



Instructions for Baking & Decorating Care Bears™ Cakes

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

- Wilton Decorating Bags and Couplers or parchment paper triangles
 - Tips 3, 16, 21
 - Care Bears™ Icing Color Set (includes Teal, Blue, Yellow, Orange) and Wilton Icing Colors in Rose, Royal Blue, Leaf Green, Black (if Care Bears™ Icing Color Set is not available, you will also need Wilton Icing Colors in Sky Blue, Leaf Green, Buttercup Yellow, Orange, Red-Red, Brown, Lemon Yellow. Alternate designs use No-Taste Red.
 - Cake Board, Fanci-Foil Wrap or serving tray
 - One-layer cake mix or make favorite layer cake recipe
 - Buttercream Icing (recipe included)
 - Wish Bear™, Love-a-lot Bear™, Share Bear™, Good Luck Bear™ Patterns (included), toothpicks, cornstarch
- We recommend hand washing pan in hot, soapy water.



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

© 2005 Wilton Industries, Inc.
Woodridge, Il. 60517
www.wilton.com

Stock No. 2105-2421

Decorate in Numerical Order:

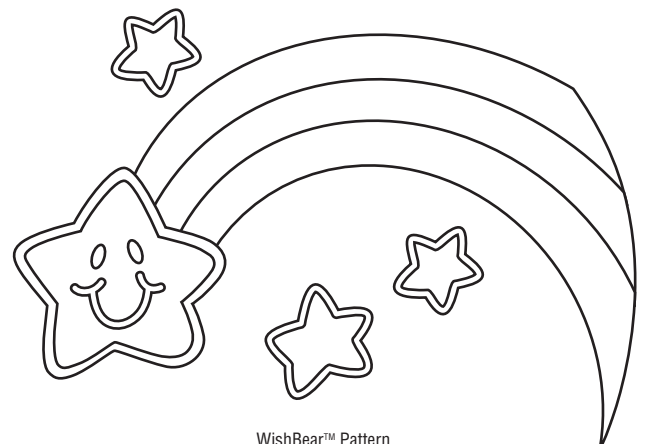
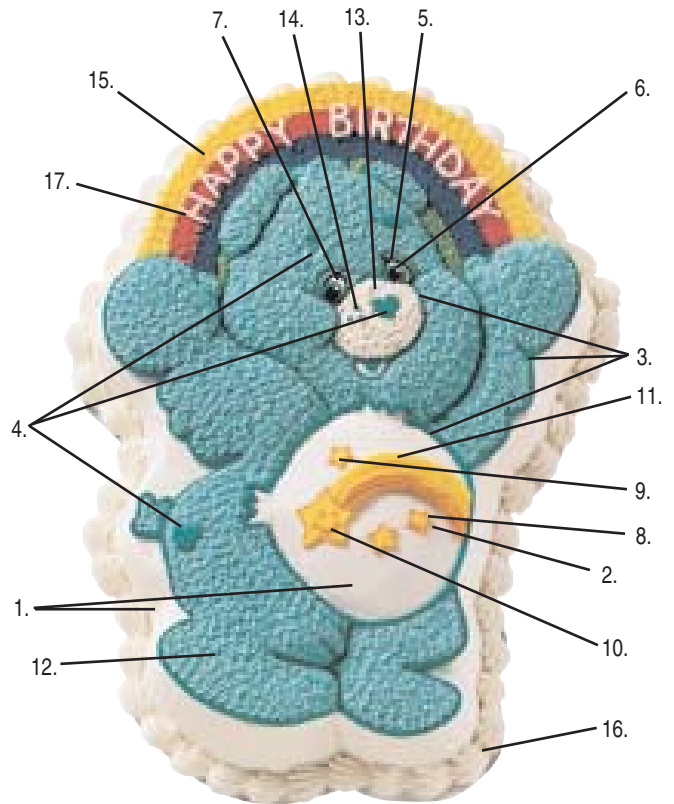
1. Ice cake sides, background areas and tummy smooth with thinned white icing.
2. Trace pattern on tummy with toothpick.
3. Outline body, tummy, facial features, eyelids, irises, nose, mouth and heart on hip with tip 3 in Care Bears™ Dark Teal icing.
4. Pipe in nose, mouth, eyebrows, heart on hip with tip 3 in Care Bears™ Dark Teal icing (smooth with finger dipped in cornstarch).
5. Outline eyes with black icing in cut parchment bag.
6. Outline and pipe in pupils with tip 3 in black icing (smooth with finger dipped in cornstarch).
7. Pipe dot eye highlights, whites of eyes, and bottom lip with white icing in cut parchment bag.
8. Outline stars on tummy with tip 3 in Care Bears™ Orange icing.
9. Pipe in stars on tummy with tip 3 in Care Bears™ Yellow icing (smooth with finger dipped in cornstarch).
10. Outline facial features on large tummy star with tip 3 in Care Bears™ Orange icing.
11. Pipe shooting star stripes with tip 16 in Care Bears™ Yellow icing (top), Care Bears™ Yellow/Care Bears™ Orange icing (middle) and Care Bears™ Orange icing (bottom).
12. Cover bear with tip 16 stars in Care Bears™ Teal icing.
13. Cover muzzle with tip 16 stars in white icing.
14. Pipe dots on muzzle with tip 3 in Care Bears™ Dark Teal icing.
15. Cover rainbow stripes with tip 16 stars in Care Bears™ Yellow icing (top), Hot Pink combination icing (middle), Care Bears™ Blue icing (bottom), Leaf Green/Lemon Yellow combination icing (partial bottom stripe).
16. Pipe tip 21 shell bottom border in white icing.
17. Print message on rainbow with tip 3 in white icing.

