



# Instructions for Baking & Decorating STAR WARS Boba Fett Cakes

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)
- Tips 3, 4 and 16 (alternate design also uses tip 18)
- Wilton Icing Colors in Leaf Green, Sky Blue, Brown, Copper and Golden Yellow
- One 2-layer cake mix or ingredients to make favorite layer cake recipe
- Buttercream Icing (recipe included)
- Cake Board, Fanci-Foil Wrap or serving tray

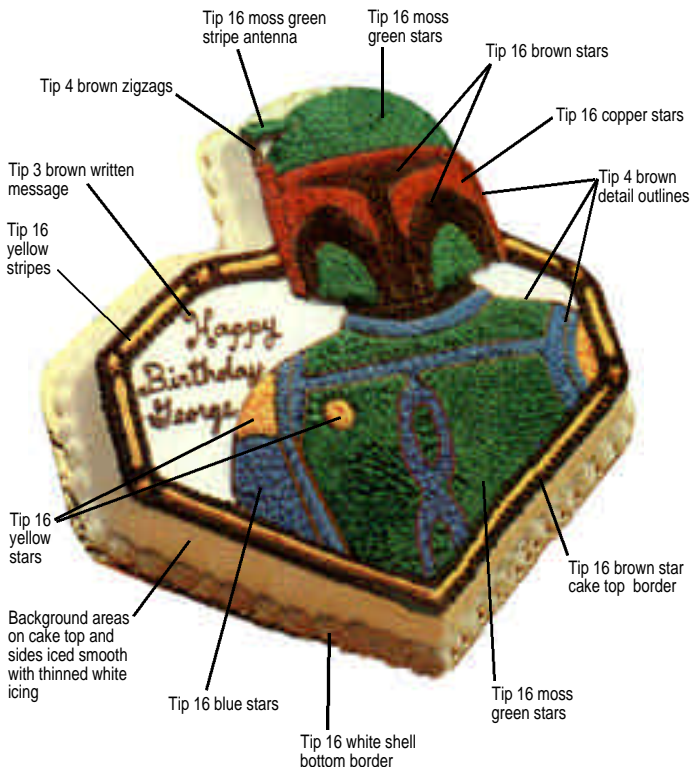


Wilton Method Cake Decorating Classes  
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## How To Decorate Boba Fett Cake

You will need Wilton Icing Colors in Leaf Green, Brown, Copper, Sky Blue and Golden Yellow; tips 3, 4 and 16. We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use.

Make 4 cups buttercream icing:

- Tint 1/4 cup yellow
- Tint 1/4 cup copper
- Tint 2/3 cup brown
- Tint 1/3 cup blue
- Tint 1/2 cup moss green (add a small amount of sky blue and brown to light leaf green)
- Reserve 2 cups white (thin 1 1/3 cups with 1 Tablespoon milk or 2 Tablespoons light corn syrup)

### WITH THINNED WHITE ICING

- Ice background areas on cake top and sides smooth.

### WITH BROWN ICING

- Use tip 4 and “To Make Outlines” directions to outline helmet, face mask and suit details
- Use tip 4 and “To Make Zigzags” directions to add antenna spring and fill-in pocket
- Use tip 16 and “To Make Stars” directions to cover T-shaped area, curved face and neck bands on face mask

### WITH COPPER ICING

- Use tip 16 and “To Make Stars” directions to cover eye areas, sides and top of face mask

### WITH MOSS GREEN ICING

- Use tip 16 and “To Make Stars” directions to cover helmet crown, cheek areas on face mask, chest and breast plates on suit
- Use tip 16 and “To Make Stripes” directions to fill in end of antenna

### WITH BLUE ICING

- Use tip 16 and “To Make Stars” directions to cover neck, sleeve trim and center detailing on suit

### WITH YELLOW ICING

- Use tip 16 and “To Make Stars” directions to add shoulder panels, emblem to suit and inside cake top border
- Use tip 16 and “To Make Stripes” directions to add lines in cake top border

### WITH BROWN ICING

- Use tip 16 and “To Make Stars” directions to add cake top border
- Use tip 3 and “To Write” directions to add message
- Use tip 3 and “To Make Zigzags” directions to add insignia to emblem

### WITH WHITE ICING

- Use tip 16 and “To Make Shells” directions to make bottom border

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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.

