



# Instructions for Baking & Decorating Abby Cadabby™ Cake

123

## SESAME STREET

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

- Wilton Decorating Bags and Couplers or Parchment Triangles (instructions included with all bags)
- Decorating tips 1, 3, 12, 13, 16, 21
- Abby Cadabby™ Icing Color Set (includes Pink, Yellow, Blue, Violet) and Wilton Icing Color in Black. If Abby Cadabby™ Icing Color Set is not available, you will need Wilton Icing Colors in Rose, Lemon Yellow, Sky Blue, Violet.
- Wilton Cake Board, Fanci-Foil Wrap
- Cornstarch
- Light corn syrup



USE & CARE: Before the first and after each use, we recommend hand washing pan in hot soapy water.

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Wilton Method Cake Decorating Classes  
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### 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



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In U.S.A., Call 800-942-8881 Or visit our website at [www.wilton.com](http://www.wilton.com)  
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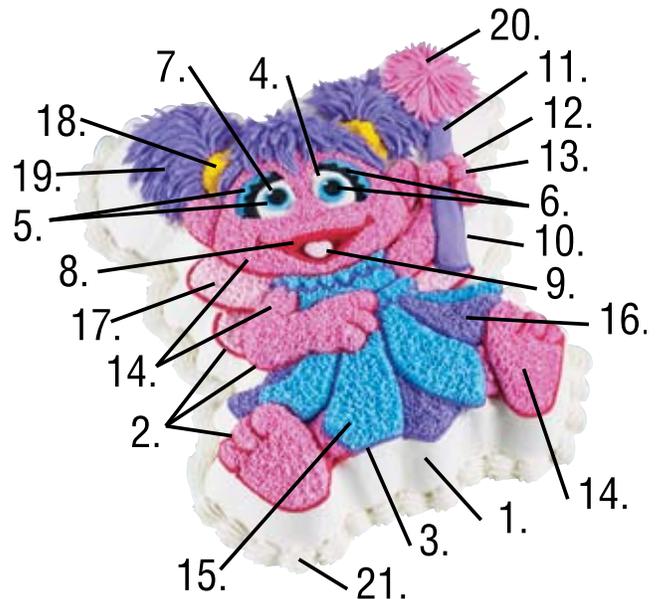
### To Decorate Abby Cadabby™ Cake

Make 6¼ cups of buttercream icing:

- Tint ¼ cup light pink
- Tint ¼ cup medium pink
- Tint ½ cup dark pink
- Tint ¼ cup yellow
- Tint ¼ cup blue
- Tint 1 cup light violet/pink combination
- Tint ½ cups dark violet/pink combination
- Tint ¼ cups black
- Reserve 2½ cups white (thin 1½ cups with 1½ tablespoons light corn syrup)

#### Decorate in Numerical Order:

1. Ice cake sides and background areas smooth with thinned white icing.
2. Outline arms, legs, face, mouth and wings with tip 3 in dark pink.
3. Outline dress with tip 3 in dark violet/pink combination.
4. Outline and pipe in whites of eyes with tip 3 in white (smooth with finger dipped in cornstarch).
5. Pipe in irises and eyelids with tip 3 in blue (smooth with finger dipped in cornstarch).
6. Pipe in eyelashes and pupils with tip 3 in black (smooth with finger dipped in cornstarch).
7. Pipe dot eye highlight with tip 1 in white (smooth with finger dipped in cornstarch).
8. Pipe in mouth with tip 3 in dark pink (smooth with finger dipped in cornstarch).
9. Pipe in tongue with tip 3 in light pink (smooth with finger dipped in cornstarch).
10. Outline wand with tip 3 in dark violet/pink combination.
11. Pipe in wand stick with tip 12 and light violet/pink combination (smooth with finger dipped in cornstarch).
12. Overpipe left hand holding wand with tip 3 in dark pink.
13. Cover left hand with tip 16 stars in medium pink.
14. Cover face, nose, ears, arms, feet and legs with tip 16 stars in medium pink.
15. Cover top and pleats on dress with tip 16 stars in blue.
16. Cover alternating pleats on dress with tip 16 stars in light violet/pink combination.
17. Cover wings with tip 16 stars in light pink.
18. Pipe barrettes with tip 3 in yellow (smooth with finger dipped in cornstarch).
19. Pipe tip 13 pull out star hair in light violet/pink combination.
20. Pipe tip 3 pull out dots pompom in medium pink.
21. Pipe tip 21 shell bottom border in white.



