gain mastery of technique. For an extra shiny look, brush with corn syrup when dry.



Tube 3 pink nose and cheeks

