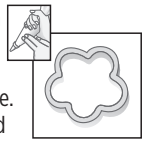
Baking and Decorating Instructions for DarthVader™ Cake Pan

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

- Chocolate Buttercream Icing
- Wilton Icing Color in Black
- Cornstarch
- Two-layer cake mix or make your favorite layer cake recipe
- Wilton Decorating Bags and Couplers or Parchment Triangles
- Decorating Tips 1, 2, 3, 5, 16
- Wilton Cake Board, Fanci-Foil Wrap

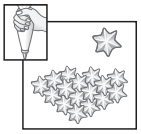
Decorating Techniques

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.

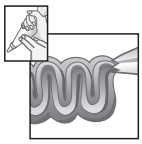


To Outline & Pipe-In: After outlining, using the same tip, squeeze out rows of lines to fill area. Pat icing down with fingertip dipped in cornstarch or smooth with dampened art brush.

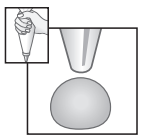
To Make Stars: Use tip 16. Hold bag at 90° angle with tip ⅛ in. above surface. Squeeze until a star is formed, then stop pressure and pull tip away. Your stars will be neatly formed only if you stop squeezing before you pull the tip away.



To Make Zigzags: 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 tight side-to-side motion for a zigzag effect. To end, stop pressure and pull tip away.



To Make Dots: Hold bag at a 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.



Use and Care: Before first and after each use, hand wash in warm, soapy water and dry thoroughly with a 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.

To bake cake: Preheat oven to 350°F or temperature per recipe directions. Your cake will unmold easily, without sticking, when you prepare the pan properly. 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. 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 35-40 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 level and helps prevent cracking.
To remove cake from pan, run spatula around edge, 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 plate, 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. For instructions on making a foil-wrapped board, cut to fit the cake, visit www.wilton.com.

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: about 3 CUPS.
½ cup (1 stick) butter or margarine, softened
½ cup solid vegetable shortening
1 teaspoon Wilton Imitation Clear Vanilla Extract
4 cups (about 1 lb.) sifted confectioners' sugar
2 tablespoons milk
In large bowl, beat butter and shortening with electric mixer until light and fluffy. 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.

Chocolate Buttercream Icing: Add ¾ cup cocoa powder (or three 1 oz. squares unsweetened chocolate, melted) and an additional 1 to 2 tablespoons milk to buttercream icing. Mix until well blended. For darker chocolate icing, add an additional 1 oz. square unsweetened chocolate, melted) and 1 additional tablespoon milk to chocolate buttercream icing.

Decorating with Wilton Icings:

Wilton Ready-To-Use Decorator Icing: You will need approximately 2-3 cans of our delicious white icing. Each 16 oz. can holds about 2 cups. It's ideal for all of your decorating needs – frosting, decorating and flower making.

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. Use a new toothpick each time you add more color.

The Wilton Method of Cake Decorating®MD
wilton.com/classes

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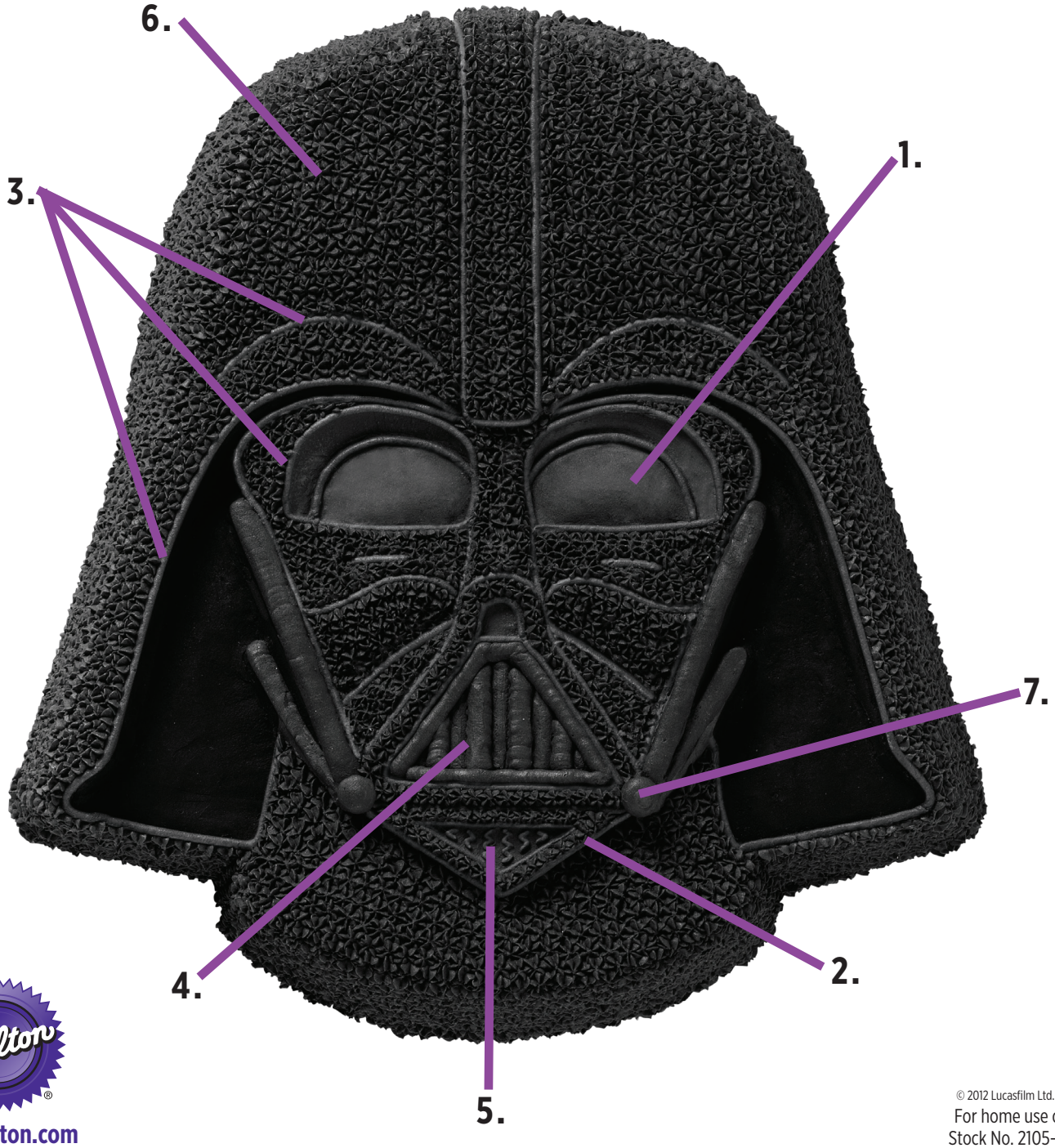
Decorate in numerical order:

Use 2½ cups chocolate buttercream icing. Tint black and use for all decorating. Trace pan shape on cake board. Cut board and wrap with Fanci-Foil Wrap. Position cake on board.

1. For eyes, inside of helmet, nose opening and inner chin area, pipe in with tip 3. Pat smooth with finger dipped in cornstarch.
2. For outlines on inner chin area, pipe outlines with tip 2.
3. For outlines on helmet areas, eyes and face areas (except mouth), pipe outlines with tip 3.
4. For outlines inside mouth and around mouth, pipe outlines with tip 5.
5. For zigzags in inner chin area, pipe zigzags with tip 1.
6. For remaining areas of cake, pipe stars with tip 16.
7. For bolts at end of cheek lines, pipe dots with tip 5.



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