



#### For home use only.

#### Baking and Decorating Instructions for Thomas Cake Pan

Before first and after each use, hand wash in warm, soapy water. Rinse and dry thoroughly with a soft cloth. Do not place in dishwasher and avoid using metal utensils. Acid from some foods may stain the pan, but occasional staining or scratches will not affect the performance of the bakeware.

**To bake cake:** Preheat oven to 350° F or temperature per recipe directions. Your cake will unmold easily, without sticking, when you prepare the pan properly. Grease the inside of the pan completely using a pastry brush and solid vegetable shortening (do not use butter, margarine or liquid vegetable oil). Spread the shortening so that all indentations are covered. Sprinkle flour inside pan and shake so that flour covers all greased surfaces. Turn pan upside down and tap lightly to remove excess flour. If any shiny spots remain, touch up with more shortening and flour to prevent cake from sticking. (You can use vegetable oil pan spray, vegetable oil pan spray with flour or Wilton Cake Release 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 32-38 minutes or until cake tests done according to recipe directions.

Remove cake from oven and cool on cooling grid 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, run spatula around edge, place cooling rack against cake and turn both cake rack and pan over. Lift pan off carefully. Cool cake at least one hour. Brush loose crumbs off cake.

To transfer cake to serving plate, hold a cake board against cake and turn both cake and rack over. Lift off rack. Hold another board against bottom of cake and turn cake over. Be sure to hold cake, rack and board close together while turning to prevent cake from cracking. For instructions on making a foil-wrapped board, cut to fit the cake, visit [www.wilton.com](http://www.wilton.com).

**Making Buttercream Icing:** The thick, but creamy texture of this flavorful icing makes it ideal for decorating. For best results, keep icing bowl in refrigerator when not in use. It can be refrigerated in an airtight container for up to 2 weeks. Rewhip before using. **YIELD:** about 3 CUPS.

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

In large bowl, beat butter and shortening with electric mixer until light and fluffy. Add vanilla. Gradually add sugar, one cup at a time, beating well on medium speed. Scrape sides and bottom of bowl often. When all sugar has been mixed in, icing will appear dry. Add milk and beat at medium speed until light and fluffy.

#### Decorating with Wilton Icing:

**Wilton Icing Mix:** You will need 2 packages of our Creamy White Icing Mix. To prepare, follow package directions. Each package makes about 2 cups icing. Excellent for tinting any shade required. Cake may be refrigerated after it is iced.

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

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

#### Decorating Techniques

**To Ice Smooth:** With a spatula, 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.

**To Make Outlines:** Use tip 3, 5, 12. 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 with tip ¼ 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 Decorate Thomas Cake You'll Need:

- Wilton Decorating Bags and Coupler or Parchment Triangles (instructions included with all bags)
- Decorating Tips 1, 3, 5, 12, 16
- Wilton Icing Colors in Sky Blue, Royal Blue, Red-Red, Lemon Yellow, Golden Yellow and Black.
- Two-layer cake mix or make favorite layer cake recipe
- Buttercream Icing (recipe included)
- Wilton 13 in. x 19 in. Cake Board, Fanci-Foil Wrap
- Cornstarch

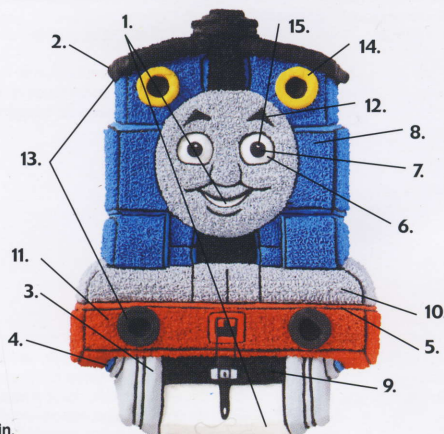
Combine Black with a touch of Red-Red for gray shown. Combine Sky Blue with Royal Blue for blue shown. Use Red-Red with a touch of Lemon Yellow for red shown. Combine Golden Yellow with a touch of Red-Red for yellow shown.

#### Make 3 ½ cups of buttercream icing:

- Tint ¾ cup gray
- Tint ¾ cup blue
- Tint ½ cup red
- Tint ¼ cup yellow
- Tint ¾ cup black
- Reserve ½ cup white

#### Decorate in numerical order:

- Trace pan shape on cake board. Cut board and wrap with Fanci-Foil Wrap.
- Position cake on board. Ice sides, background areas, inside edges of cab and bumper, and inside of mouth smooth with white buttercream icing.
- Use tip 3 and black buttercream icing to pipe outline following pan.
- Use tip 5 and gray buttercream icing to pipe in wheels. Pat smooth using finger dipped in cornstarch.
- Use tip 5 and blue buttercream icing to pipe in wheel caps. Pat smooth using finger dipped in cornstarch.
- Use tip 5 and red buttercream icing to pipe in hitch. Pat smooth using finger dipped in cornstarch.
- Use tip 5 and white buttercream icing to pipe in eyes. Pat smooth using finger dipped in cornstarch.
- Use tip 5 and black buttercream icing to pipe in connector, pupils, eyebrows, inside bumper pads and inside of lights. Pat smooth using finger dipped in cornstarch.
- Use tip 16 and blue buttercream icing to pipe stars for cab.
- Use tip 16 and black buttercream icing to pipe stars for roof and underside of train.
- Use tip 16 and gray buttercream icing to pipe stars for face and underside of cab.
- Use tip 16 and red buttercream icing to pipe stars for bumper.
- Use tip 3 and black buttercream icing to overpipe brows.
- Use tip 12 and black buttercream icing to pipe top edge of roof and ring on bumper pads.
- Use tip 12 and yellow buttercream icing to pipe outside edge of lights.
- Use tip 1 and white buttercream icing to pipe eye highlight and connector hole.



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