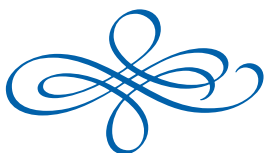




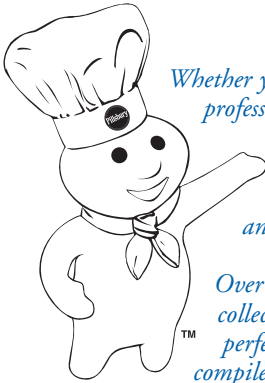
Pillsbury's

Wedding Cake

Guide



FORWARD ~



*Whether you are baking your first wedding cake or are a professional baker, Pillsbury can help you make your celebration a success. By using Pillsbury® Cake Mix you will get a fine-textured, firm cake that is melt-in-your mouth moist and ideal to cut and serve.*

*Over the years at the Pillsbury Test Kitchens, we have collected a wealth of information on how to bake the perfect wedding cake. In this booklet, we have compiled the most useful tips...we hope you enjoy them!*

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# Getting Started

Determine the design of your cake by choosing the number of tiers you prefer. Use the chart below to determine the size of each layer. If the bride and groom would like the top tier of the cake to celebrate at a later date, do not include it in the number of servings.



## APPROXIMATE NUMBER OF SERVINGS

<i>Size of Tiers</i>	<i>Between Layers</i>	<i>Sides &amp; Top</i>
6-inch round tier		8 servings
8-inch round tier		16 servings
10-inch round tier		32 servings
12-inch round tier		48 servings
14-inch round tier		64 servings
16-inch round tier		72 servings
16 x 11 x 1½-inch sheet cake		40 servings
18 x 12 x 2-inch sheet cake		48 servings

# Wedding Cake Recipe

- 1 pkg. Pillsbury® Moist Supreme®  
White Cake Mix
- 1 ¼ cups water
- ¼ cup oil (non-stick cooking sprays,  
margarine or butter should not be used)
- 3 egg whites

Heat oven to 325°F. Generously grease 2-inch deep wedding cake pans using solid shortening. Lightly flour pans.

Mix cake ingredients according to package directions. Fill greased and floured cake pans  $\frac{2}{3}$  full using batter amounts listed below. Never fill the pans more than  $\frac{2}{3}$  full or the cake will have a heavy texture. For slightly thinner layers, fill the pans about  $\frac{1}{2}$  full.

*One package of mix yields 4½ cups cake batter. When calculating number of packages required, remember that each tier of the cake is made up of 2 layers.*

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PAN SIZE	CAKE BATTER	BAKE TIMES
6-inch round	2 cups	45-55 min.
8-inch round	4 cups	50-60 min.
10-inch round	6 cups	55-65 min.
12-inch round	9 cups	55-65 min.
14-inch round	12 cups	55-65 min.
16-inch round	16 cups	65-75 min.
16 x 11 x 1½-inch sheet cake	9 cups	30-40 min.
18 x 12 x 2-inch sheet cake	14 cups	40-50 min.

Bake at 325°F using bake times listed above, or until toothpick inserted in center comes out clean.

Cool cake layers in pans 15 minutes on wire rack. Carefully remove cakes from pans. Cool completely with top sides up on wire racks.

# Cake Baking Tips

We recommend baking our wedding cakes at the low oven temperature of 325°F. This helps cakes bake more evenly. A high oven temperature will cause cakes to become rounded and crack.



Preheat the oven by turning it on 10 to 15 minutes before you plan to use it; this allows the oven to heat to the baking temperature. For best results, use cake pans with 2-inch deep sides.



Make sure the large wedding cake pans will fit in your oven. Pans up to 14-inches fit in most built-in ovens, while 16-inch pans require a standard 30-inch oven.

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For even heat flow, bake the cake in the center of the oven. For even cake layers, make sure the oven racks are level.



Remember cake pans must have air circulation all around them. Do not overcrowd your oven with too many pans. For pan sizes larger than 10-inches, bake each layer separately.



Two packages of cake mix can be mixed together in a large bowl with electric mixer. Do not increase beating time. An over-mixed batter will result in a cake with an open, porous texture. Tap the batter-filled pans on the counter before baking to remove air bubbles and level the batter. Do not prepare batter in advance; this will result in layers with lower volume.

# Cake Baking Tips

*-continued-*

Using egg whites will result in a finer textured, whiter cake. Two whole eggs can be used in place of 3 egg whites.



To ensure the cake does not stick to the pan, grease the pan first, then line the bottom with wax paper. Grease the wax paper and lightly flour the pan. Remove the extra flour.



After baking and cooling the cake in the pan, invert the pan onto a wire rack, remove the pan and peel off the paper. Invert the cake to cool topside-up.



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Always check the cake at the minimum recommended bake time. Test for doneness using a toothpick inserted into center of cake. Cake is done when the toothpick comes out clean. Do not check for doneness by touching finger in center of cake.



Cool cakes top-sides-up on wire racks. Be sure each cooling rack is large enough to support entire cake. A clean, cool oven rack can be used for large layers.



For easier cake assembly, bake cakes at least a day in advance and freeze. Baked cakes can be frozen for up to 3 months wrapped in heavy-duty aluminum foil. Unwrap and thaw frozen cakes at room temperature for 3 to 4 hours before frosting and decorating.