To Decorate Wish Bear™ Cake

You will need tips 3, 16, 21; Care Bears™ Icing Color Set (includes Teal, Blue, Yellow, Orange) and Wilton Icing Colors in Rose, Royal Blue, Leaf Green, Black. Note: If Care Bears™ Icing Color Set is not available, you will also need Wilton Icing Colors in Sky Blue, Leaf Green, Buttercup Yellow, Orange, Red-Red, Brown, Lemon Yellow; Wish Bear™ Pattern (included), toothpick. We suggest that you tint all icings at one time while cake cools. Refrigerate icings in covered containers until ready to use. Refer to "Mixing Care Bears™ Colors" instructions to achieve shades when Care Bears™ Icing Color Set is not available.

Make 6 cups buttercream icing:

- Tint 1 ¼ cups Care Bears™ Teal
- Tint ¼ cup Care Bears™ Dark Teal
- Tint ¼ cup Care Bears™ Blue
- Tint ½ cup Care Bears™ Yellow
- Tint ¼ cup Care Bears™ Yellow/Care Bears™ Orange combination
- Tint ¼ cup Care Bears™ Orange
- Tint ¼ cup Leaf Green/Lemon Yellow combination
- Tint ¼ cup Hot Pink using Rose/Royal Blue combination
- Tint ¼ cup black
- Reserve 2 ½ cups white (thin 1 ¼ cups with 1 Tablespoon and 1 ½ teaspoons corn syrup)



