

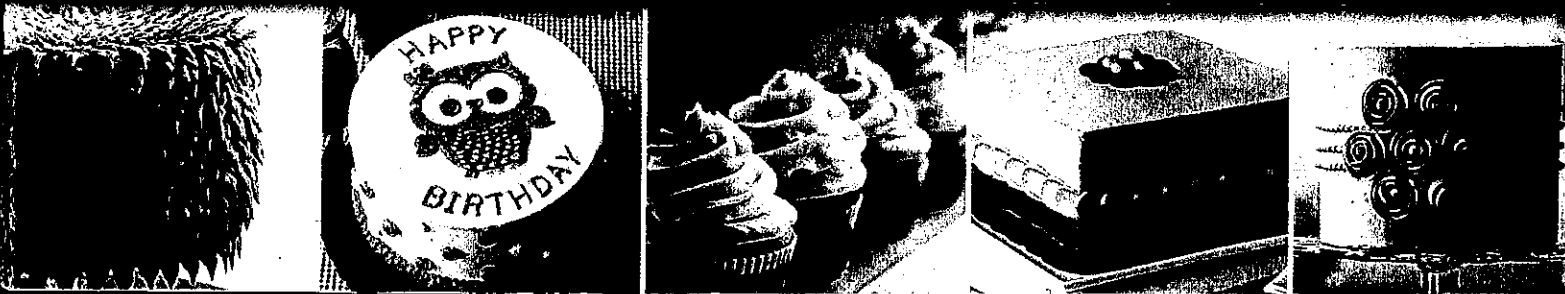


The Wilton Method of Cake Decorating®

Course 1
STUDENT GUIDE



Building Buttercream Skills



Course 1—Building Buttercream Skills

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Student Name: _____
 Phone Number: _____
 Class Reference Number: _____
 Instructor Name: _____
 Instructor Contact: _____

In Course 1, you will build skills you can use for all decorating projects — from cupcakes to cakes for any occasion. Whether you are new to decorating or have been decorating for years, when you complete Course 1 you will be grounded in the new techniques you've learned and ready to showcase them on your next project.

Now, skilled Certified Wilton Method Instructors will help you get the most out of the way in your home — easy to learn the

- Make icing the right consistency to decorate
- Fill and use a decorating bag
- Bake and decorate cupcakes
- Pipe lines and make simple borders, letters and shapes on your cake
- Make six different beautiful icing flowers
- Transfer images to a cake to decorate
- And much more!

We hope that this course will be the foundation of a lifetime of creating fun and decorated cakes and treats for your family and friends.

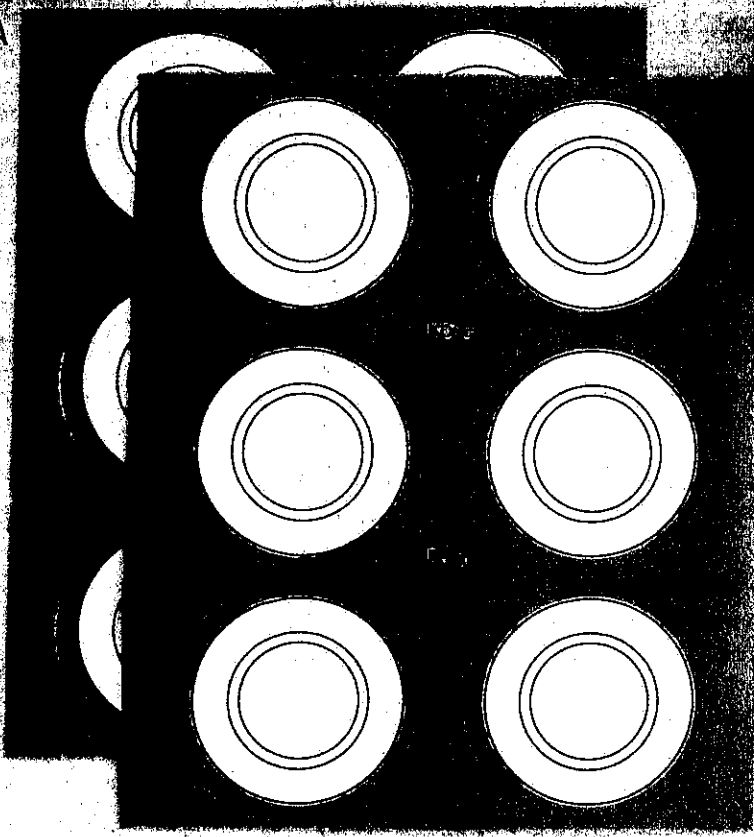
This student guide has been designed for students receiving classroom instruction from a Certified Wilton Method Instructor. It is not a personal home-study course.

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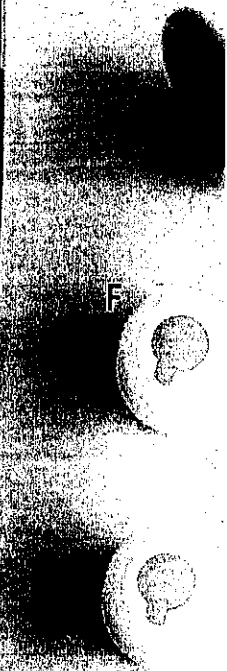
B



C



F



G

Building Buttercre:

Star
Tip 18
Icing: Medium Consistency

Estrella
Boquilla 18
Glaseado: consistencia med

Étoile
Douille 18
Glacage: consistence moyen



Rosette
Tip 18
Icing: Medium Consistency

Roseta
Boquilla 18
Glaseado: consistencia med

Rosette
Douille 18
Glacage: consistence moyen



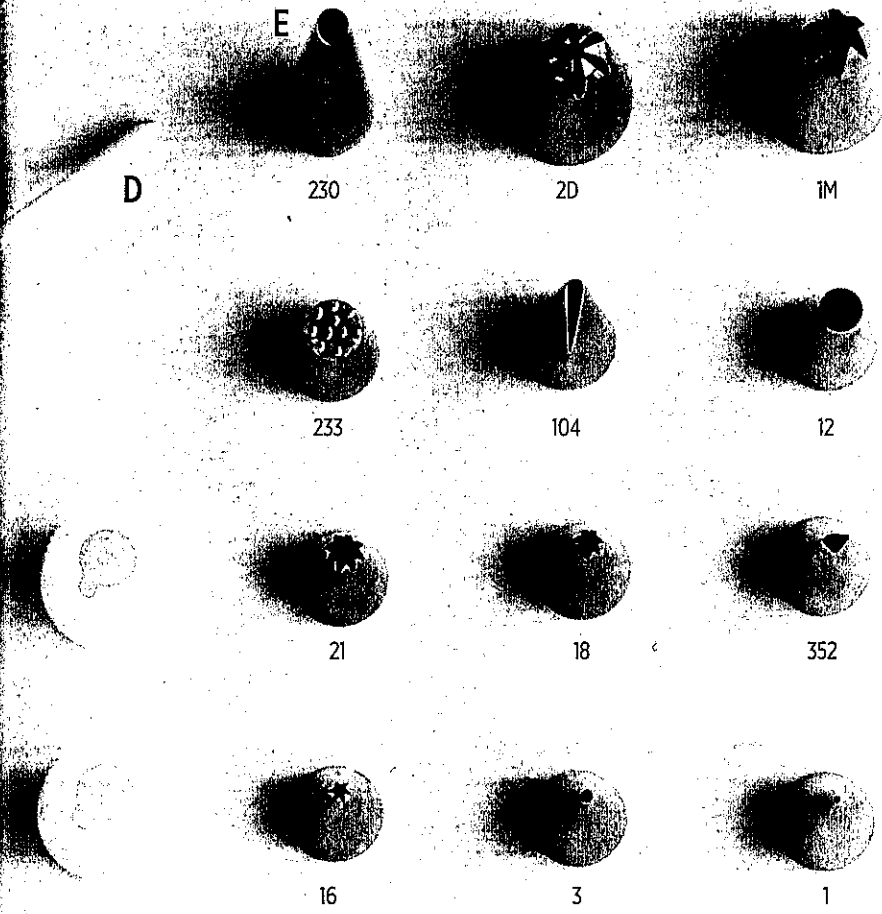
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Course 1

Building Buttercream Skills

Kit Contents

- A. 12 Rose Template Stickers
- B. 9 in. (22.8 cm) Angled Spatula
- C. Decorator Brush
- D. 1.5 in. (3.8 cm) Flower Nail
- E. 12 Decorating Tips: Bismarck 230; Drop Flower 2D; Open Star 1M; Specialty 233; Petal 104; Round 12; Open Star 21, 18; Leaf 352; Open Star 16; Round 3, 1
- F. 4 Standard Couplers
- G. 12 - 12 in. (30.4 cm) Disposable Decorating Bags
- H. 6 - 15 in. (38.1 cm) Parchment Triangles
- I. Practice Board and Practice Sheets
- J. Practice Board Stand

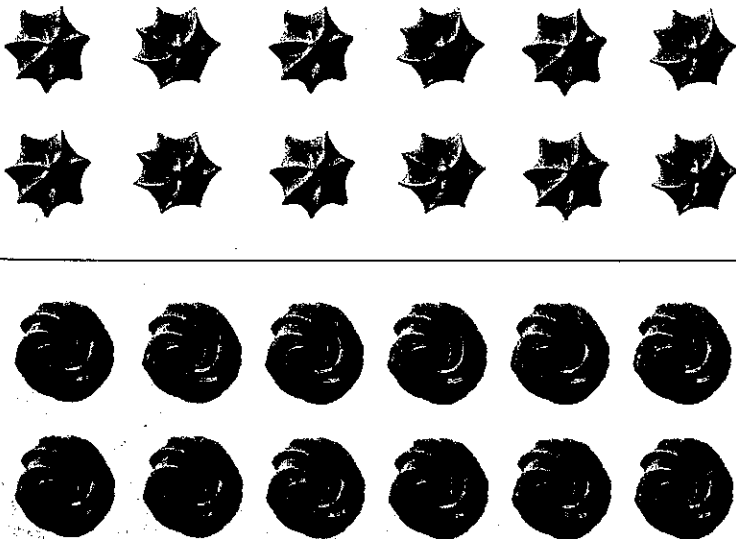


Buttercream Skills Lesson 1

La decoración con glaseado de mantequilla Lección 1

La décoration avec le glaçage crémeux au beurre Leçon 1

Lesson 1 La decoración con glaseado de mantequilla Lección 1 La décoration avec le glaçage crémeux au beurre Leçon 1



Lesson 1

Examples of What You'll Be Able to Make After Lesson 1

Getting Started

Please bring the following items to the first class.

FROM HOME

- 24 in. x 24 in. (60 cm x 60 cm) table cover (such as a folded bath towel)
- Scissors
- Pencil
- Toothpicks
- 6 - Un-iced cupcakes
- Box or cupcake carrier for transportation
- Small bottle of water (squeeze bottle recommended)
- 3 - Disposable cups or bowls (to mix and tint icing)
- Disposable cloth or paper towels
- Gallon size (10.56 in. x 11 in. [26.8 cm x 27.9 cm]) plastic bag for cleanup

WILTON PRODUCTS

Contents of Course 1 Kit:

- 9 in. (22.8 cm) Angled Spatula
- 12 - 12 in. (30.4 cm) Disposable Decorating Bags (uncut)
- 4 - Standard Couplers
- Decorating Tips: 1, 3, 12, 16, 18, 21, 1M, 104, 352, 2D, 233 and 230
- Practice Board with Practice Sheets
- 12 Rose Template Stickers
- 6 - 15 in. (38.1 cm) Parchment Triangles
- Decorator Brush
- 1.5 in. (3.8 cm) Flower Nail
- Course 1 Student Guide
- White Ready-to-Use Decorator Icing (16 oz. [450 g])
- Icing Colors (at least two colors)



Preparing a Decorating Bag

You can use a disposable decorating bag with or without a coupler. If you are planning to use the same bag of icing with multiple tips, then prepare your bag with a coupler. If you are using a large tip, such as a 1M or 2D, prepare your bag without a coupler.

