

### To decorate this cake, you will need:

- Wilton Bake Easy! non-stick spray or vegetable pan spray
- Wilton Buttercream Icing Mix, Wilton White Ready-To-Use Decorator Icing or buttercream icing recipe
- Wilton Icing Colors in Rose, Violet, Lemon Yellow, Golden Yellow
- Corn syrup
- 2-layer cake mix
- Wilton Disposable Decorating Bags and Couplers
- Wilton Decorating Tips 5, 16
- Spatula
- Cake Board and Fanci-Foil Wrap or serving tray
- Toothpicks

**Use and care:** Before first and after each use, hand wash in warm, soapy water; rinse and dry thoroughly with soft cloth. Do not place in dishwasher and avoid using metal utensils. Acid from some foods may stain the pan, but occasional staining or scratches will not affect the performance of the bakeware.

**Prepare pan:** Preheat oven per recipe or cake mix instructions. Prepare inside of pan using Wilton Bake Easy! non-stick spray or vegetable pan spray. Or, spread Wilton Cake Release pan coating on inside of pan with pastry brush.

Prepare cake mix according to package or recipe instructions. Fill pan with about 5 cups of batter ( $\frac{1}{2}$  to  $\frac{2}{3}$  full). Always measure your batter for accuracy. Spread batter with spatula to fill all areas of pan evenly.

Bake cake on middle rack of oven for 35-40 minutes or until cake tests done with toothpick according to recipe directions. Remove cake from oven and cool on cooling grid for 10 minutes. Carefully slice off the raised center portion of the cake.

Before releasing cake, gently loosen sides with spatula. Place cooling grid against cake and turn both grid and pan over. Lift pan off carefully and cool cake. Brush loose crumbs off cake.

### Icing hints:

To achieve desired results, use one of these icings. Thin icing with light corn syrup according to decorating instructions.

Wilton Buttercream Icing Mix: You will need 2 to 3 packages of icing mix. Follow package directions.

Wilton Ready-to-Use Decorator Icing: You will need approximately 2 to 3 cans.

Buttercream icing recipe: See [www.wilton.com](http://www.wilton.com) for recipe. For best results, keep icing bowl in refrigerator when not in use. Icing can be refrigerated in an airtight container for up to 2 weeks. Bring to room temperature for decorating. Rewhip before using.

**Coloring icing:** Swirl a small amount of Wilton Icing Colors into icing using toothpick; mix well. Add color gradually until you get the icing color you desire. Tint all icing at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use. Bring to room temperature for decorating. Rewhip.

### Decorating techniques

For detailed instructions on these techniques and more, visit [www.wilton.com](http://www.wilton.com).



**Ice smooth with 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.



**Outlines:** 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.



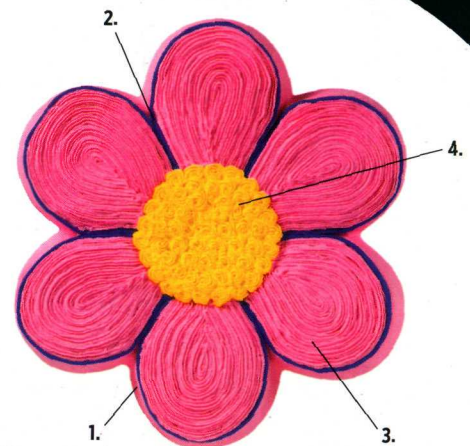
**Rosettes:** Hold decorating bag at a 90° angle with tip  $\frac{1}{8}$  in. above surface. Squeeze and hold tip in place momentarily, then move tip around to the side using a short circular motion. Stop pressure just before reaching original starting point and pull tip away.

### To Decorate Dancing Daisy Flower Cake

Use 3 cups buttercream icing. Tint:  $2\frac{1}{4}$  cups rose (thin  $1\frac{1}{4}$  cups with 4 teaspoons light corn syrup),  $\frac{1}{4}$  cup violet\*,  $\frac{1}{2}$  cup yellow\*.

1. Ice smooth with spatula. Use thinned rose icing for sides and background.
2. For petals, pipe outlines with tip 5 and violet icing.
3. For petal centers, pipe outlines with tip 16 and rose icing.
4. For center, pipe rosettes with tip 16 and yellow icing.

\*Combine Violet and Rose for violet shown. Combine Lemon Yellow and Golden Yellow for yellow shown.



Serving Suggestion

Wilton Method Classes™  
800-942-8881 / [www.wilton.com](http://www.wilton.com)

WWW.WILTON.COM ©2012 WILTON INDUSTRIES, INC.  
ALL RIGHTS RESERVED/TODOS LOS DERECHOS RESERVADOS/TOUS DROITS RESERVÉS  
Wilton, the Wilton logo, Wilton Method Classes, Bake Easy! and Cake Release are either registered trademarks or trademarks of Wilton Industries, Inc. in the United States and/or other countries. / Wilton, el logotipo de Wilton, Wilton Method Classes, Bake Easy! y Cake Release son marcas registradas o marcas comerciales de Wilton Industries, Inc. en los Estados Unidos y/o en otros países. / Wilton, le logo Wilton, Wilton Method Classes, Bake Easy! et Cake Release sont des marques de commerce ou des marques déposées de Wilton Industries, Inc. aux États-Unis et dans d'autres pays.