WishBear™ Pattern

To Decorate Share Bear™ Cake

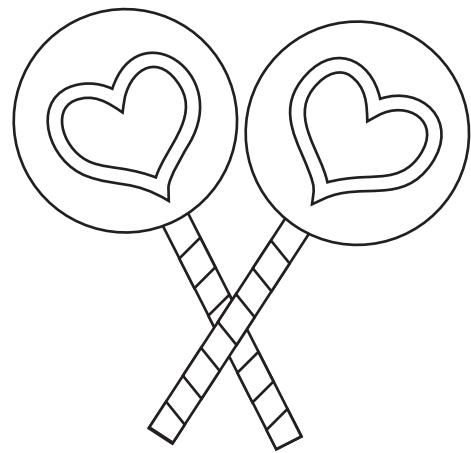
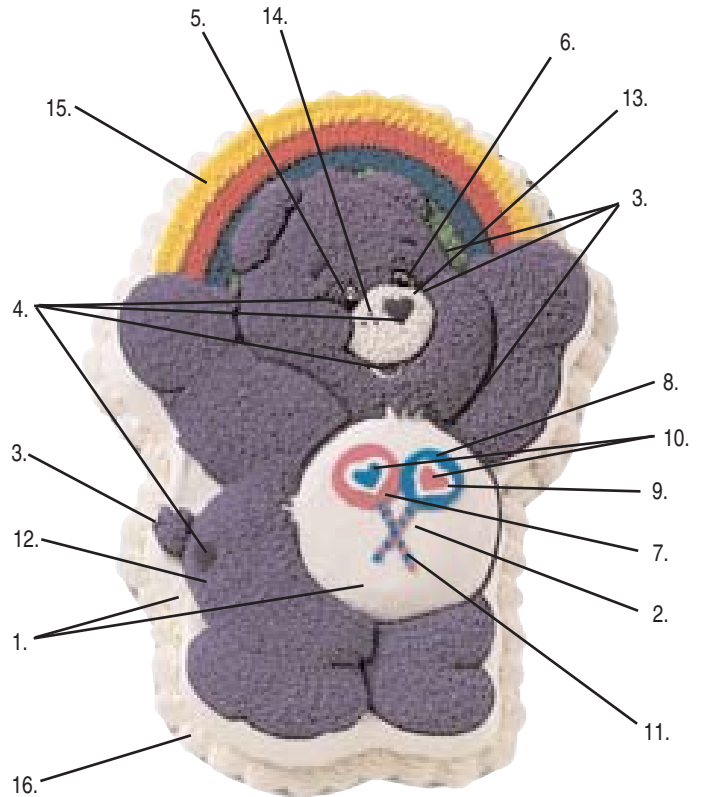
You will need tips 3, 16, 21; Care Bears™ Icing Color Set (includes Teal, Blue, Yellow, Orange) and Wilton Icing Colors in Violet, Rose, Royal Blue, Lemon Yellow, Leaf Green, Black. Note: If Care Bears™ Icing Color Set is not available, you will also need Wilton Icing Colors in Sky Blue, Buttercup Yellow, Orange; Share Bear™ Pattern (included); toothpick. We suggest that you tint all icings at one time while cake cools. Refrigerate icings in covered containers until ready to use. Refer to "Mixing Care Bears™ Colors" instructions to achieve shades when Care Bears™ Icing Color Set is not available.

Make 6 ¼ cups buttercream icing:

- Tint ¼ cup Violet/Rose combination
- Tint 1½ cups dark Violet/Rose combination
- Tint ¼ cup Royal Blue/small amount of Rose combination
- Tint ¼ cup Pastel Pink using Rose/small amount of Royal Blue combination
- Tint ¼ cup Care Bears™ Yellow
- Tint ¼ cup Care Bears™ Blue
- Tint ½ cup Hot Pink using Rose/Royal Blue combination
- Tint ¼ cup Leaf Green/Lemon Yellow combination
- Tint ¼ cup black
- Reserve 2½ cups white (thin 1¼ cups with 1 Tablespoon and 1½ teaspoons corn syrup)

Decorate in Numerical Order:

