# instructions for Frozen Elsa cake pan

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. Grease the inside of the pan completely using a pastry brush and solid vegetable shortening (do not use butter, margarine or liquid vegetable oil). Spread the shortening so that all indentations are covered. Sprinkle flour inside pan and shake so that flour covers all greased surfaces. Turn pan 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. (You can use Wilton Cake Release™, Wilton Bake Easy!™, vegetable oil pan spray or vegetable oil pan spray with flour, in place of solid shortening and flour).

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 oven for 35-40 minutes or until cake tests done according to recipe directions.

Remove cake from oven and cool on cooling grid 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 more level and helps prevent cracking.

To remove cake from pan, run spatula round edge, place cooling grid against cake and turn both grid 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 grid over. Lift off grid. Hold another board against bottom of cake and turn cake over. Be sure to hold cake, grid 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 wilton.com.

Making Buttercream Icing: The 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.

½ cup solid vegetable shortening
½ cup (1 stick) butter or margarine, softened
1 teaspoon Imitation Clear Vanilla Extract
4 cups (about 1 lb.) sifted confectioners' sugar
2 tablespoons milk

Beat shortening and butter 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. Makes about 2¼ cups icing.

Decorating with Wilton Icings:

**Wilton Buttercream Icing Mix:** You will need 2 packages of our Buttercream Icing Mix. To prepare, follow package directions. Each package makes about 2 cups icing. Excellent for tinting any shade required. 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 cans of our delicious white icing. Each 16 oz. can holds about 2 cups. It's ideal for all of your decorating needs – icing, 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.

Decorating Techniques

**To Ice Smooth:** With a spatula, spread icing over area to be covered. Run spatula lightly over the icing in the same direction, blending it in for an even look.

**To Make Outlines:** Use tip 1 or 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 the surface. To end an outline, touch tip back to surface, stop squeezing and pull away. If icing ripples, you are squeezing the bag too hard. If icing outline breaks, you are moving the bag too quickly or icing is too thick.

**To Outline & Pipe-In:** After outlining, using the tip 4, squeeze out rows of lines to fill area. Pat icing down with fingertip dipped in cornstarch or smooth with dampened food-safe decorating brush.

**To Make Stars:** Use tip 13 or 16. Hold bag at a 90° angle with tip about 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 Dots:** Use tip 2. Hold bag at a 90° angle with tip slightly above surface. Squeeze in a steady even pressure. Stop squeezing, pull tip away.

To Decorate Frozen Elsa Cake You'll Need:

- Wilton Decorating Bags and Coupler
- Decorating Tips 1, 2, 3, 13, 16
- Wilton Icing Colors in Sky Blue, Royal Blue, Ivory, Black, Burgundy, Red-Red, Golden Yellow, Violet, Orange and Brown. Pastel 4-Icing Colors Set (Rose Petal Pink used)
- Two-layer cake mix or make favorite layer cake recipe
- Buttercream Icing (recipe included)
- Wilton Cake Board, Fanci-Foil Wrap
- Cornstarch, light corn syrup

Make 3 cups of buttercream icing:

- Tint 1 cup ivory*
- Tint ¼ cup rose petal pink
- Tint ¼ cup red*
- Tint ¼ cup dark blue*
- Tint ¼ cup brown*
- Tint ¼ cup medium blue*
- Tint ¼ cup black
- Reserve ½ cup white (thin with 1 teaspoon of light corn syrup)

* Combine Ivory with Black for ivory shown.
Combine Burgundy with Red-Red, Black and Golden Yellow for red shown.
Combine Royal Blue with Violet for dark blue shown.
Combine Brown with Orange and Black for brown shown.
Combine Sky Blue with Ivory and Black for medium blue shown.

Decorate in numerical order:

1. Ice cake sides, background areas and eye smooth with thinned white icing.
2. Pipe irises in dark blue with tip 2, smooth with finger dipped in cornstarch.
3. Pipe pupils in black with tip 2, smooth with finger dipped in cornstarch.
4. Pipe dot eye highlights in white with tip 1.
5. Outline eyes in black with tip 1
6. Pipe eyebrows in brown with tip 2.
7. Pipe lips in red with tip 2.
8. Outline face in rose petal pink with tip 3. Pipe stars around eyes in rose petal pink with tip 13, pipe stars on remainder of face with tip 16; overpipe stars on nose.
9. Outline dress in medium blue with tip 3. Cover dress with stars in medium blue with tip 16.
10. Outline hair in ivory with tip 16.

**For home use only.**

Serving Suggestion

The Wilton Method of Cake Decorating™
wilton.com/classes

WWW.WILTON.COM
Wilton, the Wilton logo, The Wilton Method of Cake Decorating, Cake Release and Bake Easy! are either registered trademarks or trademarks of Wilton Industries, Inc. in the United States and/or other countries. / Wilton, el logotipo de Wilton, The Wilton Method of Cake Decorating, Cake Release y Bake Easy! son marcas registradas o marcas comerciales de Wilton Industries, Inc. en los Estados Unidos y/o en otros países. / Wilton, le logo Wilton, The Wilton Method of Cake Decorating, Cake Release et Bake Easy! sont des marques de commerce ou des marques déposées de Wilton Industries, Inc. aux États-Unis et dans d'autres pays.

©Disney
www.disney.com/Frozen