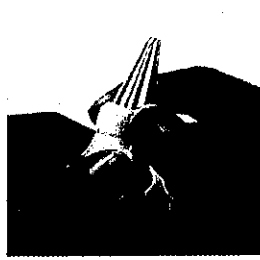
Preparing a Disposable Decorating Bag With a Coupler



- Remove ring from coupler base.
- Drop the coupler base, narrow end first, into the bag and push it up as far as it will go.



- Use a pair of scissors to mark a spot on the bag that is ¼ in. (6 mm) below the bottom thread. Push the coupler base up into the bag and cut at that mark. Remove loose part of bag.



- Place the decorating tip over the base extending from the bag.
- Put the ring over the tip and twist it on, locking the tip in place.

Preparing a Disposable Decorating Bag Without a Coupler



- Drop tip into uncut bag and push to point of bag. Mark bag at halfway point of tip.
- Slide tip below mark. Cut point off bag at mark.
- Push tip into bag opening, making sure it is not covered by the bag. If needed, trim bag a little more.
- Bag point should fit securely around tip so that icing does not leak.

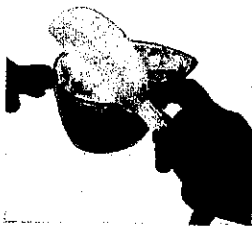
Now Prepare:

- 1 disposable decorating bag with coupler and tip 18.
- 1 disposable decorating bag without a coupler using tip 1M.

Lesson 1

Icing Ingredients

Choosing the right ingredients from the beginning is very important. When making your icing, use the best and freshest ingredients available. We suggest solid vegetable shortening, flavorings, milk or water, meringue powder and pure cane confectioners' sugar.



Solid Vegetable Shortening
Helps create the texture. The more you use, the creamier the icing will be; the less you use, the drier.

- Shortening is measured by pressing it firmly into a dry measuring cup with a spoon or spatula, then leveling the excess with a straight edge.



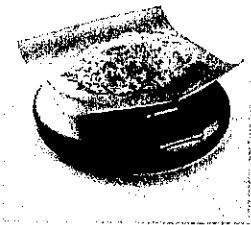
Meringue Powder
Used to stabilize buttercream icing.

- Available in 4 oz. (113 g), 8 oz. (226 g) and 16 oz. (453 g) sizes.
- Pasteurized to provide a safe alternative to egg whites.
- May also be used for royal icing to create make-ahead flowers and for meringue dessert toppings.



Extracts and Flavorings
Used to enhance the taste of icing.

- Wilton Clear Extracts add no color and will help you achieve a pure white icing.
- Available in imitation clear vanilla, imitation butter, imitation almond and pure lemon extract.
- Ideal for all your baking needs.



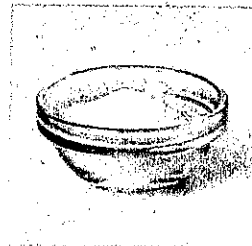
Pure Cane Confectioners' Sugar
A primary icing ingredient (also known as powdered sugar or icing sugar).

- When making icing, it is very important to use pure cane confectioners' sugar to achieve the proper consistency and texture.
- It is best to measure confectioners' sugar by weight rather than by volume since it packs down during shipping and handling.
- In most cases it is best to purchase confectioners' sugar in the size you need to avoid having to weigh it.



Milk or Water
Use milk or water to achieve the proper consistency.

- Using milk will result in a creamier icing. The high concentration of sugar in the icing acts as a preservative and deters spoilage.
- Use measuring spoons to ensure accurate measurements.



Salt
Adds flavor to buttercream icing and cuts down on the sweet taste.

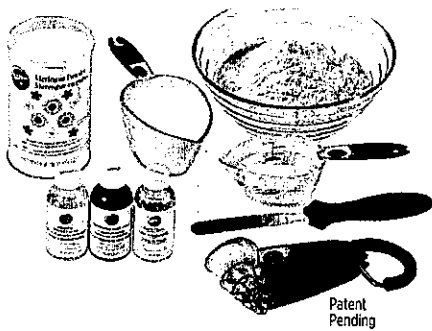
- For best results when making icing, dissolve salt in the recipe liquid before combining with other ingredients.

Wilton Ready-To-Use Icing

Wilton Decorator Icing has a medium consistency that is ideal to use in class. It is perfect for icing cakes and is available in a convenient 4.5 lb. (2 kg) tub.

Wilton White Decorator Icing has a stiff consistency that is great for making roses and other flowers with upright petals. It is available in 16 oz. (453 g) cans.





Class Buttercream Icing

STIFF CONSISTENCY

1 cup (190 g) solid vegetable shortening

1 teaspoon (5 mL) Wilton flavorings
(Imitation Vanilla, Almond or Butter)*

7-8 teaspoons (35-40 mL) milk or water

1 lb. (approx. 4 cups or 450 g) pure cane
confectioners' sugar

1 tablespoon (15 mL) Wilton Meringue
Powder†

Pinch of salt (optional), dissolved in recipe
liquid

In large bowl, beat shortening, flavoring
and milk or water. Add dry ingredients and
beat on medium speed until all ingredients
have been thoroughly combined. Blend
an additional minute or so, until creamy.
Makes about 2½ cups (600 g).

Chocolate Buttercream Icing

Add ¾ cup (90 g) cocoa powder or three
1 oz. (28 g) unsweetened chocolate
squares, melted, and an additional 1 to 2
tablespoons (15-30 mL) milk or water to
recipe. Mix until well blended.

*Wilton flavorings may be used in any combination to suit
your taste.

†In case of egg allergies, meringue powder may be eliminated.

3 The Three Essentials of The Wilton Method of Cake Decorating: Icing Consistency

*Icing consistency is the first of the **THREE ESSENTIALS OF THE WILTON METHOD OF CAKE DECORATING**. Almost any issue you may encounter while you decorate can usually be resolved by referring to these three essentials. Just look for the icon! You will need to adjust the consistency of your buttercream icing depending on the decorations you will be making. Shown below are examples of how to test icing consistency.*

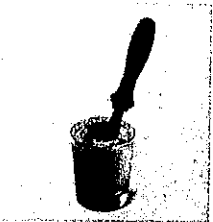


S = Stiff Consistency Icing

Used for three-dimensional decorations, such as flowers with upright petals like the rose. If icing is not stiff enough, flower petals will droop. Use this test to check the consistency:

- Place 1 cup (240 g) of icing in a 9 oz. (266 mL) container (about 3¾ in. [9.5 cm] tall and about 2¾ in. [6.9 cm] dia.).
- Insert a straight 9 in. (22.8 cm) spatula in the center of the icing, all the way into the container.
- Lightly shake the container.

Stiff icing: Spatula will not move.



M = Medium Consistency Icing

Used for two-dimensional decorations, such as stars, shells, borders, rosettes, zigzags and flowers with flat petals like drop flowers.

To convert stiff icing to medium consistency, add 1 teaspoon (5 mL) liquid for each cup of stiff icing. Mix until well blended.

To check the consistency of your icing, follow directions for stiff icing.

Medium icing: Spatula will move slightly and start to lean.



T = Thin Consistency Icing

Used for decorations, such as printing, writing and leaves. Thin icing is also used for icing your cake.

To convert stiff icing to thin, add 2 teaspoons (10 mL) liquid for each cup of stiff icing. Mix until well blended.

To check the consistency of your icing, follow directions for stiff icing.

Thin icing: Spatula will fall over.

Now Prepare:

- 1 can (16 oz. [450 g]) of Wilton White Decorator Icing thinned to medium consistency.

Lesson 1

Tinting Your Icing With Wilton Icing Colors

Begin with white icing and add Wilton Icing Color a little at a time until you achieve the shade you desire. Use a toothpick to add color. Just dip it into the color, swirl it in the icing, and blend well with spatula.



- Always use a new toothpick when adding more color.
- Always mix enough of the color icing you will need to complete the project. It is difficult to duplicate an exact shade of any color.
- To mix deep or dark color icing (such as red, black or brown), you will need to add color in larger amounts.
- Colors will intensify or darken in buttercream icing, so keep this in mind when mixing colors.

When large amounts of icing color are required, it may affect the flavor of the icing. To make icing taste better when using black or red, try these easy options:

- Whenever you need a large amount of black, start with chocolate icing for better flavor and truer color.
- Wilton makes several shades of red icing color. For best results, we suggest using Wilton "No-Taste" Red.
- Because colors intensify as they set, when possible, tint icing well advance, allowing colors to darken.

Wilton Icing Color tints cake batter, too. Tinted batter bakes lighter, so tint a shade darker than needed.

Tint Buttercream Icing into Amazing New Colors!

It is so easy to create additional colors using combinations of Wilton Icing Colors and the formulas here. Follow the directions for tinting your icing above. Dip the toothpick into the icing color to cover $\frac{1}{2}$ the length of the toothpick. Remember to always use a new toothpick each time when adding icing color. Experiment with different color combinations and have fun creating your own signature color. These formulas use $\frac{1}{2}$ cup (120 g) of buttercream icing.



2 DIPS SKY BLUE
+
1 DIP IVORY



2 DIPS KELLY GREEN
+
3 DIPS IVORY



$\frac{1}{2}$ DIP BURGUNDY
+
1 DIP IVORY



2 DIPS ORANGE
+
1 DIP GOLDEN YELLOW



5 DIPS ROYAL BLUE
+
1 DIP IVORY



3 DIPS CREAMY PEACH
+
1 DIP IVORY



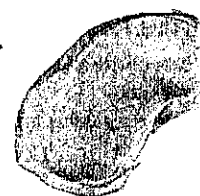
5 DIPS VIOLET
+
3 DIPS ROSE PETAL



5 DIPS VIOLET
+
2 DIPS SKY BLUE



2 DIPS ASTER MAUVE
+
1 DIP MOSS GREEN

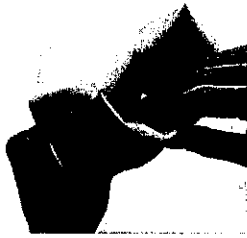


3 DIPS LEMON YELLOW
+
1 DIP IVORY

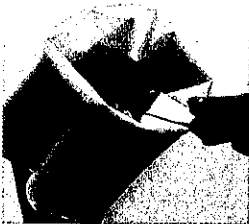
Now Prepare:

- Separate icing into two equal portions. Place each portion into a separate disposable cup or bowl.
- Add icing color of your choice to one portion.

Filling the Decorating Bag



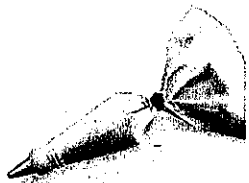
- Hold bag with one hand and fold down the top with the other hand to form a generous cuff over your hand.



- Fill bag with approximately ½ cup (120 g) of icing.
- It is very important not to overfill the bag. Overfilling may result in icing squeezing out the top of the bag.



- Squeeze bag with spatula between your thumb and finger while removing spatula.



- Close bag by unfolding the cuff and twisting the bag closed. This forces the icing down into the bag.
- Use a Wilton Icing Bag Tie or rubber band to secure the bag and ensure that the icing does not squeeze out of the top of the bag.



- Place the bag in the palm of your hand with the twist of the bag between your thumb and forefinger.
- Close your hand around the bag so you can squeeze the icing in the bag between your palm and fingers.

Decorating Bag Striping Techniques

To add depth and color to any decoration use these easy bag striping techniques. Try these techniques on your next project!