1. Ice cake sides, background areas and tummy smooth with thinned white icing.
 2. Trace pattern on tummy with toothpick.
 3. Outline body, tummy, facial features, eyelids, irises, nose, mouth and heart on hip with dark Violet/Rose combination icing.
 4. Pipe in nose, mouth, eyebrows, heart on hip with tip 3 in dark Violet/Rose combination icing (smooth with finger dipped in cornstarch).
 5. Outline and pipe in pupils with tip 3 in black icing (smooth with finger dipped in cornstarch).
 6. Pipe dot eye highlights, whites of eyes and bottom lip with white icing in cut parchment bag.
 7. Outline and pipe in lollipop on left side of tummy with tip 3 in Rose/Royal Blue combination icing (smooth with finger dipped in cornstarch).
 8. Outline and pipe in lollipop on right side of tummy with tip 3 in Royal Blue/small amount of Rose combination icing (smooth with finger dipped in cornstarch).
 9. Pipe in large hearts on lollipops with tip 3 and white icing (smooth with finger dipped in cornstarch).
 10. Pipe in small hearts on lollipops with tip 3 and Royal Blue/Rose combination icing on left lollipop and Pastel Pink combination icing on right lollipop (smooth with finger dipped in cornstarch).
 11. Pipe alternate color stripes on lollipop sticks with tip 3 in Royal Blue/Rose combination icing and Pastel Pink combination icing.
 12. Cover bear with tip 16 stars in Violet/Rose combination icing.
 13. Cover muzzle with tip 16 stars in white icing.
 14. Pipe dots on muzzle with tip 3 in dark Violet/Rose combination icing.
 15. Cover rainbow stripes with tip 16 stars in Care Bears™ Yellow icing (top), Hot Pink combination icing (middle), Care Bears™ Blue icing (bottom), Leaf Green/Lemon Yellow combination icing (partial bottom stripe).
 16. Pipe tip 21 shell bottom border in white icing.
- Optional message may be printed on rainbow with tip 3 in desired icing color.



Share Bear™ Pattern

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.

702-6016



To Decorate Good Luck Bear™ Cake

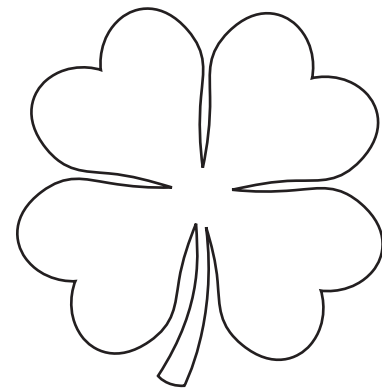
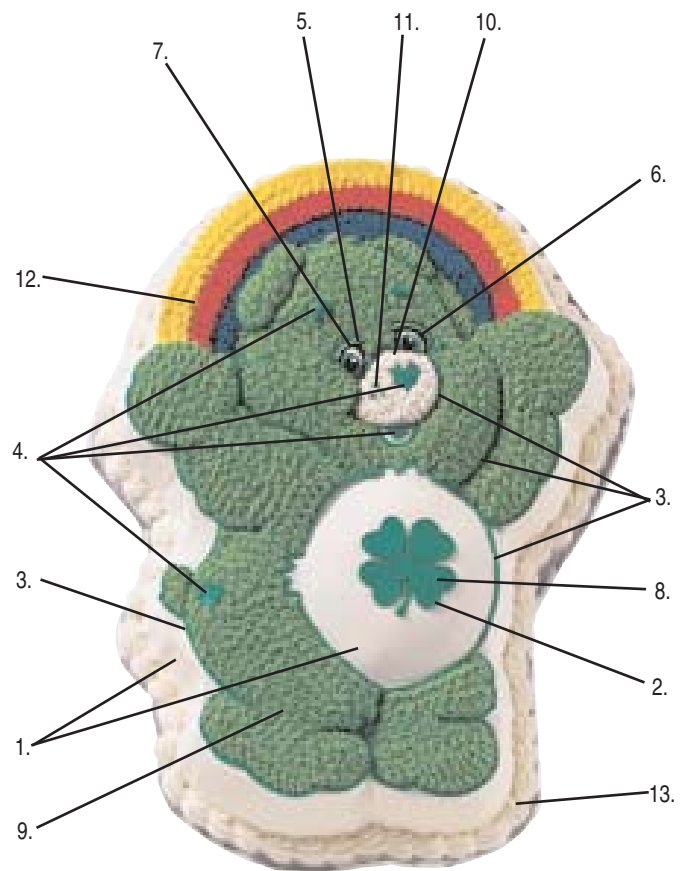
You will need tips 3, 16, 21; Care Bears™ Icing Color Set (includes Teal, Blue, Yellow, Orange) and Wilton Icing Colors in Rose, Royal Blue, Leaf Green, Black, Kelly Green. Note: If Care Bears™ Icing Color Set is not available, you will also need Wilton Icing Colors in Lemon Yellow, Sky Blue; Good Luck Bear™ Pattern (included), toothpick. We suggest that you tint all icings at one time while cake cools. Refrigerate icings in covered containers until ready to use. Refer to "Mixing Care Bears™ Colors" instructions to achieve shades when Care Bears™ Icing Color Set is not available.

