



Instructions for Baking & Decorating 3-D Rubber Ducky 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, 21
- Wilton Icing Colors in Royal Blue, Lemon Yellow, Golden Yellow, Orange
- One 2-layer cake mix or ingredients to make favorite layer cake (firm-textured batter like pound cake recommended). Pan takes 5 to 5 1/2 cups of batter.
- Cake Board, Fanci-Foil Wrap or serving tray
- Buttercream Icing (recipe included)
- Household cotton string or wire
- Alternate designs also use tips 4, 5, 12, 16, 67, 104; Brown, Sky Blue Icing Colors; Wilton Vanilla Whipped Icing Mix; Ready-To-Use Rolled Fondant; Gum-Tex™ Karaya; Lemon Mousse Recipe (included), white wafer candies, candy-coated chocolate candies, shredded coconut (1 bag), zip-close plastic bag.



We recommend washing pan in hot, soapy water.

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

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Woodridge, IL 60517
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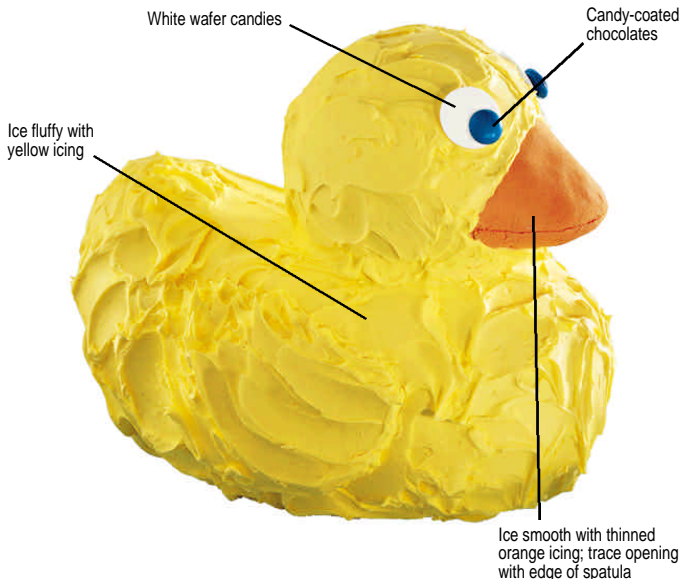
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To Decorate Fluffy Down Ducky

You will need Wilton Icing Colors in Lemon Yellow, Golden Yellow and Orange; white flat wafer candies, candy-coated chocolate candies.

Make 2 1/4 cups buttercream icing:

- Tint 2 cups Lemon Yellow/Golden Yellow combination
- Tint 1/4 cup orange (Thin with 1/4 teaspoon light corn syrup)



To Decorate 3-D Rubber Ducky Cake

You will need tips 3, 21; Wilton Icing Colors in Royal Blue, Lemon Yellow, Golden Yellow, Orange. We suggest that you tint all icings at one time while cake cools. Refrigerate icing in covered containers until ready to use.

Make 5 1/4 cups buttercream icing:

- Tint 4 1/2 cups Lemon Yellow with a small amount of Golden Yellow
- Tint 1/4 cup orange (Thin with 1/4 teaspoon light corn syrup)
- Tint 1/4 cup blue
- Reserve 1/4 cup white

WITH THINNED ORANGE ICING

- Use spatula and "To Ice Smooth" directions to ice beak. Trace beak opening with edge of spatula.