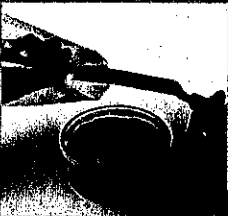
Double Bag Swirl

Produces an even, multi-color effect. Prepare an empty 12 in. (30.4 cm) disposable decorating bag with tip 2D or tip 1M. Fill two separate 12 in. (30.4 cm) disposable decorating bags with different colors of icing. (Be careful not to overfill bags.) Cut tips and place BOTH bags inside of the empty disposable decorating bag prepared with tip 2D or tip 1M. Gather and secure tops of all bags together. Begin your swirl.



Brush Striping

Produces more intense multiple colors because it is done with concentrated icing color brushed into the disposable decorating bag. Use decorator brush to apply one or more stripes of icing color, then fill the bag with white or tinted icing. As the icing is squeezed past the color, decorations will come out striped.



Spatula Striping

Produces a wide stripe of color using tinted icing. Use a spatula to apply one or more stripes of tinted icing to the inside of the empty disposable decorating bag, then fill the bag with white or tinted icing. As the bag is squeezed, the piped decorations will come out with a wide stripe of color.



Now Prepare:

- Previously prepared disposable decorating bag with tip 18. Fill with tinted icing.
- Previously prepared disposable decorating bag with tip 1M. Fill with white icing.



The Three Essentials of The Wilton Method of Cake Decorating: Bag Position (Holding the Bag)

Correct bag position is the second of the **THREE ESSENTIALS OF THE WILTON METHOD OF CAKE DECORATING**. The shape and form of your final decorations is determined by the correct bag position. Bag positions are described in terms of both angle and direction. Angle refers to the position of the bag relative to the work surface. Direction refers to where the back of the bag is pointed.

90° Angle



90° angle is straight up, perpendicular to the work surface. It is used when making stars or drop flowers.

Right-Handed



Left-Handed



45° Angle



45° angle is halfway between vertical and horizontal. It is used for writing, borders and many flowers.

Right-Handed



Left-Handed



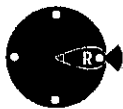
Direction

The angle of the bag to the work surface, when holding it at 45°, is only half of the story of bag position. The other half is the direction in which the back of the bag is pointed. Correct bag position is easiest to learn when you think of the back of the bag as the hour hand of a clock. Hold the bag with the tip in the center of the clock, without moving the tip from that position, sweep out a circle with the back end of the bag. Pretend the circle you formed in the air is a clock face. The hours on the clock face correspond to the direction the back end of the bag is pointed.

Right-Handed



3:00



6:00



Left-Handed



9:00



6:00



Right-handed directions will be labeled R; left-handed directions will be labeled L. Techniques which use the 6:00 direction are the same for both left- and right-handed decorators and are not labeled. **Note:** Right-handed decorators always decorate from left to right. Left-handed decorators always decorate from right to left, except for printing or writing.



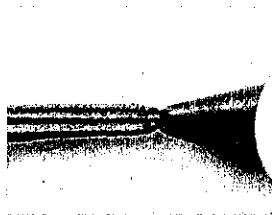
The Three Essentials of The Wilton Method of Cake Decorating: Pressure Control (Squeezing the Bag)

Pressure control is the third of the **THREE ESSENTIALS OF THE WILTON METHOD OF CAKE DECORATING**.

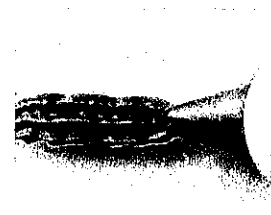
The size and uniformity of your icing designs are affected by the amount of pressure you apply to the bag and the steadiness of the pressure—how you squeeze and relax your grip on the decorating bag. Your goal is to learn to apply pressure so consistently that you can move the bag in a free and easy glide while just the right amount of icing flows through the tip. Practice will help you achieve this control.



Light Pressure

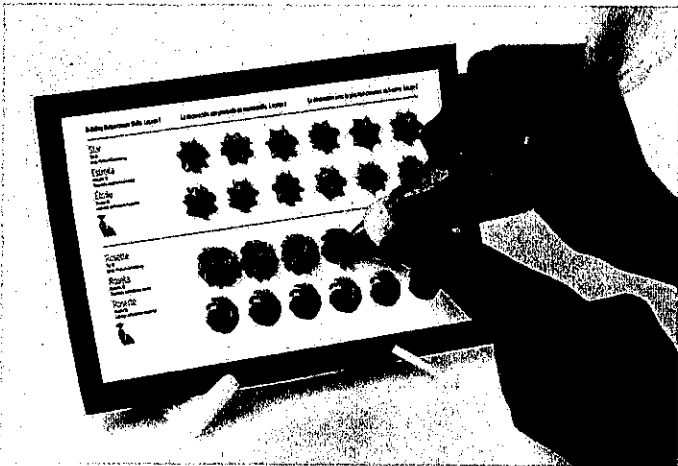


Medium Pressure



Heavy Pressure

Using the Practice Board



The practice board is the perfect tool for perfecting your decorating skills. The sheets help you build confidence and allow you to repeatedly practice the skills you are learning in class on a cleanable surface. Simply slip sheets under the clear overlay and trace patterns in icing. When finished, use your spatula to remove icing from your board and wipe clean. Remember, practice makes perfect!



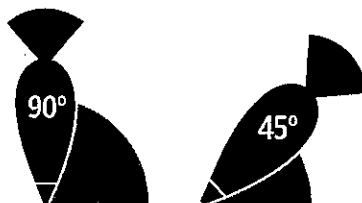
Recap: The Three Essentials of The Wilton Method of Cake Decorating

It is very important to be aware of the **THREE ESSENTIALS OF THE WILTON METHOD OF CAKE DECORATING** as you decorate. Almost any issue you may encounter while you decorate can usually be resolved by referring to these three essentials.

1. Icing Consistency



2. Bag Position



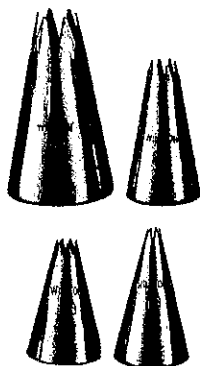
3. Pressure Control



Lesson 1

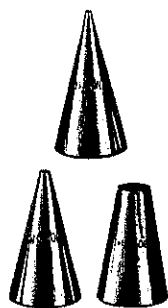
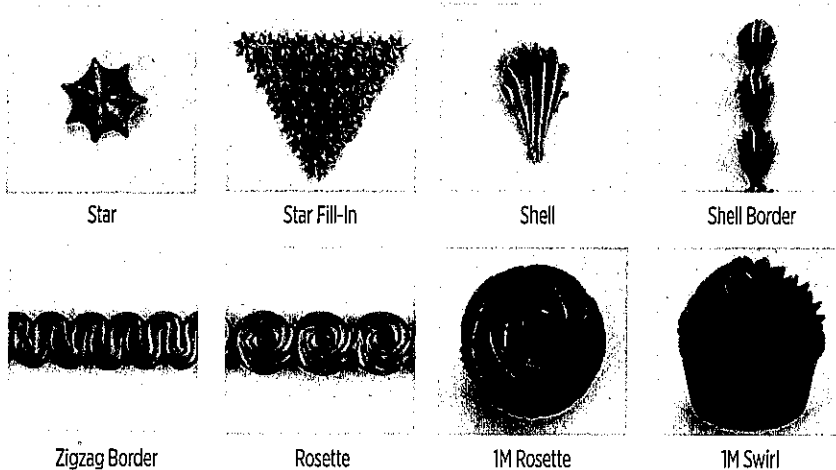
Decorating Tips

The tip you choose determines the shape of your decoration. There are six basic tip families. Notice the characteristic shaped opening of each, and the variety of designs each will produce. Most tips are available in various sizes as well. In Lesson 1, you will be introduced to these tips, and you will use them throughout all the lessons.



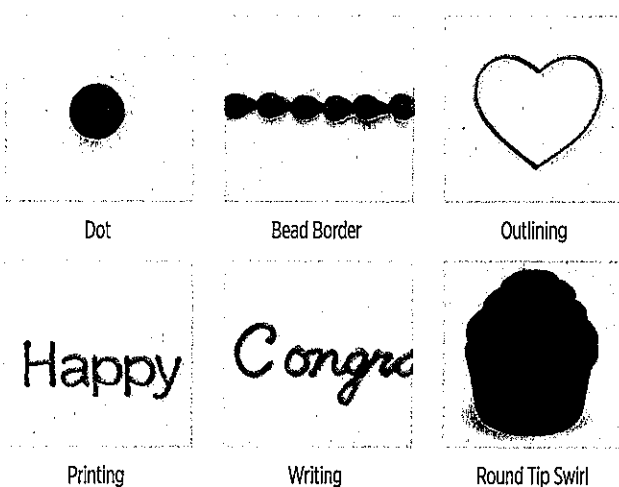
Star

The star tip family creates the most celebrated and easily accomplished decorations. It makes decorative stars to fill in character cakes and also creates great borders using stars, shells and zigzags. Shown: tips 1M, 21, 18 and 16.



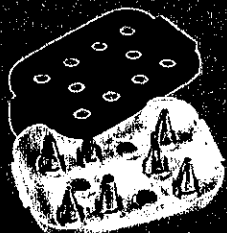
Round

The round tip family does so much. Use the smaller round tips for vines and stems, outlines and lettering. Use the larger round tips for beads, outlining and writing. Shown: tips 1, 3 and 12.



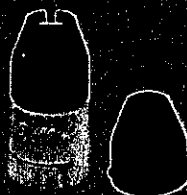
Wilton Decorating Tip Accessories

Dishwasher Tip Tray



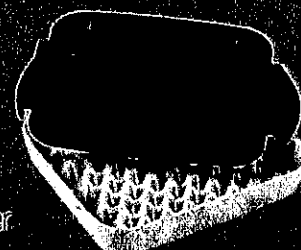
Durable, top-rack dishwasher-safe tray allows water and detergent to flow through for thorough tip cleaning. Snap-on lid securely keeps tips upright while cleaning. Holds 10 standard decorating tips.

Twist Quick Decorating Coupler



Three-piece coupler system saves you time and effort when decorating cakes! Innovative locking cap holds tips securely yet releases with a half turn to quickly change decorating tips. Works with all standard Wilton tips.

Tip Organizer



Durable case holds 55 standard-sized tips; case height allows for nesting of up to three tips. Secure snap closure locks tips in place so they do not shift and mix. Separate compartment holds couplers and oversized tips.



Petal

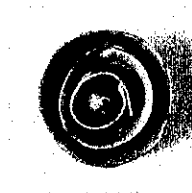
The petal tip family serves many important roles. It is instrumental in creating the icing ribbon rose shown here, and most famously, The Wilton Rose. It also creates decorative ruffles. Shown: tip 104.



Petals



Ruffle



Ribbon Rose



Drop Flower

The drop flower tip family creates some of the easiest to make flowers. Make the star drop flower by holding the bag straight up and squeezing. A swirl drop flower can be created by twisting your wrist as you squeeze the decorating bag. Shown: tip 2D.



Star Drop Flower



Swirl Drop Flower



2D Swirl

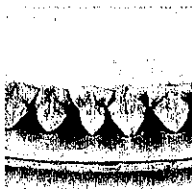


Leaf

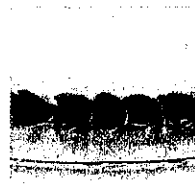
The leaf tip family can make a basic leaf, ruffle leaf and stand-up leaf depending on the techniques you use while squeezing the bag. A variety of leaves will make your floral sprays look more realistic. Shown: tip 352.