Make 5¼ cups buttercream icing:

- Tint ¼ cup Kelly Green
- Tint 1¼ cups Leaf Green/Lemon Yellow/Kelly Green combination
- Tint ¼ cup black
- Tint ¼ cup Care Bears™ Yellow
- Tint ¼ cup Care Bears™ Blue
- Tint ¼ cup Leaf Green/Lemon Yellow combination
- Tint ¼ cup Hot Pink using Rose/Royal Blue combination
- Reserve 2½ cups white (thin 1¼ cups with 1 Tablespoon and 1½ teaspoons corn syrup)

Decorate in Numerical Order:

1. Ice cake sides, background areas and tummy smooth with thinned white icing.
 2. Trace pattern on tummy with toothpick.
 3. Outline body, tummy, facial features, eyelids, irises, nose, mouth and heart on hip with tip 3 in Kelly Green icing.
 4. Pipe in nose, mouth, eyebrows, heart on hip with tip 3 in Kelly Green icing (smooth with finger dipped in cornstarch).
 5. Outline eyes with black icing in cut parchment bag.
 6. Outline and pipe in eye pupils with tip 3 in black (smooth with finger dipped in cornstarch).
 7. Pipe dot eye highlights, whites of eyes and bottom lip with cut parchment bag in white icing.
 8. Outline and pipe in clover on tummy with tip 3 in Kelly Green icing (smooth with finger dipped in cornstarch).
 9. Cover bear with tip 16 stars in Leaf Green/Lemon Yellow/Kelly Green combination icing.
 10. Cover muzzle with tip 16 stars in white.
 11. Pipe dots on muzzle with tip 3 in Kelly Green icing.
 12. Cover rainbow stripes with tip 16 stars in Care Bears™ Yellow icing (top), Hot Pink combination icing (middle), Care Bears™ Blue icing (bottom), Leaf Green/Lemon Yellow combination icing (partial bottom stripe).
 13. Pipe tip 21 shell bottom border in white icing.
- Optional message may be printed on rainbow with tip 3 in desired icing color



Good Luck Bear™ Pattern

Bake Easy™

Convenient Non-Stick Spray!

For cakes that turn out beautifully every time, start by spraying pans with Bake Easy. This non-stick spray helps your cakes release perfectly with fewer crumbs for easier icing and a flawless decorated cake. Just a light, even coating does the job. Use Bake Easy for all mixes and recipes—cupcakes, brownies, breads and more. Versatile for all types of baking and cooking. 6 oz. **702-6018**



To Decorate Love-A-Lot Bear™ Cake

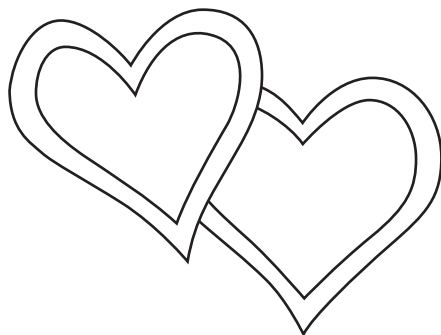
You will need tips 3, 16, 21; Care Bears™ Icing Color Set (includes Teal, Blue, Yellow, Orange) and Wilton Icing Colors in Rose, Royal Blue, Leaf Green, Black, No-Taste Red. Note: If Care Bears™ Icing Color Set is not available, you will also need Wilton Icing Colors in Sky Blue, Leaf Green, Buttercup Yellow, Orange, Red-Red, Brown, Lemon Yellow; Love-a-Lot Bear™ Pattern (included), toothpick. We suggest that you tint all icings at one time while cake cools. Refrigerate icings in covered containers until ready to use. Refer to "Mixing Care Bears™ Colors" instructions to achieve shades when Care Bears™ Icing Color Set is not available.