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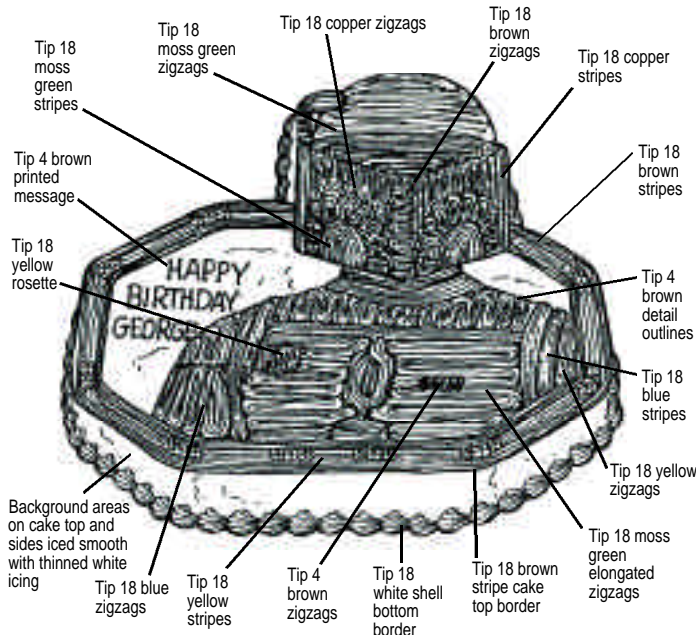


## How To Decorate Quick 'N Easy Boba Fett™ Cake

You will need Wilton Icing Colors in Leaf Green, Brown, Copper, Sky Blue and Golden Yellow; tips 4 and 18. We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use.

Make 4 cups buttercream icing:

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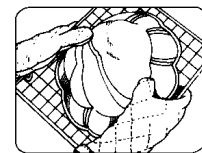
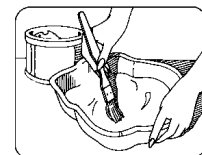
## Baking Instructions

Preheat oven to 350°F for temperature per recipe directions. Your cake will unmold easily, without sticking, when you prepare the pan properly. Grease the inside of pan using a pastry brush and solid vegetable shortening (do not use butter, margarine or liquid vegetable oil). Spread the shortening so that all indentations are covered. Sprinkle about 2 Tablespoons flour inside pan and shake so that flour covers all greased surfaces. Turn pan upside down and tap lightly to remove excess flour. If any shiny spots remain, touch up with more shortening and flour to prevent cake from sticking. (You can use vegetable oil pan spray or vegetable oil pan spray with flour, in place of solid shortening and flour, or use **Wilton Cake Release**, for perfect, crumb-free cakes or **Bake Easy Non-Stick Spray** for easy release).

Make one 2-layer cake mix according to package or recipe directions. Pour the cake batter into pan, and if necessary, spread the batter around with a spatula to fill all areas of the pan evenly. Be careful not to touch sides or bottom of pan. Bake cake on middle rack of 350°F oven for 30-40 minutes or until cake tests done according to recipe directions.

Remove cake from oven and cool on cake rack for 10 minutes. While the cake is still in the pan, carefully slice off the raised center portion of the cake. This allows the cake to sit more level and helps prevent cracking. To remove cake from pan, place cooling rack against cake and turn both cake rack and pan over. Lift pan off carefully. Cool cake at least one hour. Brush loose crumbs off cake.

To transfer cake to serving board, hold a cake board against cake and turn both cake and rack over. Lift off rack. Hold another board against bottom of cake and turn cake over. Be sure to hold cake, rack and board close together while turning to prevent cake from cracking.