Leaf



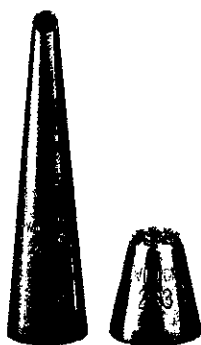
Leaf Border



Ruffle Leaf



Sunflower Petals



Specialty

The specialty tip family can add such excitement to your decorating. The elongated round 230 tip is used to fill éclairs, bismarcks and cupcakes. The multi-opening 233 tip can create clusters of strings for flowers and grass. Shown: tips 230 and 233.



Filling



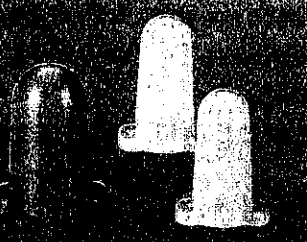
Shaggy Mum



Grass/Fur

Wilton Silicone Decorating Tip Cover Set

With convenient silicone covers, icing won't dry out in your bag between uses. They fit snugly over all standard and most large tips to keep air out. Tip covers are top-rack dishwasher safe. Make sure your decorating tip is clean before attaching.



Lesson 1

Star

Tip 18

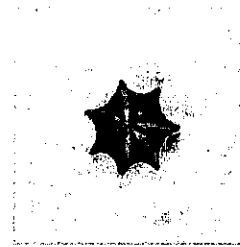
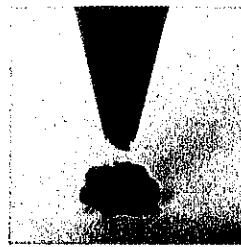
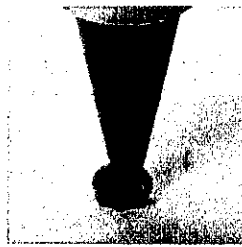
Disposable decorating bag

M

Icing
Consistency



Bag
Position



- Hold bag straight up.
- Tip should be about $\frac{1}{8}$ in. (3 mm) to $\frac{1}{4}$ in. (6 mm) above the surface as shown.
- Squeeze to form a star.
- Stop pressure and pull tip straight up and away.
- Stars will be neatly formed only if you stop pressure before you pull tip away.

Helpful Hint

You can substitute tips from the same basic tip family that are close in size for another. The effect will be a slightly smaller or larger decoration. Decorate other foods, too! Use star tip 21 or larger to cover tops of pies with whipped cream meringue, to top appetize crackers and celery sticks with cream cheese or to top deviled eggs.

Rosette

Tip 18

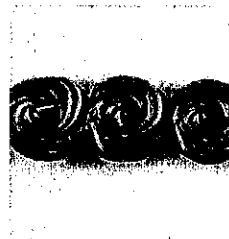
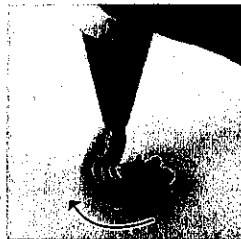
Disposable decorating bag

M

Icing
Consistency



Bag
Position



- With tip slightly above the surface, squeeze out icing to form a star.
- Without releasing pressure, raise tip slightly as you drop a line of icing on top of the star in a tight complete rotation.
- R—Begin at 9:00, move to 12:00, then 3:00 and continue to 6:00.
- L—Begin at 3:00, move to 12:00, then 9:00 and continue to 6:00.
- Stop pressure at 6:00 but continue to move tip back to the starting point to make a complete rotation.
- Pull tip away, continuing the circular motion so that the tail maintains the circular shape of the rosette.

Wavy Line

Tip 18

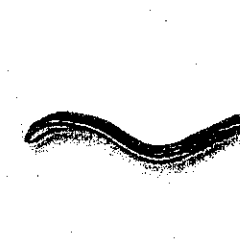
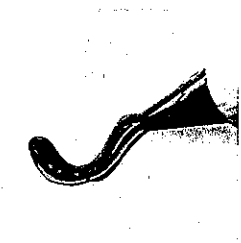
Disposable decorating bag

M

Icing
Consistency



Bag
Position



- Lightly touch the surface with the tip.
- Use steady pressure as you glide tip along the surface in a wave like motion.
- Move your whole arm, not your wrist, as you glide tip along the surface.
- Stop pressure.
- Pull tip away.

Now Prepare:

- Practice board with star and rosette practice sheets and previously prepared disposable decorating bag with tip 18.
- Have lines and loops practice sheet ready.

Loop

Tip 18

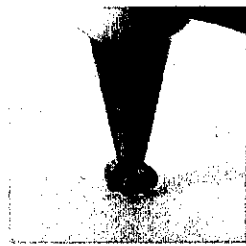
Disposable decorating bag



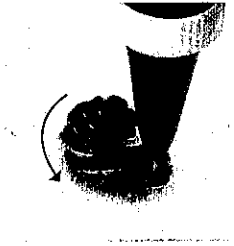
Icing
Consistency



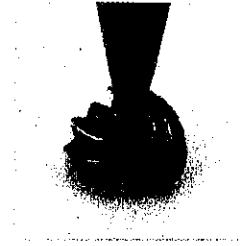
Bag
Position



- Hold the bag with the tip slightly above the surface. Starting at 12:00, squeeze icing and raise tip slightly as you pipe a loop counterclockwise.



- Continue to move tip around to 6:00, without stopping pressure.



- Decrease pressure at 6:00 but continue to move tip back to 12:00. Stop squeezing and pull tip away.



- This is the completed loop.

1M Rosette

Tip 1M

Disposable decorating bag



Icing
Consistency



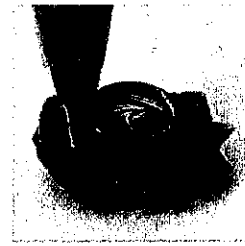
Bag
Position



- Hold tip approximately 1/2 in. (1.27 cm) above surface. Squeeze out icing to form star.



- Without releasing pressure, raise tip slightly as you drop a tight line around the star in a complete rotation.



- Depending on the size of the rosette you wish to achieve, stop pressure to end rotation. Pull tip away.



- This is a completed rosette.

1M Swirl

Tip 1M

Disposable decorating bag



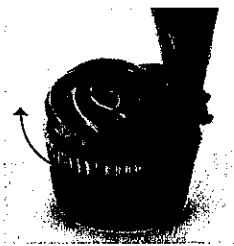
Icing
Consistency



Bag
Position



- Begin like the 1M rosette above. Squeeze out icing to form a star.



- Without releasing pressure, raise tip slightly as you drop a tight line around the star in a complete rotation. Cover top of cupcake completely.



- For additional height after completing the first rotation, continue moving the tip toward center and up and around to make a second rotation.



- Stop pressure to end rotation at center. Pull tip away.

Now Prepare:

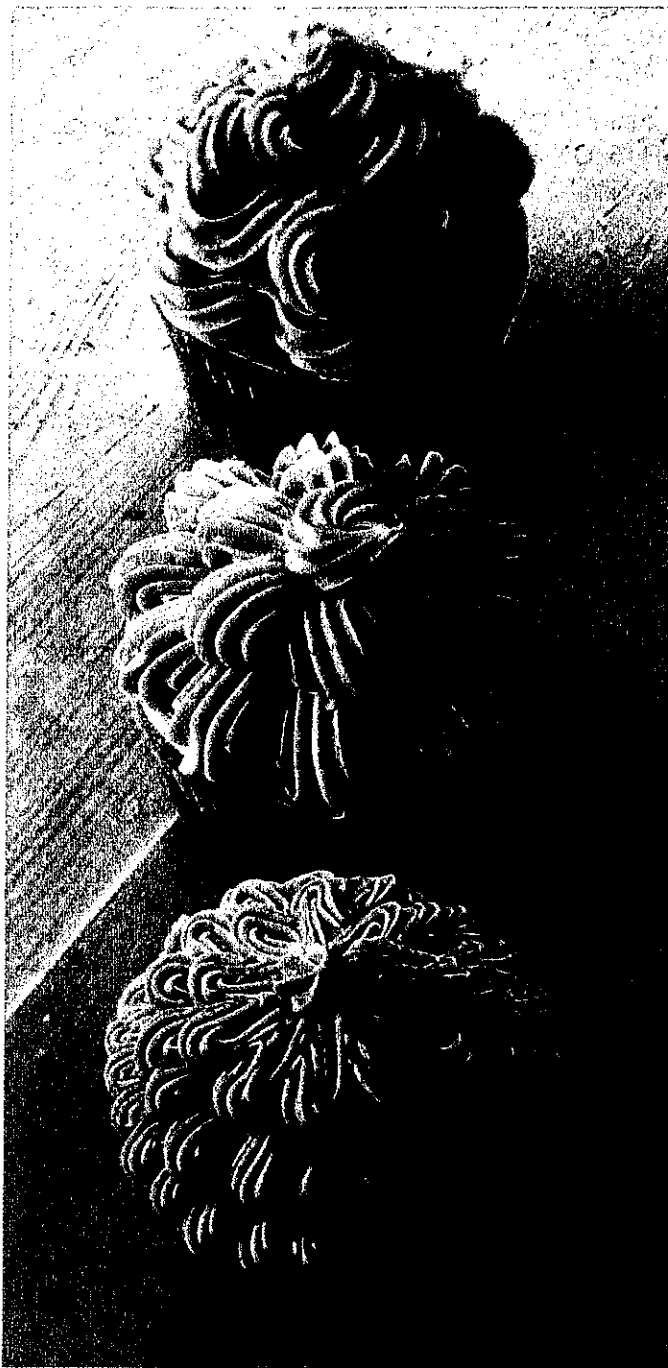
- Practice board with lines and loops practice sheets and previously prepared disposable decorating bag with tip 18.
- Have 1M swirl/1M rosette practice sheets and 1M previously prepared disposable decorating bag with 1M tip ready.

Lesson 1

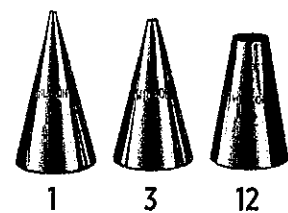
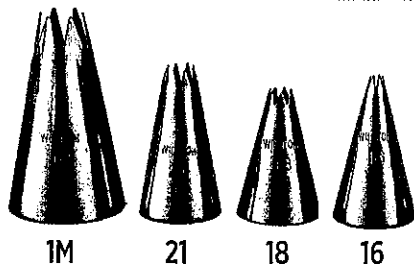
Be Inspired! Using Decorating Tips

Shown below are all the tips used in Course 1. Just imagine how many different designs and decorations you can make using these tips!