Make 5 ½ cups buttercream icing:

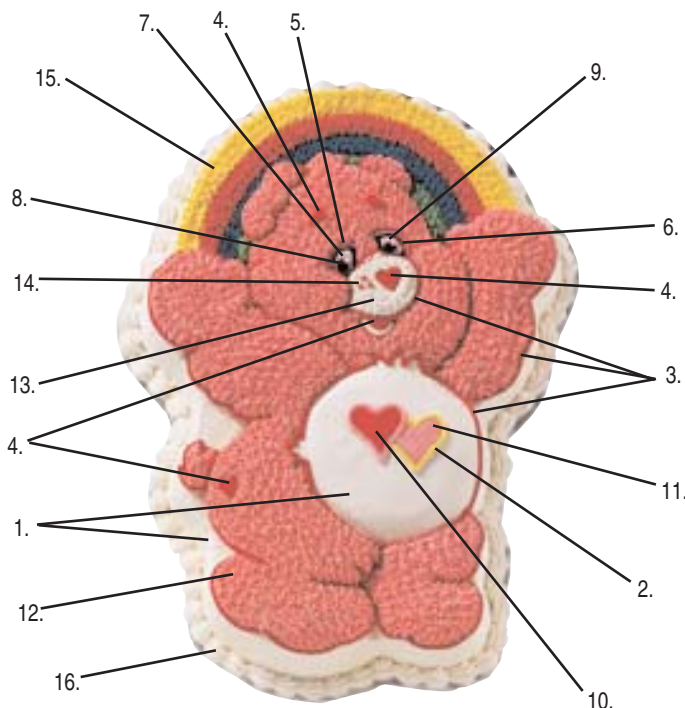
- Tint ¼ cup Rose
- Tint ¼ cup dark rose
- Tint 1¼ cups Rose/Care Bears™ Orange combination
- Tint ¼ cup No-Taste Red
- Tint ¼ cup black
- Tint ¼ cup No-Taste Red/Royal Blue combination
- Tint ¼ cup Leaf Green/Lemon Yellow combination
- Tint ¼ cup Care Bears™ Yellow
- Tint ¼ cup Care Bears™ Blue
- Reserve 2 ½ cups white (tint 1¼ cups with 1 Tablespoon and 1½ teaspoons corn syrup)

Decorate in Numerical Order:

1. Ice cake sides, background areas and tummy smooth with thinned white icing.
 2. Trace pattern on tummy with toothpick.
 3. Outline body, tummy, mouth, nose, muzzle and heart on hip with tip 3 in No-Taste Red/Royal Blue combination icing.
 4. Pipe in nose, mouth, eyebrows, heart on hip with tip 3 in No-Taste Red icing (smooth with finger dipped in cornstarch).
 5. Outline eyes with black icing in cut parchment bag.
 6. Outline eyelids with tip 3 in No-Taste Red icing.
 7. Pipe in irises with tip 3 in Rose icing.
 8. Pipe in pupils with tip 3 in black icing (smooth with finger dipped in cornstarch).
 9. Pipe dot eye highlights, whites of eyes and bottom lip with cut parchment bag in white icing.
 10. Outline left heart on tummy with tip 3 in Rose icing and pipe in with tip 3 in No-Taste Red icing (smooth with finger dipped in cornstarch).
 11. Outline right heart on tummy with tip 3 in Care Bears™ Yellow and pipe in with tip 3 in Rose icing (smooth with finger dipped in cornstarch).
 12. Cover bear with tip 16 stars in Rose/Care Bears™ Orange icing combination.
 13. Cover muzzle with tip 16 white stars.
 14. Pipe dots on muzzle with tip 3 in Rose icing.
 15. Cover rainbow stripes with tip 16 stars in Care Bears™ Yellow icing (top), dark rose icing (middle), Care Bears™ Blue icing (bottom), Leaf Green/Lemon Yellow icing combination (partial bottom stripe).
 16. Pipe tip 21 shell bottom border in white icing.
- Optional message may be printed on rainbow with tip 3 in desired icing color.