### Cake Release

#### For perfect, crumb-free cakes!

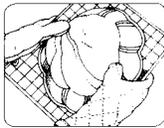
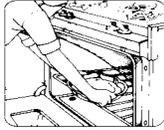
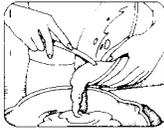
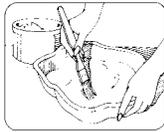
No need to grease and flour your baking pan – Cake Release coats in one step. Simply spread Cake Release lightly on pan bottom and sides with a pastry brush and fill with batter. Cakes release perfectly without crumbs every time, giving you the ideal surface for decorating. Now in convenient dispensing bottle. Certified Kosher. 8 oz. 702-6016



## Baking Instructions

Preheat oven to 350°F or temperature per recipe directions. Before first and after each use, we recommend hand washing pan in warm soapy water. Your cake will un mold 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 **Wilton Cake Release** or **Wilton Bake Easy™ Non-Stick Spray**, in place of solid shortening and flour). Make one 2-layer cake mix according to package or recipe directions. Pour the cake batter into pan, and if necessary, spread the batter around with a spatula to fill all areas of the pan evenly. Be careful not to touch sides or bottom of pan. Bake cake on middle rack of 350°F oven for 40-45 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.

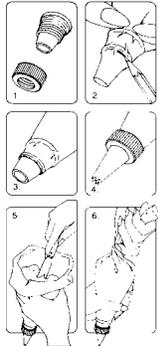


## Using Your Decorating Bag and Coupler

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 ½ 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.



## 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.

½ cup solid vegetable shortening      4 cups (1 lb.) sifted confectioners' sugar  
 ½ cup butter or margarine, softened      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. **For Chocolate Buttercream:** Add ¾ cup cocoa or three 1 oz. unsweetened chocolate squares, melted, and an additional 1 to 2 tablespoons milk to recipe. Mix until well blended. Yield: 3 cups.

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Learn more at [www.sesameworkshop.org](http://www.sesameworkshop.org)



## Decorating With Wilton Icings

**Wilton Icing 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. 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 – frosting, decorating and flower making.

## Coloring Your Icing

Wilton Icing Colors are best for decorating because they are concentrated and give the deepest, most vivid icing colors. Use a toothpick to swirl icing color into icing, then mix well. Add color gradually until you get the icing color you desire.

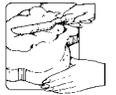
## Let's Practice Decorating

Use decorating bag and coupler as directed in this booklet. 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 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 or visit [www.wilton.com](http://www.wilton.com).



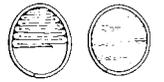
## Icing Smooth With A Spatula

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.

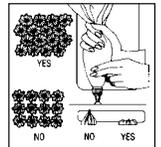


## To Outline & Pipe-In

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.

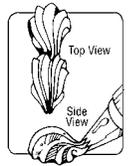
## To Make Stars and Pull-Out Stars

Use tip 13, 16. Hold bag straight up and down with tip 1/8 in. above surface. Squeeze until a star is formed, then stop pressure and pull tip away. Stars will be neatly formed only if you stop squeezing before tip is pulled away. To make pull-out stars, lift tip as you squeeze, stop pressure, pull tip away.



## 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 Make Dots and Pull-Out 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. To make pull-out dots, lift tip as you squeeze, stop pressure, pull tip away.



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