## Using Parchment Bags

Parchment bags made from parchment paper triangles give you more versatility and the convenience of one-time use. Follow package directions. To "pipe-in" using a cut parchment bag, cut the point of the bag to desired opening.

## Decorating With Wilton Icings

**Wilton Frosting Mix:** You will need 2-3 packages of Creamy White Icing Mix. To prepare, follow package directions. Each package makes about 2 cups icing. Excellent for tinting any shade required. If you're using another type of frosting mix, you will need three 15.4 oz. packages of the creamy vanilla type that will frost two 8 in. or 9 in. layers. For each package of frosting mix, use four less teaspoons water than package directs. Each package makes about 1 3/4 cups icing. Do not refrigerate icing before decorating. Cake may be refrigerated after it is iced.

**Wilton Ready-to-Use Decorator Icing:** You will need approximately 2-3 cans of our delicious white icing. Each 16.5 oz. can holds about 2 cups. It's ideal for all of your decorating needs – frosting, decorating and flower making.

## Making Buttercream Icing

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

1/2 cup solid vegetable shortening      2 tablespoons milk  
1/2 cup butter or margarine              1 tsp. Wilton Clear Vanilla Extract  
4 cups (1 lb.) sifted confectioners' sugar

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

\*To thin for icing cake, add a small amount of light corn syrup.

## Coloring Your Icing

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

## For more Decorating Techniques & Tips

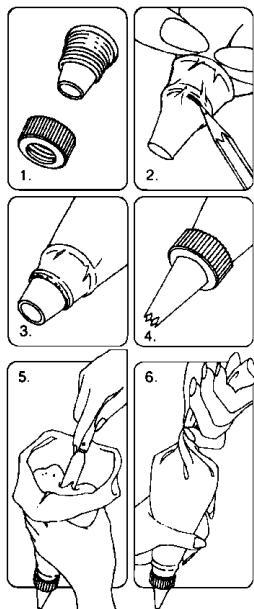
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Learn To Decorate - Basic Decorating Lessons.

## Using Your Decorating Bag and Coupler

You can make many different designs with just one decorating bagful of icing by using the Wilton Featherweight or Disposable Decorating bags and coupler and changing decorating tips.

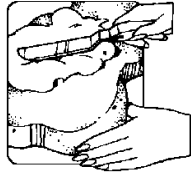
Just follow these steps:

1. Screw ring off coupler to expose series of tiny threads 1/2 in. above coupler base.
2. Force coupler base as far down into decorating bag as it will go. Then mark where bottom thread of coupler shows through bag; remove coupler and trim bag at pencil mark with a pair of scissors.
3. Reposition coupler in bag and push end through opening to expose bottom two threads.
4. Position decorating tip over coupler and screw ring in place to secure. To change tips, unscrew ring, replace tip and replace ring.
5. To fill, cuff open end of bag over your hand and insert icing with a spatula. Fill bag no more than half full.
6. To close, unfold cuff and twist top of bag shut. Hold twist between your thumb and forefinger. Note: You can eliminate any air bubbles that may have formed by squeezing bag gently over icing bowl until air is released. Important: Be sure to wash the Featherweight bag in hot soapy water, then rinse and dry after every use. A degreaser can make clean-up easier.



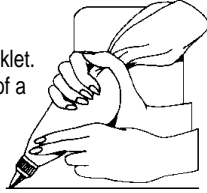
## Icing Smooth With A Spatula

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.



## Let's Practice Decorating

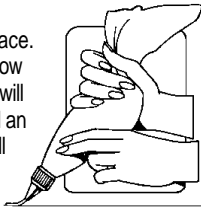
Use decorating bag and coupler as directed in this booklet. Practice each of the following techniques on the back of a cookie sheet with white icing. The practice decorations can be scraped off the cookie sheet back into the mixing bowl and rewhipped for use again. To hold bag while decorating, curl 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 an even pressure with all four fingers and icing will come out of the tip until you stop squeezing. As you decorate, periodically twist the bag down further, forcing the icing down into the tip. Use fingers of other hand to guide as you decorate.