Star



Round

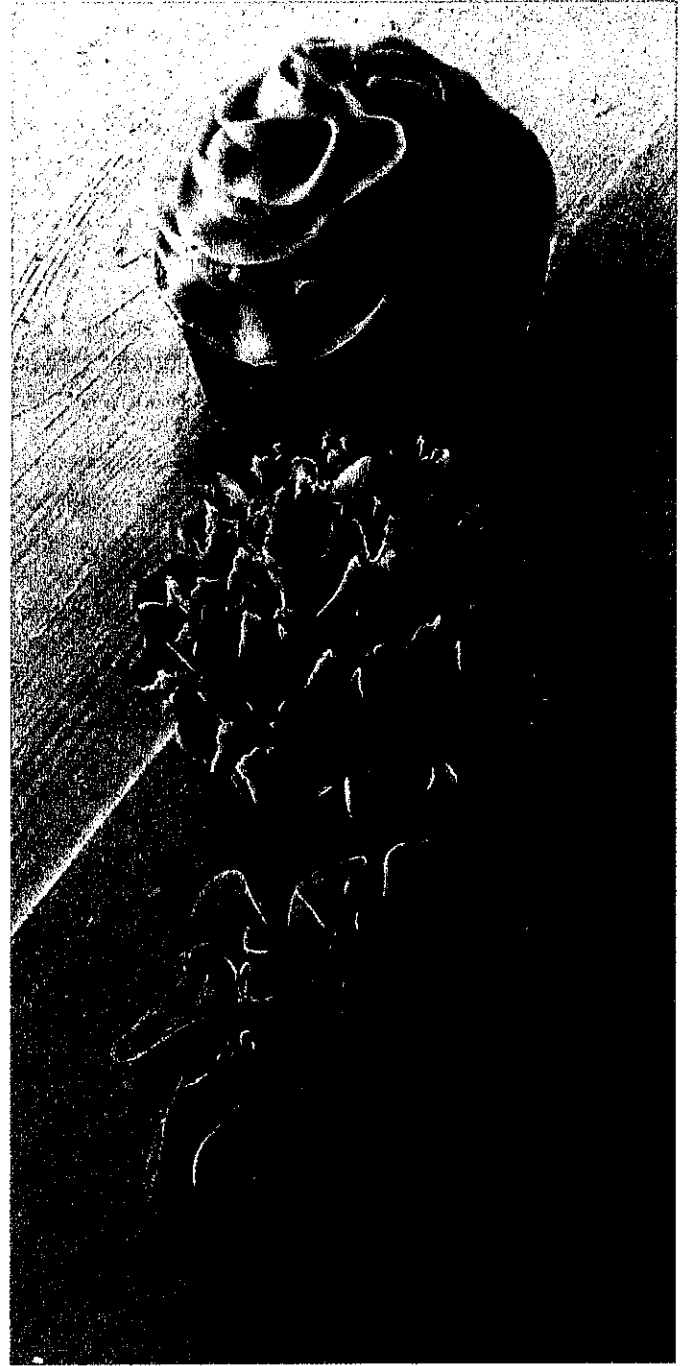


Use this section of inspiration for more ideas to get you decorating!

Petal



Drop Flower



104



2D

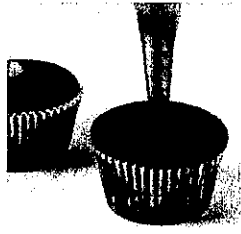
Lesson 1

Filling A Cupcake

Tip 230 or 1M

Filling of choice

Disposable decorating bag



Use tip 230 for thin consistency fillings.

- Insert tip into the top of cupcake.
- Squeeze with light pressure.
- Slowly pull tip toward surface of cupcake.
- Stop pressure and pull tip away.

Use tip to core for chunky consistency fillings.

- Insert wide end of tip of your choice into center of cupcake.
- Lightly push down until tip is about $\frac{2}{3}$ into cupcake.

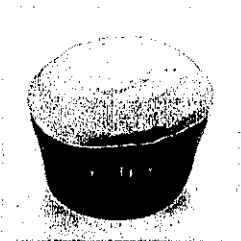
- Remove tip and fill hole with filling of your choice.

Icing A Cupcake

9 in. (22.8 cm) angled spatula

T

Icing Consistency



- Place a dollop of icing at the center of the cupcake.

- Spread icing across the top, pushing toward the edges. Remember, to reduce crumbs, the spatula should only touch the icing and not the cupcake surface.

- When icing has been pushed to edge, run spatula around the edge to smooth.

Now Prepare:

- Filling your cupcake and icing a cupcake smooth is optional practice. Please ask Wilton Method Instructor if you need help with these techniques.
- Use the techniques just in this lesson on your cupcakes. See the inspiration on pages 16 and 17 to get you started!

Lesson 2

Dot

Tip 12

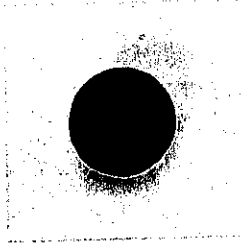
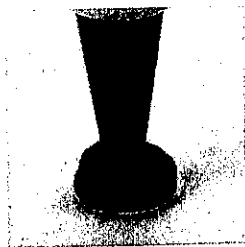
Disposable decorating bag with coupler



Icing Consistency



Bag Position



- With end of tip slightly above the surface, squeeze, apply steady, even pressure to bag.
- As icing begins to build up, raise the tip with it, but keep the end buried in the icing.
- To complete the shape, stop squeezing.
- Pull off to the side, using tip to shave off any point.

Pulled Dot

Tip 12

Disposable decorating bag with coupler

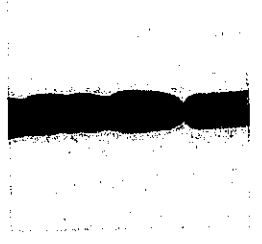
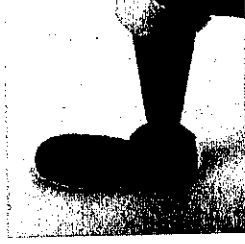
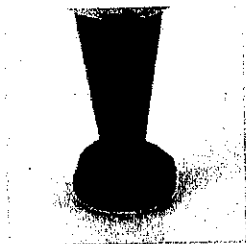
Spatula



Icing Consistency



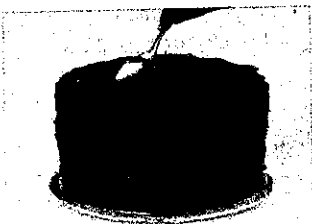
Bag Position



- Pipe a dot following directions above.
- Place the edge of the spatula on center of dot and pull outward.
- Pipe another dot to cover the tail.
- Repeat piping dots and pulling icing with spatula to cover surface.

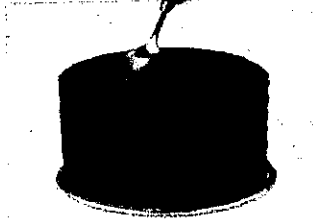
Icing Techniques to Add Texture

When you don't have the time to ice your cake smooth or pull out your decorating bags, try these techniques created with items from your silverware drawer.



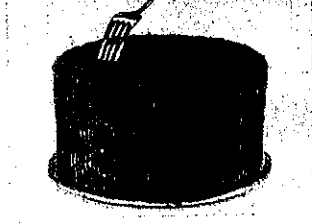
Teaspoon Swirl

Move the back of a teaspoon over the icing in a swirl motion in different directions. Cover the sides of the cake with swirls, and then cover the cake top with swirls.



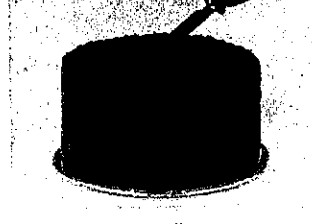
Tablespoon Imprint

Move the back of a tablespoon over the icing in a scallop motion. Cover the sides of the cake with rows of scallops, beginning at the top edge and working down. For the cake top, cover with swirls.



Fork Tine Drag

Drag the tines of the fork from top to bottom on the side of the cake in a loose zigzag motion. Repeat to cover the top of the cake.



Butter Knife Pull

Pull the tip of the butter knife from top to bottom on the side of the cake. For the cake top, begin at the center and pull the butter knife out to the edge of the cake.

Now Prepare:

Practice board with dot/pulled dot practice sheet.

Disposable decorating bag with coupler, fitted with tip 12.

Piping Gel Pattern Transfer

To copy your pattern as it originally appears, you must first make a reverse pattern and trace with piping gel. Pattern will be turned over and transferred onto your cake.

Pen or pencil

Pattern

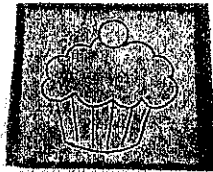
Disposable decorating bag with coupler and tip 1, filled with piping gel

Parchment paper

Decorator brush

Iced cake with crusted icing

(Violet-tinted piping gel shown for photography purposes.)



- Place parchment paper over pattern and trace with pencil or pen.
- Turn parchment paper over.

- Using piping gel, glide tip on the surface to trace over lines. Use very light pressure.

- Turn parchment paper over and position pattern. Use a decorator brush to gently trace over the gel lines.

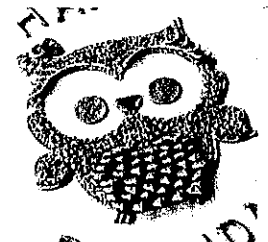
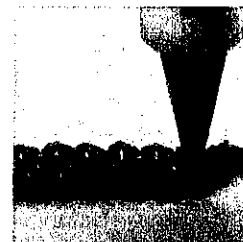
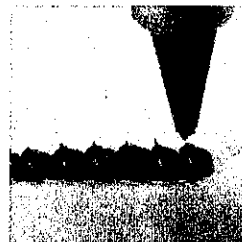
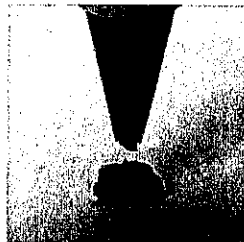
- Lift paper.
- Pattern will be transferred to cake.
- Optional: Outline over piping gel with icing before filling in design.

Filling In the Transfer

Star Fill-In

Tip 18

Disposable decorating bag with coupler



- Using the star technique you learned in Lesson 1, pipe row of stars uniformly and close together in a line.
- Make stars as uniform as possible, and place them very close together so there are no gaps.

- Star fill-in can be used to cover large sections or the entire surface of a cake, cupcake or other treat.

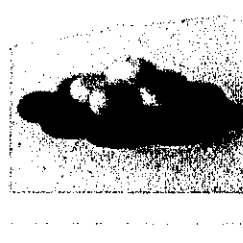
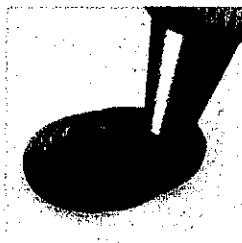
- Continue piping additional rows, adjusting the tip position so that the stars are piped in between the stars of the previous row to fill in cake surface without any gaps.

- Example of a star fill-in transfer.

Elongated Dot

Tip 12

Disposable decorating bag with coupler



- Begin as you did for a dot.
- When icing builds to the size you want, slowly move tip parallel to the surface to create the desired shape.

- To complete the dot, stop squeezing as you bring tip to the surface.
- Pull off to the side, using tip to shave off any point.

- Layer elongated dots to add height to your cake.

Now Prepare:

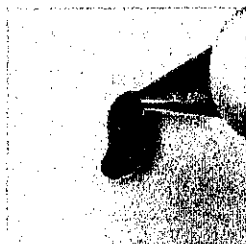
- Elongated dots and star fill-in practice sheet.
- Disposable decorating bag with coupler, fitted with tip 18.
- Change out to tip 12 when ready to practice elongated dots.

Borders

Zigzag

Tip 18

Disposable decorating bag with coupler



- Lightly touch the surface with the tip.
- Squeeze and glide tip along the surface in an up-and-down motion.



- Move whole arm, not wrist, as you pipe tight waves.
- Stop squeezing and pull tip away.



- This is the completed zigzag border.

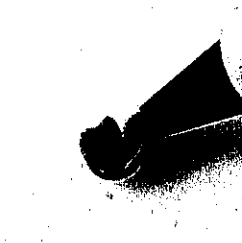
Easy Ruffle

Tip 104

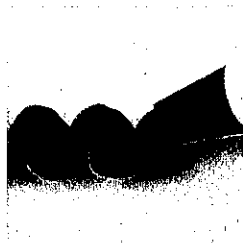
Disposable decorating bag with coupler



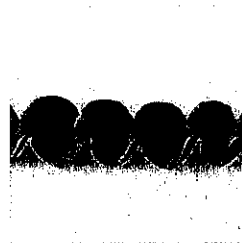
- Hold bag with wide end of tip lightly touching the surface and narrow end facing away from surface. As you keep the wide end against the surface, move whole arm up to pull up icing.



- Move whole arm down to complete one wave of the ruffle.



- Repeat up-and-down motion. Raise and lower your arm as you move around the cake. Repeat this motion for the entire ruffle.