WITH BLUE ICING

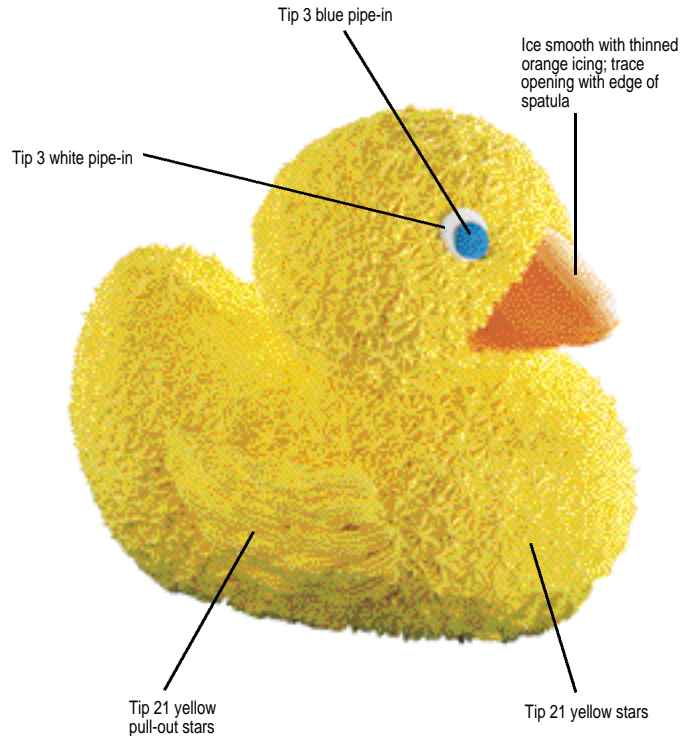
- Use tip 3 and "To Pipe-In" directions to pipe-in pupils. Smooth with finger dipped in cornstarch.

WITH WHITE ICING

- Use tip 3 and "To Pipe-In" directions to pipe-in whites of eyes.

WITH LEMON YELLOW/GOLDEN YELLOW ICING COMBINATION

- Use tip 21 and "To Make Stars" directions to cover duck.
- Use tip 21 and "To Make Pull-Out Stars" to make wings.



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.

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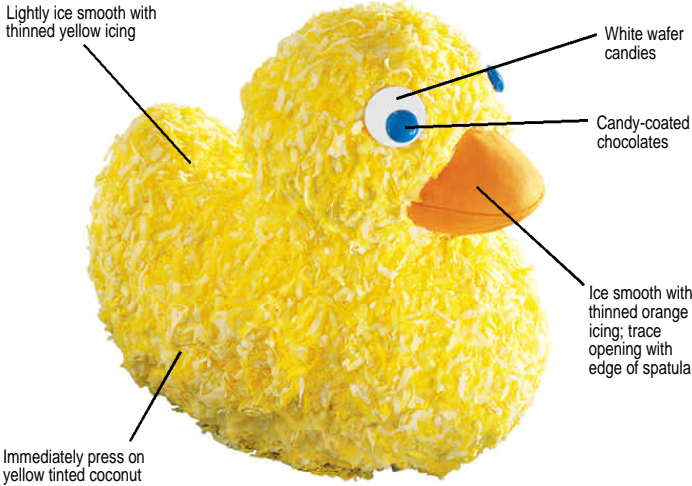


To Decorate Coconut Ducky

You will need Wilton Icing Colors in Lemon Yellow, Orange; shredded coconut, white flat wafer candies, candy-coated chocolate candies, zip-close plastic bag.

Make 2 1/4 cups buttercream icing:

- Tint 2 cups yellow (Thin with 2 tablespoons light corn syrup)
- Tint 1/4 cup orange (Thin with 1/4 teaspoon light corn syrup)



