



DORA
the
EXPLORER

Cake Pan
Molde de pastel
Moule à gâteau

Pan takes any 2-layer cake mix. Complete instructions included.
El molde admite cualquier mezcla de pastel de 2 capas.
Instrucciones completas incluidas.
Pour un mélange à gâteau à deux étages.
Instructions faciles à suivre incluses.

nickelodeon.



MADE IN CHINA-FABRICATION EN CHINA-FABRIQUÉ EN CHINE

Stock No./N° de stock 2105-6305
DORA CAKE PAN/MOLDE DE PASTEL DE
DORA/MOULE À GÂTEAU DORA



Baking and Decorating Instructions for Dora Cake Pan

Before first and after each use, hand wash in warm, soapy water 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 35-40 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, 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.

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.

½ cup solid vegetable shortening
½ cup (1 stick) butter or margarine, softened

1 teaspoon Wilton Clear Vanilla Extract
4 cups (about 1 lb.) sifted confectioners' sugar

2 tablespoons milk

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.

Decorating with Wilton Icings:

Wilton Icing Mix: You will need 2-3 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. 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 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. 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. 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 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 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 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 Dora You'll Need:

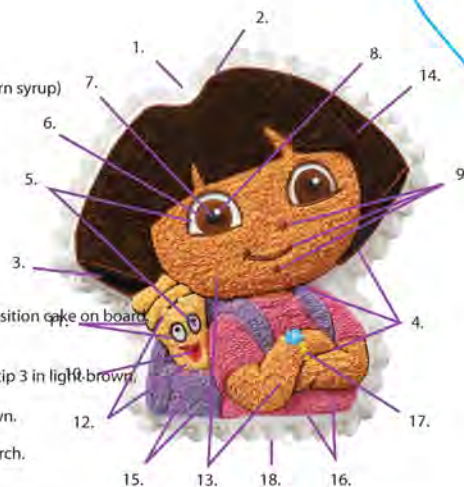
- Wilton Decorating Bags and Coupler or Parchment Triangles (Instructions included with all bags)
- Decorating Tips 3, 16, 21
- Dora Icing Color Set (Includes Dora Skin-tone, Pink, Brown, Purple), and Wilton Icing Color in Royal Blue, Lemon Yellow, Black, Red-Red. If Dora Icing Color Set is not available, you will also need Wilton Icing Colors in Copper, Rose, Brown and Violet.
- Two-layer cake mix or favorite layer cake recipe
- Buttercream Icing (recipe included)
- Wilton Cake Board, Fanci-Foil Wrap
- Cornstarch, light corn syrup

Make 4 cups buttercream icing:

- Tint ½ cup Skin-tone in set (or Copper)
- Tint ½ cup Brown in set (or Brown) (thin 2 tablespoons with ½ teaspoon light corn syrup)
- Tint ¼ cup light Brown in set (or Brown)
- Tint ¼ cup Purple in set (or Violet)
- Tint ¼ cup Pink in set (or Rose)
- Tint ¼ cup Blue
- Tint ¼ cup light Blue
- Tint ¼ cup Yellow
- Tint ¼ cup Black
- Tint ¼ cup Red
- Reserve 1 cup white (thin ½ cup with 1 ½ teaspoons light corn syrup)

Decorate in numerical order:

1. Trace pan shape on cake board. Cut board and wrap with Fanci-Foil Wrap. Position cake on board.
2. Ice sides and background areas of cake smooth with thinned white icing.
3. Ice underside of hair smooth in thinned brown.
4. Outline hair, face and arms with tip 3 in brown. Outline underside of hair with tip 3 in light brown.
5. Ice Dora and Map's eyes smooth in white.
6. Outline Dora's eyes with tip 3 in light brown. Pipe in eyes with tip 3 in light brown. Smooth with finger dipped in cornstarch.
7. Pipe Dora's eye centers with tip 3 in black. Smooth with finger dipped in cornstarch.
8. Pipe glint in eyes with tip 3 in white.
9. Outline Dora's mouth, nose and chin with tip 3 in light brown.
10. Ice inside Map's mouth smooth in red. Outline mouth and pipe in tongue with tip 3 in red. Smooth with finger dipped in cornstarch.
11. Outline Map's eyes and top edges with tip 3 in black. Pipe in eye centers with tip 3 in black.
12. Cover Map with tip 16 stars in yellow. Pipe Map's eyebrows with tip 3 in yellow.
13. Cover face and arms with tip 16 stars in skin-tone.



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