- Moving your arm quickly up and down will give you a tight ruffle. For a looser look, move more slowly across the surface. Practice different looks to perfect your pressure control.

Shell

Tip 21

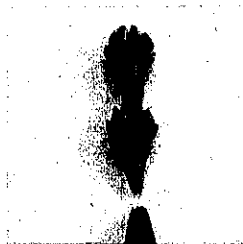
Disposable decorating bag with coupler



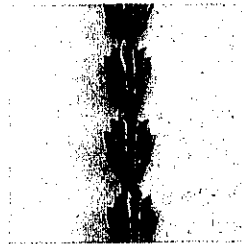
- With tip slightly above the surface, squeeze hard.
- Let the icing fan out generously as it forces the tip up.



- Gradually relax pressure as you lower tip, at the same time pulling the bag toward you until tip reaches the surface.
- Stop squeezing and pull tip along the surface to form a tail.



- A shell border is a series of shells in a row.
- Make first shell and start the second shell about 1/4 in. (6 mm) away from the tail of the previous shell.



- Fanned end just covers the tail of the preceding shell.
- This is the completed shell border.

Now Prepare:

- Zigzag practice sheet and disposable decorating bag with medium consistency icing and tip 18.
- Easy ruffle practice sheet and disposable decorating bag with medium consistency icing and tip 104.
- Shell and shell border practice sheet and bead and bead border practice sheet and disposable decorating bag with medium consistency icing and tip 21.

Lesson 3

Borders (continued)

Bead

Tip 3

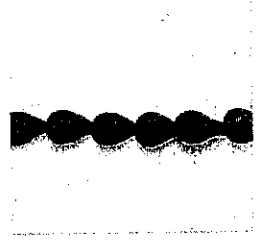
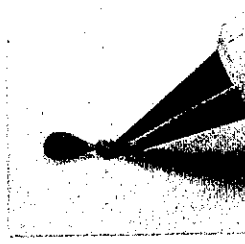
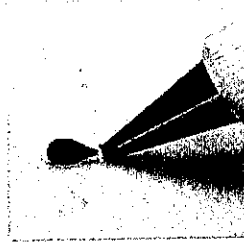
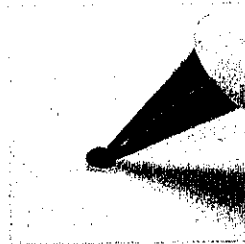
Disposable decorating bag with coupler

M

Icing Consistency



Bag Position



- Holding tip slightly above the surface, squeeze bag as you lift tip slightly so that icing fans out.
- Relax pressure as you draw the tip down and bring the bead to a point; stop squeezing and pull tip away.
- A bead border is a series of beads in a row.
- Make first bead and start the second bead about 1/4 in. (6 mm) away from the tail of the previous bead.
- Fanned end just covers the tail of the preceding bead.
- This is the completed bead border.

Leaves

Tip 352

Disposable decorating bag with coupler

M

Icing Consistency



Bag Position



Basic Leaf

- Tip should lightly touch the surface with the points of tip aligned vertically.
- Squeeze hard to build up base.
- Slowly raise tip slightly.
- Relax pressure as you pull away to form the leaf point.
- Stop squeezing and pull tip away.

Ruffled Leaf

- Tip should lightly touch the surface with the points of tip aligned vertically.
- Squeeze hard to build up base.
- Slowly move tip up and down to form a ruffle as you build the leaf.
- Relax, stop pressure and pull tip away to form the point.

Stand Up Leaf

- Tip should lightly touch the surface with the points of tip aligned vertically.
- Squeeze hard to build up base.
- Slowly raise tip vertically as you build the leaf.
- Relax, stop pressure and pull tip away to form the point.

Helpful Hint

If edges of leaf are jagged, thin icing using corn syrup (1 teaspoon per cup of icing).

Grass

Tip 233

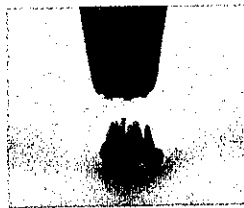
Disposable decorating bag with coupler

M

Icing Consistency



Bag Position



- Holding tip slightly above the surface, squeeze bag as you lift tip to form grass.
- When icing is long enough (about 1/2 in. [3 mm]), stop squeezing and pull tip away. Grass will be neatly formed only if you stop squeezing before you pull tip away.
- For a more natural look sometimes pull tip slightly to the right or left, instead of straight up.
- Remember to keep clusters close together so cake does not show through.

Now Prepare:

- Leaves practice sheet and previously prepared disposable decorating bag with medium consistency icing and tip 352.
- Bead practice sheet and medium consistency icing in disposable decorating bag with tip 3.
- Grass practice sheet and medium consistency icing in a disposable decorating bag with tip 233.

Star Drop Flower

Tips 2D, 3

Disposable decorating bag



Icing Consistency



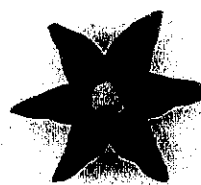
Bag Position



- With end of tip 2D just touching the surface, squeeze with steady pressure.



- Let icing build up to make the flower.
- Stop squeezing and pull tip away.



- Using tip 3 and almost touching the flower, squeeze out a dot of icing. Keep end of the tip buried in the icing.
- Stop squeezing.



- Pull tip up and off to the side, shaving off the point on the dot.
- Pipe flowers around surface to fill in all spaces.

Swirl Drop Flower

Tips 2D, 3

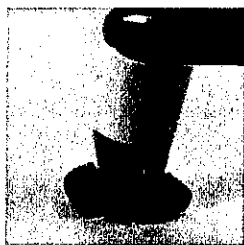
Disposable decorating bag



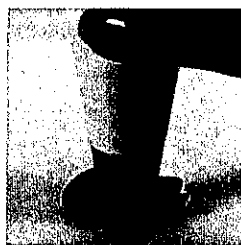
Icing Consistency



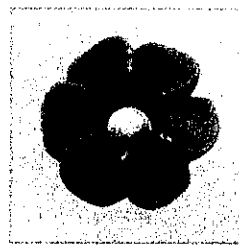
Bag Position



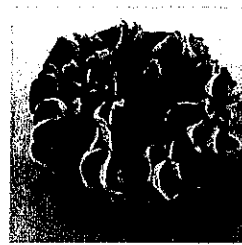
- Turn your hand $\frac{1}{4}$ turn so the back of your hand is away from you and your knuckles are at 9:00 (R) or 3:00 (L).
- Lightly touch the surface with tip 2D.



- Squeeze out icing, while slowly turning your hand until back of your hand returns to its natural position (your knuckles are at 12:00).
- Stop squeezing and pull tip away.



- Using tip 3 and almost touching the flower, squeeze out a dot of icing. Keep end of the tip buried in the icing.
- Stop squeezing.



- Pull tip up and off to the side, shaving off the point on the dot.
- Pipe flowers around surface to fill in all spaces.

Daisy

Tips 3, 104 & 12

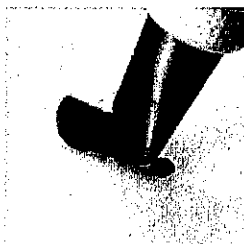
Disposable decorating bag with coupler



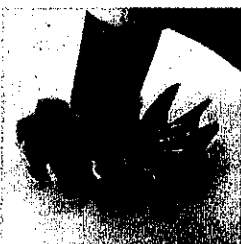
Icing Consistency



Bag Position



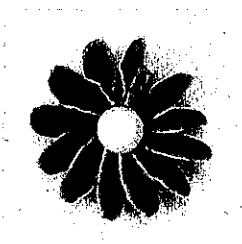
- Pipe a small dot with tip 3 to form the flower center and guide for forming the daisy. Starting at any point near the outer edge and with wide end of tip 104 lightly touching



- surface (narrow end is pointing out and slightly angled upward) squeeze and move tip toward center, forming a petal.
- Stop squeezing and pull tip away.



- Repeat for a total of 12 or more petals, piping each petal right next to the previous around the center guide.
- Hold decorating bag fitted with round tip 12 at a 90° angle to surface and pipe dot for flower center.



- This is the completed daisy.

Helpful Hint

Daisy can also be piped on a flower nail.

Now Prepare:

- Daisy practice sheet and disposable decorating bag with medium consistency icing and tip 3 (for center guide).
- Practice sheet for star drop flower and swirl drop flower.
- Previously prepared disposable decorating bag with tip 2D.

Lesson 3

Sunflower

Tips 12, 352 & 16

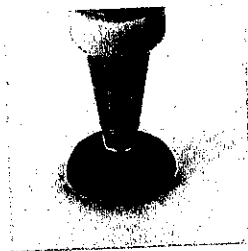
Disposable decorating bag with coupler



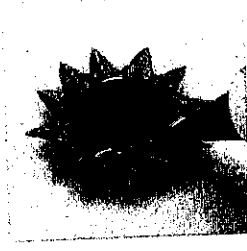
Icing Consistency



Bag Position



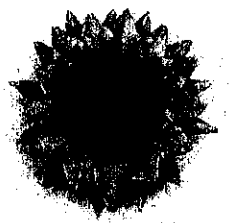
- Hold decorating bag with tip 12 at 90° angle to surface. Pipe a 1 in. (2.5 cm) dot and press lightly to flatten.



- Hold decorating bag with tip 352 at a 45° angle to pipe first row of petals. Pipe a second row on top of and between petals of first row.



- Hold bag with tip 16 at a 90° angle to pipe stars on center mound.



- This is the completed sunflower.

Zinnia

Tips 12, 104 & 3

Disposable decorating bag with coupler

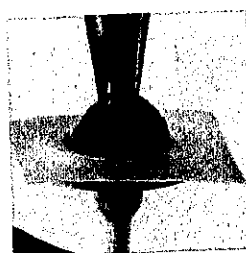
Flower Nail: R in left hand L in right hand



Icing Consistency



Bag Position



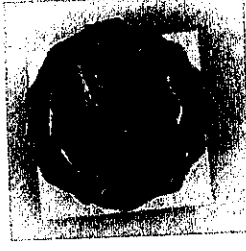
- Hold flower nail between thumb and forefinger.
- Attach parchment paper square to flower nail with a dot of icing.
- Hold decorating bag with tip 12 at 90° angle to nail surface.



- Pipe 1 in. (2.5 cm) ball and press lightly to flatten.
- Hold decorating bag with tip 104 at 45° angle with the wide end of tip touching the outer edge of the ball, rotate nail



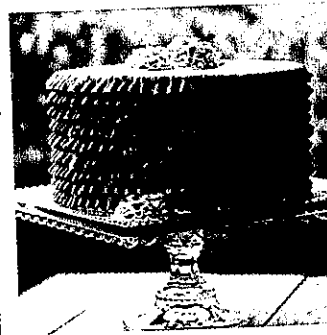
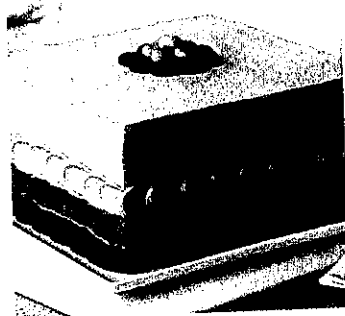
- out to end of finger. Pipe a circle of zigzags.
- Repeat zigzag for three to four more circles, each time angling the tip up a little more.



- Add five tip 3 dots to center or attach Sugar Pearls.
- This is the completed zinnia.

Be Inspired! Guidelines for Elementary Cake Design

Whenever you think about creating a cake design, you'll want to consider the points on our checklist below. No matter where your imagination takes you, these suggestions will help you plan and complete a successful cake you can serve with pride.



- Choose your theme (season, occasion, etc).
- Choose colors to complement your theme.
- Choose your decorations/flowers based on your colors.
- Try to carry your color scheme from top to bottom.
- Consider the size of your cake—larger decorations or groupings on larger cakes.