# Adding a Signature Touch

*You can easily flavor the cake by following any one of these simple suggestions. Amounts listed are for one package of Pillsbury® Moist Supreme® White Cake.*

Add one of the following when combining the ingredients before blending:

- 1 tablespoon grated lemon or orange peel.
- 2 or 3 teaspoons vanilla, almond, orange, lemon, coconut, butter, peppermint, maple or rum extracts.
- For spice cake use; 1 teaspoon ground cinnamon, ½ teaspoon ground nutmeg and ½ teaspoon ground cloves.



Or, you can choose one of these substitutions:

- Substitute coffee, soda pop or orange juice for the water
- Substitute ¼ cup liqueur or liquor for an equal amount of water.



Or, after you mix the batter, stir in:

- 2 ounces milk or semi-sweet chocolate, finely chopped
- 1 cup finely chopped nuts
- 1 cup coarsely chopped cookies
- 2 tablespoons poppy seed
- ½ cup chopped mandarin oranges, drained & chopped.



Or, for a rich, dense cake, use 1 cup dairy sour cream, 3 whole eggs, ¼ cup water and ¼ cup oil. Prepare and bake as directed.

# Frosting the Cake

*The recipe below can be used for both frosting and decorating the cake.*

## BUTTERCREAM FROSTING

- 1 cup butter, softened
- 1 cup shortening
- 2 teaspoons vanilla
- 1 teaspoon almond extract
- ¼ teaspoon salt
- 8 cups powdered sugar
- 6 tablespoons milk

In large bowl, beat together butter and shortening. Add vanilla, almond extract and salt. Gradually add powdered sugar and milk, beat until well blended and smooth. If frosting is too thin, add powdered sugar ¼ cup at a time. If frosting is too thick, add milk 1 tablespoon at a time. Yield: 6½ cups.

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## FROSTING AMOUNT FOR CAKES

<i>Size of Tiers</i>	<i>Between Layers</i>	<i>Sides &amp; Top</i>
2 (6-INCH) rounds	⅓ cup	2 cups
2 (8-INCH) rounds	¾ cup	2 ½ cups
2 (10-INCH) rounds	1¼ cups	3 ¾ cups
2 (12-INCH) rounds	1¾ cups	4 ½ cups
2 (14-INCH) rounds	2 cups	6 cups
2 (16-INCH) rounds	3 cups	8 cups
16 x 11 x 1½-inch sheet cake	NONE	3 cups
18 x 12 x 2-inch sheet cake	NONE	8 cups

# Frosting & Assembly Tips

Frosting can be made up to one week in advance. Store it, covered, in the refrigerator. Bring frosting to room temperature before using.



After the cake is completely cool, slice away the domed top crust to form a flat surface. To ensure an even layer, place the cake layers between two boards of equal height. Slice across the domed crust using the boards as a guide.



Unwrap and thaw frozen cakes at room temperature for 3 to 4 hours before frosting and decorating. Layers frost best while slightly frozen.



Make sure the cake plate is sturdy enough to hold the weight of the cake. In general, cake plates should be about 1 or 2 inches larger than the cakes.

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To keep the cake from sliding on the plate, place a small amount of frosting on the plate before placing the first layer on the plate.



For each tier, place the first cake layer top-side-up. Fill as desired. Place the second layer top-side-down over filling.



For easier assembling of 14- or 16-inch layers, handle these large cakes while they are still frozen. Trim off domed top and assemble the layers.



Before frosting, brush off excess crumbs from cake. Spread a very thin layer of frosting on tops and sides of cake to seal in crumbs and make frosting easier. This layer is called the 'crumb coat'.



Frost sides and top of crumb-coated cake. Smooth frosting on cake by dipping a metal spatula in hot water, pressing it gently against the frosted cake and slowly turn the cake until the sides and top are smooth.

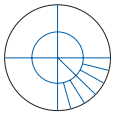
# How to Cut

To keep the cake intact for as long as possible, always start cutting the top tiers and work your way down. Remove the top tier and ornament, and then remove each tier one at a time. Use a long sharp knife to cut the cake. Rinse the knife frequently in hot water. The diagrams below show the method for cutting the cake, not the number of cuts. The number of cuts will depend on the size of the cake, as suggested below.



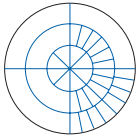
For 6- to 8-inch round tier cakes, make vertical cuts about 1-inch apart, cutting cake into wedge-shaped pieces.

6-inch round tier	8 servings
8-inch round tier	16 servings



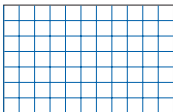
For 10- to 12-inch round tier cakes, cut a circle about 2-inches in from the tier's outer edge, cut outer ring into vertical cuts about 1-inch apart. Then cut inner cake into 1-inch wedges.

10-inch round tier	32 servings
12-inch round tier	38 servings



For 14- to 16-inch round tier cakes, use the same procedure except that there will be an additional ring to cut.

14-inch round tier	64 servings
16-inch round tier	72 servings



For sheet cakes, start from any side: Cut a horizontal line about 2 inches in from the cake's edge, then cut each row into 2-inch pieces, finishing the entire row before cutting into the cake another 2 inches.



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