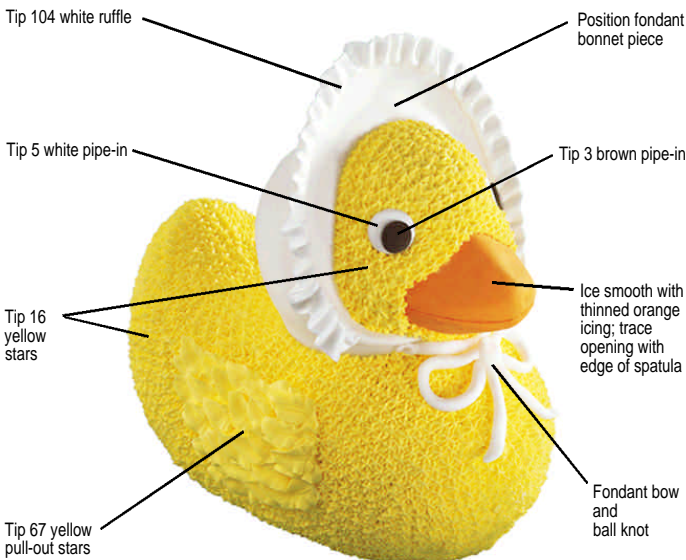
To Decorate Sweet Baby Ducky

You will need tips 3, 5, 16, 67, 104; Wilton Icing Colors in Orange, Lemon Yellow, Brown; Ready-To-Use Rolled Fondant, Gum-Tex™ Karaya.

Make 5 1/4 cups buttercream icing:

- Tint 1/4 cup orange (Thin with 1/4 teaspoon light corn syrup)
- Tint 4 1/2 cups yellow
- Tint 1/4 cup brown
- Reserve 1/4 cup white

For bonnet: add 1-2 teaspoons of Gum-Tex to fondant (reserve a 1 in. ball of plain fondant for bow). Roll out 1/4 in. thick and cut to 12 in. x 10 in. oval. After decorating 3-D rubber ducky cake, but before making brown pupils, position fondant on head and smooth; trim off excess around neck. Fold brim upward and trim with scissors to form a rounded shape. Pipe tip 104 ruffles in white buttercream. For bow: roll a 1/4 in. diameter string of fondant, shape into a bow and position on duck. Position a small ball of fondant for knot.



To Decorate Lemon Mousse Ducky

You will need tips 4 and 12; Wilton Icing Colors in Sky Blue, Orange; Wilton Vanilla Whipped Icing Mix, Lemon Mousse Recipe (below)

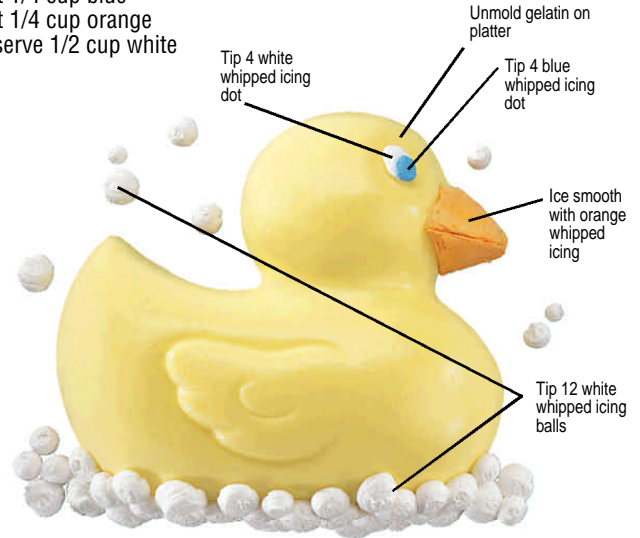
LEMON MOUSSE RECIPE

1 large (6 oz.) or 2 small (3 oz.) packages of lemon gelatin
8 oz. frozen whipped topping (thawed)

Prepare gelatin according to package directions. When set, use mixer to blend gelatin with whipped topping. Place in top half of pan that has been sprayed with vegetable pan spray. Let chill in refrigerator until firm.