- Your decorations should be in proportion to the size of your cake.
- Decide what your focal point will be (the place where you want your eye to be drawn, such as the flowers or message).
- Determine placement of focal point.
- The bottom border should be large enough to balance the top of the cake.

Now Prepare:

- Use the techniques from Lessons 1, 2 and 3 to decorate treats.
- Sunflower-practice sheet
- Flower nail with small parchment square.

Getting Ready for Lesson 4

As preparation for Lesson 4, you'll need to bake an 8 in. (20.3 cm) round cake. Your cake should be layered, torted, filled and ready to ice. You'll apply your texture and decorations to the cake in class. You'll also want to spend some time practicing the skills you learned today. Prepare a bag of icing and use your practice board or cookies to test your new found skills. The more you do, the better prepared you'll be for Lesson 4.

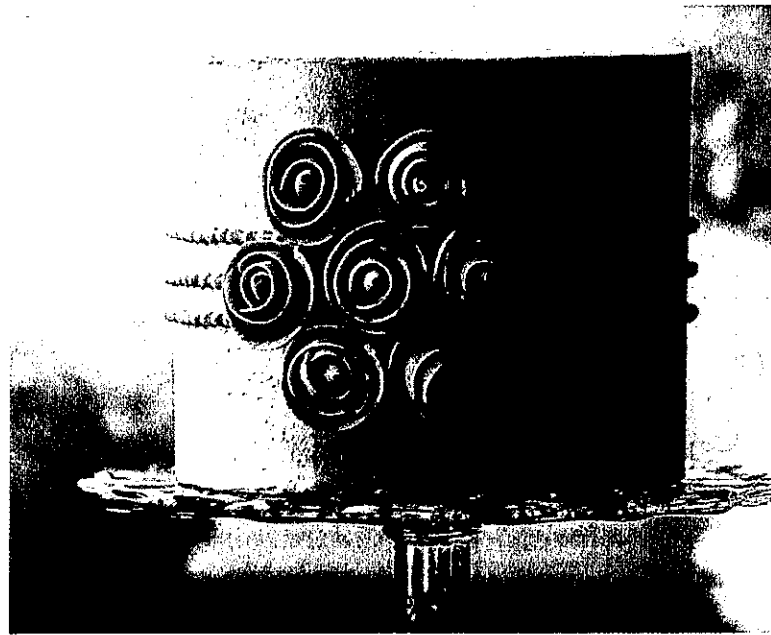
Please bring the following items to the next class.

FROM HOME

- 24 in. x 24 in. (60 cm x 60 cm) table cover (such as a folded bath towel)
- Scissors
- Pencil
- Toothpicks
- 1 - 8 in. (20.3 cm) cake, torted, filled, placed on cake circle and covered for transportation
- Box or cake caddy for transportation
- Small bottle of water (squeeze bottle recommended)
- Disposable cloth or paper towels
- 4 - disposable cups or bowls (to mix and tint icing)
- Gallon size (10.56 in. x 11 in. [26.8 cm x 27.9 cm]) plastic bag for cleanup
- 3 recipes (7½ cups [1.8 kg]) of class buttercream icing prepared the following way:
 - 3½ cups (840 g) thin consistency icing, tinted color of choice for printing, writing and icing final cake.
 - 2 cups (480 g) of medium consistency icing, tinted with color of choice for texture and borders on final cake.
 - Tint remaining 2 cups (480 g) of stiff icing any color of your choice for final cake flowers.

WILTON PRODUCTS

- Contents of Course 1 Kit (see pages 2-3)
- Course 1 Student Guide
- Additional Disposable Decorating Bags (if needed)
- Icing Bag Ties (optional)
- Decorating Turntable (optional)



Printing

Tip 3

Disposable decorating bag with coupler



Happy

- When printing, always pipe each letter in sections.
- Move from the top to the bottom of each section, end the line and begin the next section at the top.

- Squeezing steadily, lightly touch tip to the surface to attach the beginning of the line.
- Raise tip slightly and continue to squeeze, gliding the tip above the icing surface.

- Stop squeezing and touch tip to surface. To end line pull tip away.
- Be sure the end of the tip is clean before you go on to another line.

Writing

Tip 3

Disposable decorating bag with coupler



Congr

Congratulations

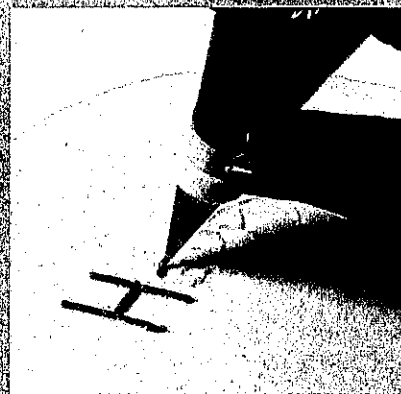
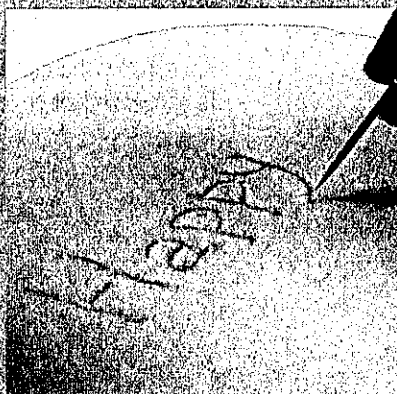
- Squeeze with steady, even pressure.
- Glide tip above the surface with a straight wrist.
- Stop squeezing.

- Keep your wrist straight, moving your entire arm as you write.

Note: Left-handed decorators may have to adjust bag angle and direction to fit their writing style.

Helpful Hint

Use a toothpick to write out the words or message you want on your iced cake first. Once satisfied with the positioning, use the outline made by the toothpick as a guide as you go back over it with a bag and tip. It is much easier to smooth the top of your icing if you make a mistake than to remove tinted icing.



Now Prepare

- ☑ Printing and writing practice sheet
- ☑ Previously prepared disposable decorating bag with thin consistency icing and tip 3.

Lesson 4

Ribbon Rose

Tips 12, 104

Disposable decorating bag with coupler, flower nail, rose template, parchment square

S Icing Consistency

Base

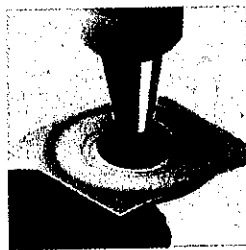


Bag Position

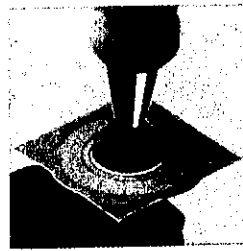
Petals



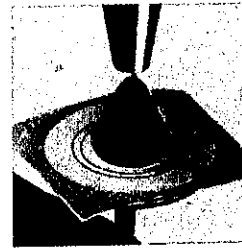
Bag Position



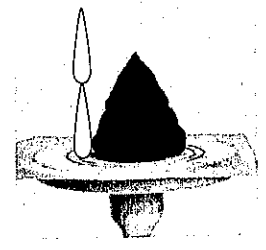
- Hold decorating bag straight up in one hand, the flower nail in the other hand.
- End of tip 12 should be slightly above the center of the flower nail.



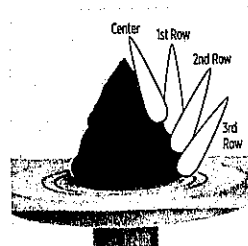
- Using firm, steady pressure, squeeze out a heavy base of icing, keeping the end of the tip buried in it as you squeeze.



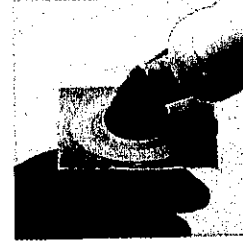
- When base fills out the smallest circle on the template, start to lift tip higher and decrease pressure to form a cone-like shape.
- Stop pressure and lift tip away.



- Rose base should be 1 1/2 times as high as the opening of tip 104.



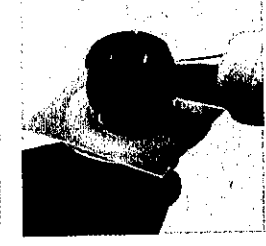
- Use this picture as a reference for the tip position for each row of petals.



- Center Wrap**
- Position bag so wide end of tip 104 is down and the narrow end is tilted in toward rose base.
 - Insert tip into rose base about halfway from the top.
 - Squeeze bag, hold flower nail between thumb and forefinger and rotate out to end of finger. Move tip up until the ribbon of icing overlaps itself at the top of the rose base.



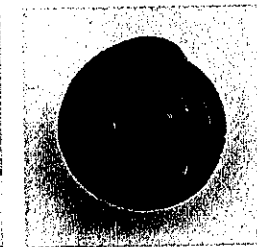
- Relax pressure as you move tip down to the bottom of base.
 - Stop pressure, lift tip away.
- First Row**
- Position bag so wide end of tip is down and touching base at or slightly below midpoint, narrow end straight up.
 - While squeezing, turn nail one full rotation.
 - Stop pressure, lift tip away.



- Second Row**
- Rotate nail 1/3 turn. Position bag so wide end of tip is down and touching base directly beneath the first petal, narrow end angled out slightly.
 - While squeezing, turn nail one full rotation.
 - Stop pressure, lift tip away.



- Third and Fourth Rows**
- Repeat same as second row, adjusting the narrow end of tip out a little farther each time.



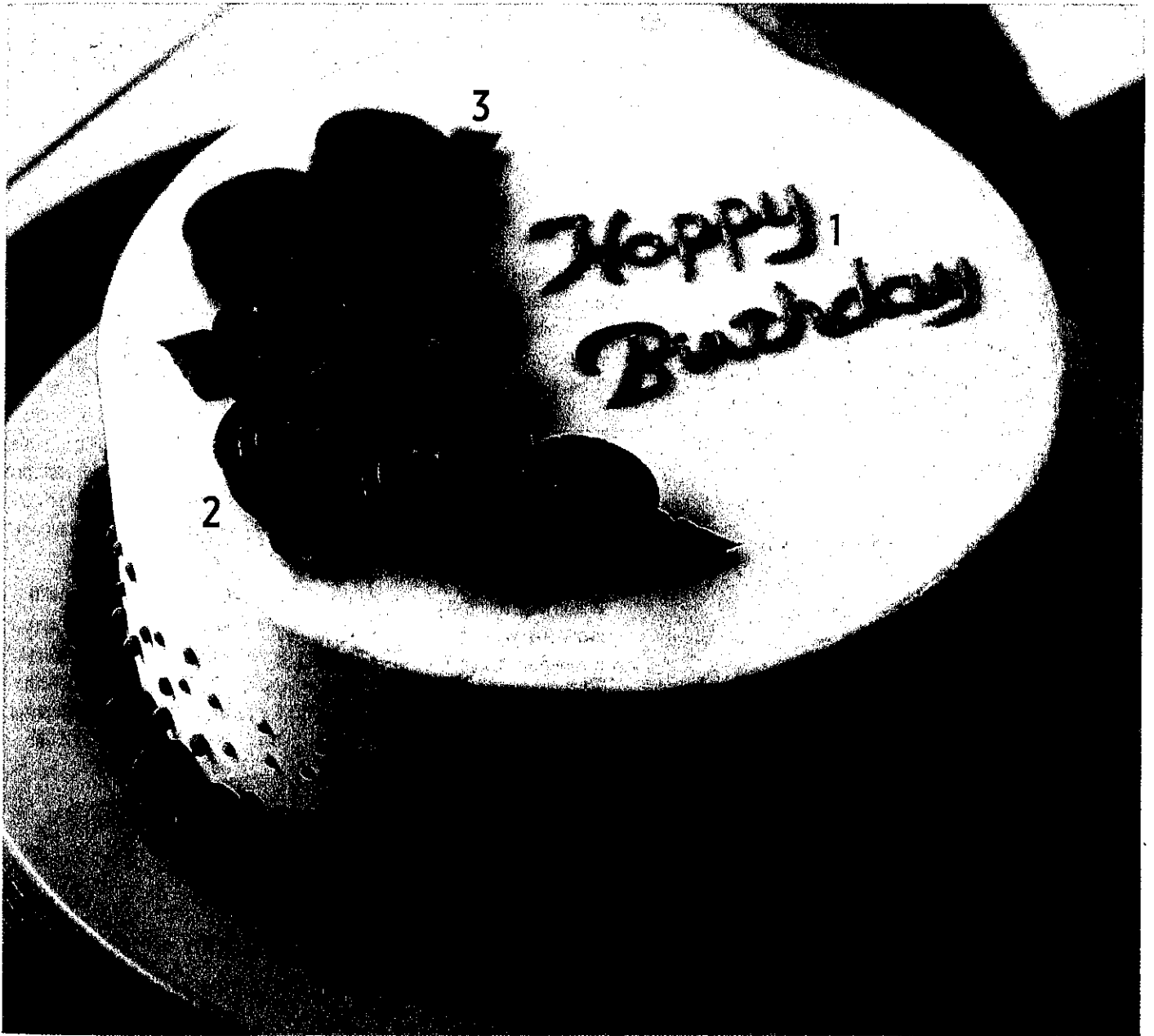
- This is the completed ribbon rose.