Love-A-Lot Bear™ Pattern



For more Decorating Techniques & Tips

Visit our website at www.wilton.com -

Learn To Decorate - Basic Decorating Lessons

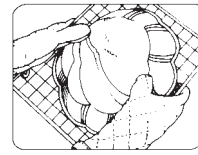
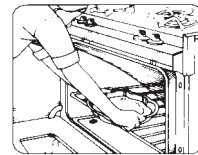
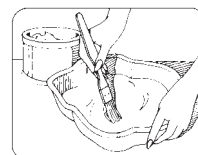
Baking Instructions

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 pan 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 about 2 Tablespoons 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 vegetable oil pan spray or vegetable oil pan spray with flour, in place of solid shortening and flour, or use **Wilton Cake Release**, for perfect, crumb-free cakes or **Bake Easy Non-Stick Spray** for easy release).

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 30-40 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 more level and helps prevent cracking. To remove cake from pan, 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 board, 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.



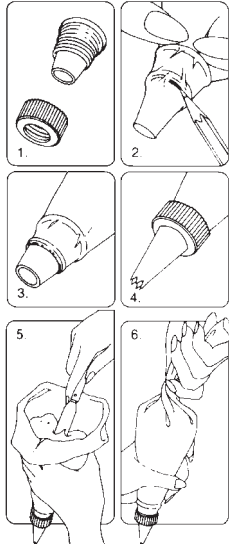
Using Your Decorating Bag and Coupler

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.



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 Icings

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 icing mix, you will need three 15.4 oz. packages of the creamy vanilla type that will ice two 8 in. or 9 in. layers. For each package of icing 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 – icing, 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
- 1/2 cup butter or margarine
- 4 cups (1 lb.) sifted confectioner's sugar
- 2 Tablespoons milk
- 1 teaspoon Wilton Clear Vanilla Extract

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.

Mixing Care Bears™ Colors

To achieve Care Bears™ colors if Care Bears™ icing Color Set is not available, combine Wilton Icing Colors as follows: **Teal**–Sky Blue/Leaf **Green**; Orange–Buttercup Yellow, Orange, touch of red-Red and Brown; **Blue**–Sky Blue, touch of Black; **Yellow**–Lemon Yellow.

To Decorate with Cut Parchment Bag

Follow instructions on parchment triangles for making decorating bags. Fill parchment bag no more than half full with icing. Close bag by flattening the top of bag above the icing. Fold in one side, then the other. Hold bag just above the fold to prevent icing from coming out the top of bag. Use scissors to cut a small opening at pointed end and follow desired decorating techniques as instructed above.

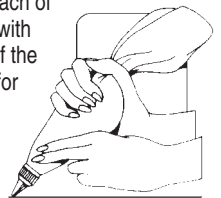
To Transfer Pattern

tape pattern to flat surface, such as back of a cookie sheet or counter top. Smooth out all wrinkles, then trace pattern onto the waxed paper with a pencil or a non-toxic marker. Ice cake and let icing set until it has a slight crust. Then position waxed paper pattern gently on top of cake and secure very lightly with sharp toothpicks. Position sharp toothpicks along pattern lines to transfer a dotted outline of pattern onto cake. Remove toothpicks and waxed paper pattern. Connect dots with icing outlines. Cover the shape with instructed decorations.

Let's Practice Decorating

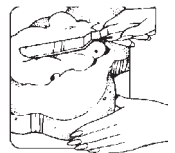
Use decorating bag and coupler as directed. Practice each of the following techniques on the back of a cookie sheet with white icing. The practice decorations can be scraped off the cookie sheet back into the mixing bowl and rewhipped for use again. To hold bag while decorating, curl fingers around bag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



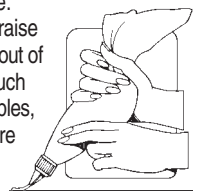
Icing Smooth With A Spatula

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 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.