Make 1 cup of whipped topping:

- Tint 1/4 cup blue
- Tint 1/4 cup orange
- Reserve 1/2 cup white



For more Decorating Techniques & Tips

Visit our website at www.wilton.com -

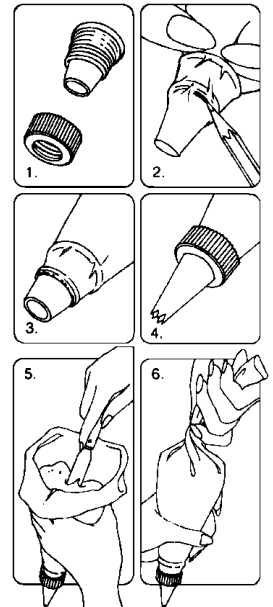
Learn To Decorate - Basic Decorating Lessons.

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.

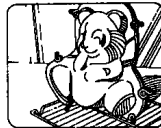
Baking Instructions

Preheat oven to 350°F. We recommend hand washing pan in hot, soapy water. Generously grease inside of pan halves with Wilton Cake Release or solid vegetable shortening (do not use butter, margarine or liquid vegetable oil. Be sure to cover all indentations. If using shortening, sprinkle about 2 Tablespoons flour inside each pan half and shake so flour covers all greased surfaces. Turn pan halves 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.

Make cake mix according to package directions, or use your favorite scratch recipe. (You will need a full 5 1/2 cups of batter.) Pound cake, yellow or chocolate batters, packaged mixes or your own recipe, are firm and offer the best results. Batters that contain nuts or raisins do not work well.

Pour batter into the front half of pan (half without hole). The batter will come right to the rim, almost to the point of overflowing. Snap the back half of the pan in place and tie pans tightly together in two places with household cotton string or wire, to prevent rising batter from forcing pans apart. Spread aluminum foil on bottom rack of oven to catch any batter that may seep through while baking. Bake on cookie sheet on middle rack of oven for 50-60 minutes, until toothpick inserted in vent hole on top of pan comes out clean. Top half of pan may be removed during last ten minutes of baking to check cake. When cake is done, remove from oven and place on cake rack to cool for 5 minutes. Then remove top half of pan and cool 5 minutes more. Replace top pan, turn cake over and remove bottom pan. It may be necessary to tap pan with the handle of a spatula to free cake from pan.

Now, let cake rest in front half of pan, lying down, until completely cool. (At least four hours.) Remove cake from pan by placing one hand gently on cake surface and setting cake and pan upright on serving platter. Then carefully slip top away from cake. If cake does not stand level, trim bottom or prop underneath with icing.



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 Icing

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.

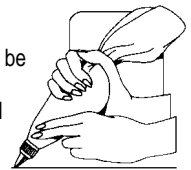
Coloring Your Icing

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

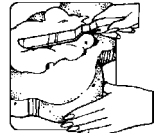
Use decorating bag and coupler as directed in this booklet. Practice each of the following techniques on the back of a cookie sheet with white icing. The practice decorations can be scraped off the cookie sheet back into the mixing bowl and rewhipped for use again. To hold bag while decorating, curl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



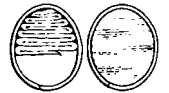
Icing Smooth With A Spatula

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 Pipe-In

Use tip 3 or 5. Squeeze out rows of lines to fill area. Pat icing down with fingertip dipped in cornstarch or smooth with dampened art brush.



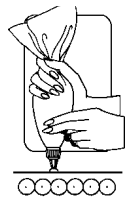
To Make Ruffles

Use tip 104. Hold bag at a 45° angle to surface, fingertips on bag facing you. Touch wide end of tip to surface, angle narrow end out about 1/8 in. away from surface. As you squeeze, move hand up and down slightly to ruffle the icing.



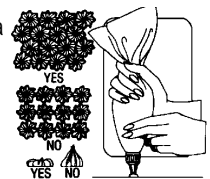
To Make Dots and Balls

Use tips 4 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.



To Make Stars

Use tip 16 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 21 or 67. Hold bag at a 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 Tint Coconut

Place shredded coconut in a zip-close sandwich bag. Add a few drops of icing color (diluted slightly with water). Shake and knead bag until color is evenly distributed.

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of Cake Decorating!

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