Now Prepare

- ☑ Rose nail template and parchment squares.
- ☑ Disposable decorating bag with stiff consistency icing and tip 12.
- ☑ Tip 104 (to be switched out with tip 12 when base is finished)

Be Inspired! Guidelines for Decorating Your Cake

- 1 When decorating your cake, the message is usually written first to ensure sufficient space and proper placement.
- 2 When positioning flowers on a cake, pipe a mound of icing on the cake to secure them, then position flowers so they do not sit flat on the cake. Placing the flowers on a slight angle makes them look more natural.
- 3 Pipe leaves after flowers are in place. Leaves should be piped to follow the direction of the flower arrangement or in the direction the flowers would naturally grow.
- 4 Borders are usually the last thing to be added to your cake. That way they won't be in the way as you decorate the cake top.



Now Prepare:

- Final cake! Follow the guidelines above and build your own creation. See the back cover for additional inspiration.

Want more? Learn 19 new

Now you know how easy it is to learn new skills from a Certified Wilton Method Instructor. Continue to enhance your skills by learning even more amazing royal icing techniques like these!



8 IMPRESSIVE FLOWERS

Create lush bouquets with beautifully detailed flowers.



THE WILTON ROSE

Master Wilton's most iconic flower.

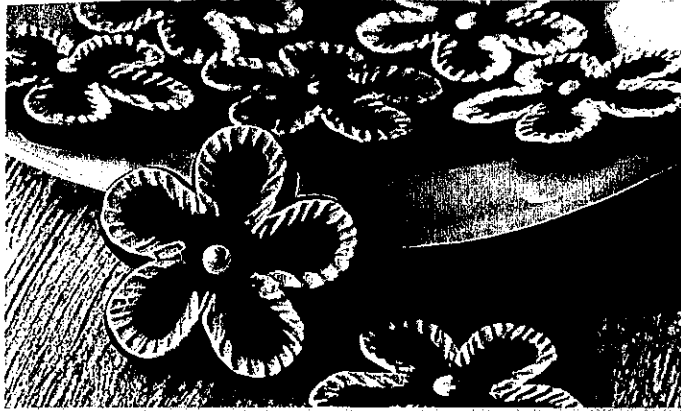


ROYAL ICING APPLIQUÉS

Make beautiful openwork shapes.

Course 2—Flowers & Cake Design

techniques in COURSE 2!



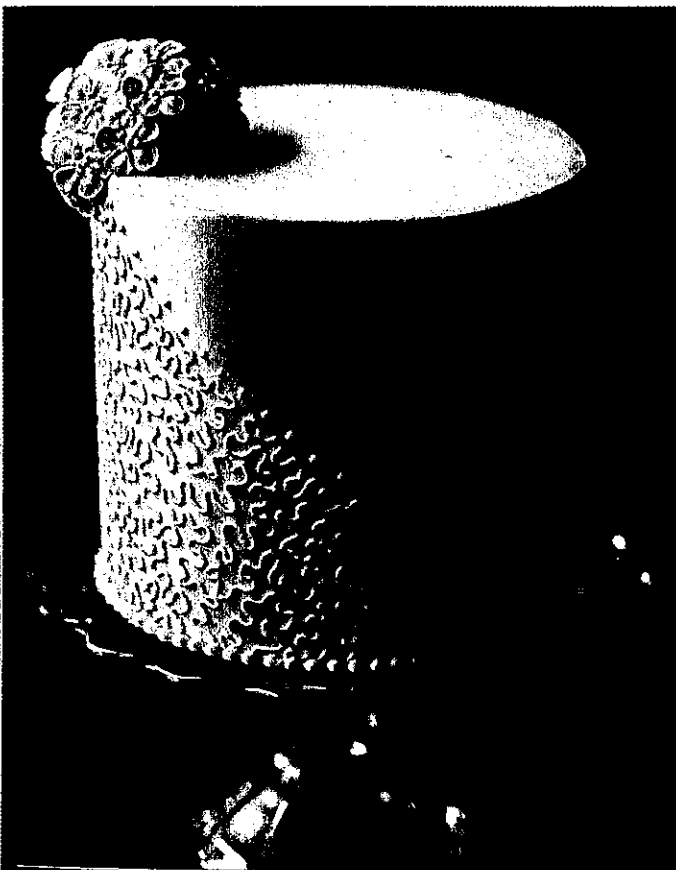
BRUSH EMBROIDERY

Highlight with brushed lines of icing.



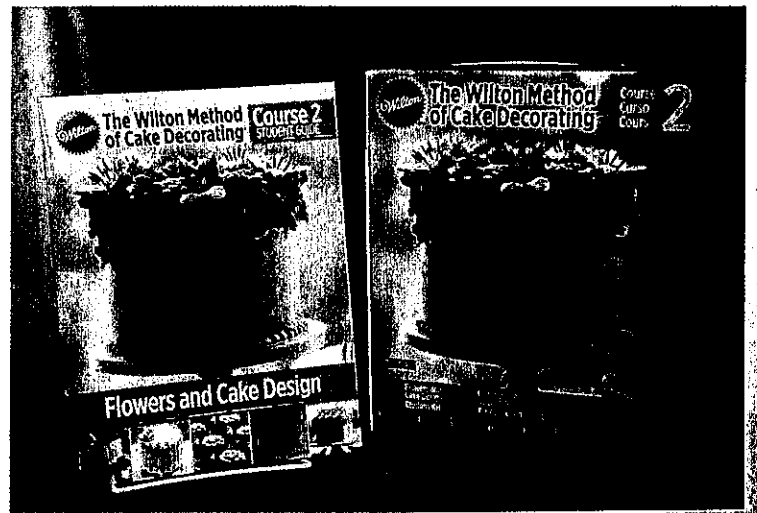
BASKETWEAVE

Learn this classic technique for an impressive floral basket cake.



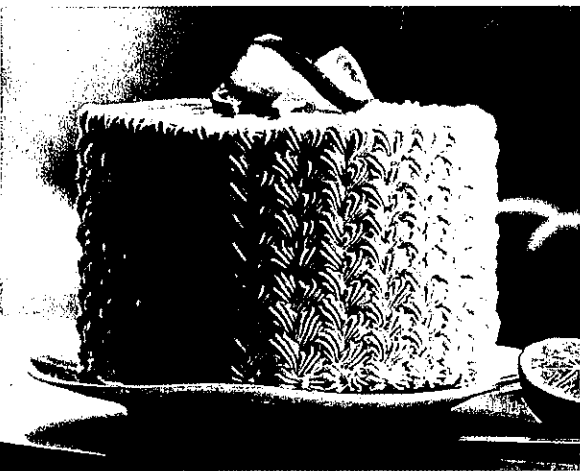
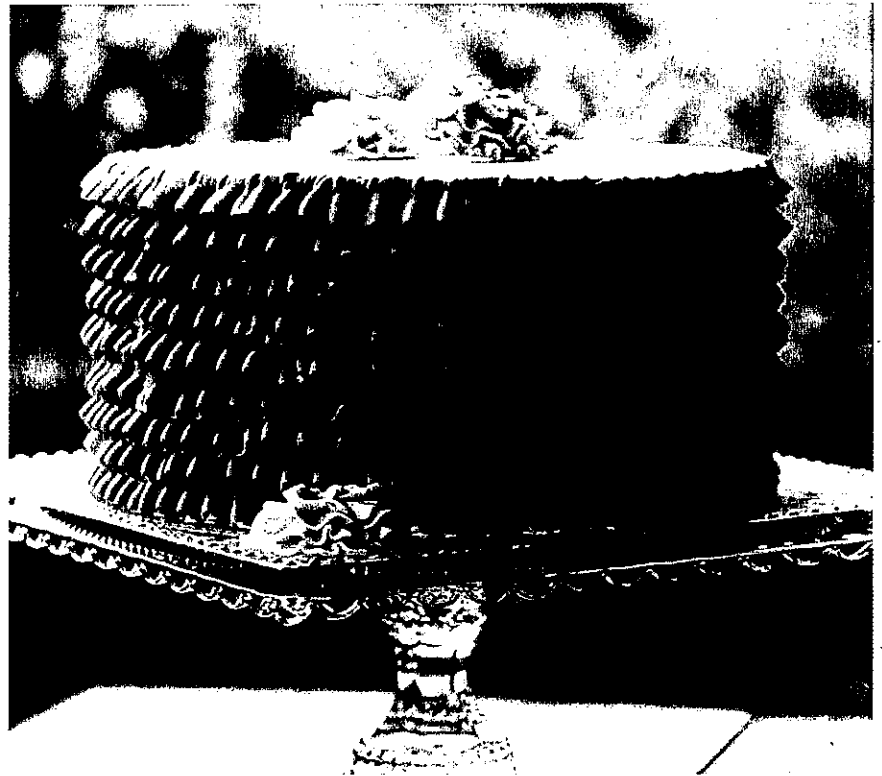
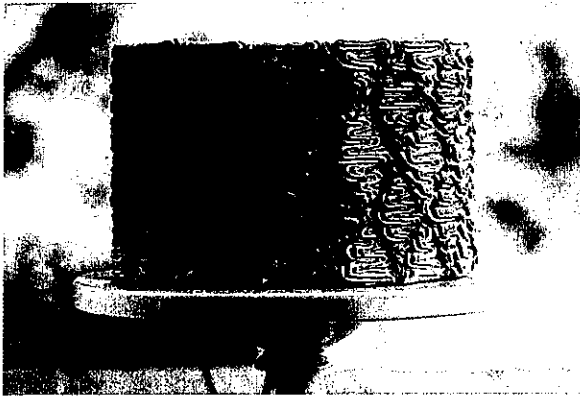
CORNELL LACE

Fill in cakes with continuous curving lines.



**The Wilton Method
of Cake Decorating**

Sign up today! Ask your instructor how!



Decorate all this, and more, after taking Course 1!
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 Wilton Industries, Inc.
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 Class Locations: 800-942-8881
www.wilton.com

CANADA
 Wilton Industries Canada Company
 98 Carrier Drive, Etobicoke, Ontario
 M9W 5R1 Canada
 Phone: 416-679-0790
 Fax: 416-679-0798
 Class Locations: 416-679-0790, ext. 200
 Email address: canadasales@wilton.ca

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