For more about decorating, refer to the Wilton Yearbook of Cake Decorating.

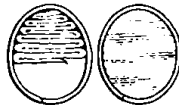
## To Make Outlines

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.



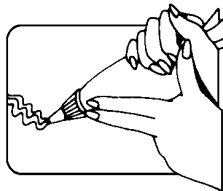
## To Outline & Pipe-In

After outlining, using the same tip, squeeze out rowsof lines to fill area. Pat icing down with fingertip dipped in cornstarch or smooth with dampened art brush.



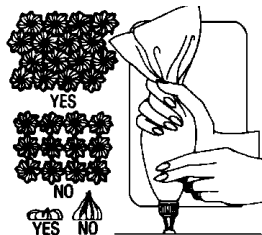
## To Make Zigzags

Use tip 4 or 18. Hold bag at a 45° angle with tip lightly touching surface. As you squeeze out icing with a steady, even pressure, move hand in a side-to-side motion for a zigzag effect. To end zigzag, stop pressure and pull tip away. Loose, overpiped zigzags are made following the basic zigzag technique. As you move the tip in the side-to-side motion, vary the width of the zigzags and overpipe areas to create dimension. Cover the entire area, with no background showing.



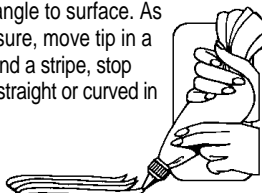
## To Make Stars

Use tip 16 or 18. Hold bag straight up and down (see illustration) with tip 1/8 in. above surface. Squeeze until a star is formed, then stop pressure and pull tip away. Your stars will be neatly formed only if you stop squeezing before you pull the tip away.



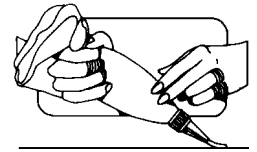
## To Make Stripes

Use tip 16 or 18. Hold decorating bag at a 45° angle to surface. As you squeeze out icing with a steady, even pressure, move tip in a vertical direction, laying out a stripe of icing. To end a stripe, stop pressure and pull tip away. Stripes can be made straight or curved in order to fill an area.



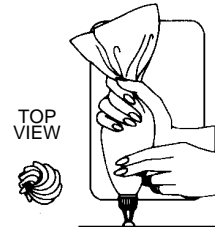
## To Write or Print

Use tip 3 or 4. Hold bag at a 45° angle to surface of cake with bag toward your right so that fingers face you (see illustration). As you write or print, always work from left to right. To write, squeeze out icing with a steady, even pressure as you glide tip along surface in a smooth continuous motion. Keep wrist straight; use your arm, not your fingers to form each line, letter or word. Tip should lightly touch cake at all times. To print, touch tip to surface and then raise tip slightly as you continue to squeeze. The icing will flow out of the tip while you direct it along surface. Stop squeezing and touch tip to surface to end each stroke of printed letter, then lift tip and pull away.



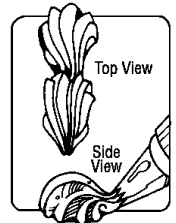
## To Make Rosettes

Use tip 18. Hold bag straight up and down with tip 1/8 in. above surface (see illustration). Squeeze and hold tip in place momentarily, then move tip around to the right in a short circular motion, stopping pressure just before you reach your original starting point. Pull tip away and you have a rosette.



## To Make Shells

Use tip 16 or 18. 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.



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Millions have learned how much fun cake decorating can be in Wilton Method Classes. Our students keep coming back for more, because each Wilton Class helps anyone get beautiful results – even those who have never decorated before! The secret of success? Wilton Method Instructors. Their friendly, patient way of teaching makes learning a pleasure. Our Instructors work with you, giving personal attention to help you perfect each technique. Wilton Method Instructors make learning fun.