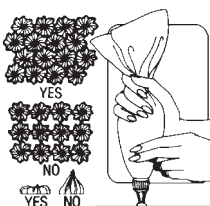
To Outline & Pipe-In

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 straight up and down (see illustration) with tip $\frac{1}{8}$ 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 Dots

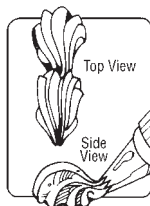
Use tip 3. Hold bag at 90° angle with tip almost touching surface. Steadily squeeze out a dot of icing, lifting the bag slightly and keeping tip in icing as it builds up into a small mound. Then stop pressure and pull tip away. Vary size of dots by lengthening the amount of time you apply pressure to the bag.

TOP VIEW



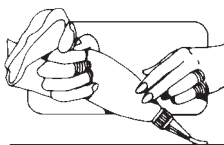
To Make Shells

Use tip 21. Hold decorating bag at a 45° angle, slightly above surface with end of bag pointing towards you. Squeeze until icing builds up and fans out into a base as you lift tip slightly. Relax pressure as you lower tip until it touches surface. Stop pressure and pull tip away without lifting tip off surface to draw shell to a point. Practice this procedure until you can produce a clean shell shape. To make a row of shells, rest head of one on tail of preceding shell. For larger shells, increase pressure; for smaller shells, decrease pressure.



To Write or Print

Use tip 3. Hold bag at a 45° angle to surface of cake with bag toward your right so that fingers face you (see illustration). As you write or print, always work from left to right. To write, squeeze out icing with a steady, even pressure as you glide tip along surface in a smooth continuous motion. Keep wrist straight; use your arm, not your fingers to form each line, letter or word. Tip should lightly touch cake at all times. To print, touch tip to surface and then raise tip slightly as you continue to squeeze. The icing will flow out of the tip while you direct it along surface. Stop squeezing and touch tip to surface to end each stroke of printed letter, then lift tip and pull away.



To Make Stripes

Use tip 16. Hold decorating bag at a 45° angle to surface. As you squeeze out icing with a steady, even pressure, move tip in a vertical direction, laying out a string of icing. To end a stripe, stop pressure and pull tip away.



Wilton Method Decorating Classes

Discover The Fun of Cake Decorating!



Find Classes Near You!

In U.S.A., Call **800-942-8881** Or visit our website at www.wilton.com
In Canada, call (416) 679-0790 x200 Or E-mail: classprograms@wilton.ca

Millions have learned how much fun cake decorating can be in Wilton Method Classes. Our students keep coming back for more, because each Wilton Class helps anyone get beautiful results – even those who have never decorated before!

The secret of success? Wilton Method Instructors. Their friendly, patient way of teaching makes learning a pleasure. Our Instructors work with you, giving personal attention to help you perfect each technique. Wilton Method Instructors make learning fun.

Response from students has been so amazing that we've added new classes, featuring more ways to decorate great cakes and treats. Now you can be ready for any occasion, with the perfect, personalized dessert. Imagine the great things you can make – colorful cakes for kids' birthdays featuring today's hottest characters, beautiful floral basket cakes for Mom, charming gingerbread house centerpieces to make your holiday festive. We'll show you how to do it all!

Wilton Method Classes 4 sessions per course

Course I - Cake Decorating

Stars, shells, roses and floral sprays give you the fundamentals to create so many cakes. Add messages and create fun, figure-piped shapes.

Course II - Flowers and More!

Build on the basics with beautiful blooms like daisies, pansies, violets and daffodils. Use these flowers and techniques like basketweave and color flow, to create a fabulous bouquet cake for a sweetheart, Mom, sister, or friend.

Course III - Fondant and Tiered Cakes

Ruffled borders, advanced flowers and stringwork expand your decorating horizons. Lessons in rolled fondant and tiered cake assembly culminate in an elegant cake suitable for a wedding, formal shower or fancy party.

Project Classes 1 or 2 sessions each

Focus on one fabulous decorating project. We have more to choose from than ever* – Pre-baked Gingerbread Houses, Fondant Cakes, Star Character Cakes, Cookie Blossoms, Mini Cakes, Candy and more.

*Not all classes are offered at all store locations. Check with your local retailer for class offerings.