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Wilton 2105-2094

Wilton 3-D Rubber Ducky Pan Instruction Manual

PRODUCT OVERVIEW

The Wilton 3-D Rubber Ducky Pan allows you to create a three-dimensional duck-shaped cake, perfect for birthdays, baby showers, and other celebrations. This two-piece aluminum pan is designed to hold 5 1/2 cups of cake batter and measures approximately 9 by 7 by 5 inches deep.

- Two-piece pan design for 3-D cake creation.
- Requires 5 1/2 cups of cake batter.
- Constructed from quality anodized aluminum.
- Measures 9 by 7 by 5 inches.



Figure 1: Example of a finished 3-D rubber ducky cake created with the pan.

SETUP AND PREPARATION

Proper pan preparation is crucial for successful cake release and a well-formed duck shape.

1. **Clean the Pan:** Before first use and after each use, wash the pan halves thoroughly with warm, soapy water. Rinse and dry completely.
2. **Grease and Flour:** Apply a generous and even coating of shortening to the inside of both pan halves, ensuring all crevices are covered. Dust with flour, tapping out any excess. Alternatively, use a baking spray with flour or a specialized cake release product.
3. **Prepare Batter:** Prepare 5 1/2 cups of a dense cake batter. Pound cake or Madeira cake recipes are often recommended for their structural integrity, which helps the cake hold its 3-D shape. Standard box mixes may require adjustments or combining two boxes to achieve the necessary volume and density.
4. **Secure the Pan:** Once the batter is in place, the two pan halves must be securely fastened together. Use cooking twine to tie the pan halves tightly, typically around the neck and tail sections of the duck, to prevent separation during baking.

BAKING INSTRUCTIONS

Follow these steps for baking your 3-D duck cake:

1. **Fill the Pan:** Place one half of the prepared pan on a baking sheet, lying on its side. Carefully pour the 5 1/2 cups of batter into this half. It is often recommended to fill this half until it is almost overflowing, as the cake will rise into the top half.
2. **Assemble the Pan:** Carefully place the second prepared pan half on top of the filled half, ensuring the edges align. Secure the pan halves tightly with cooking twine as described in the setup section.
3. **Bake:** Place the secured pan on a baking sheet in a preheated oven. Baking temperature and time will vary depending on your specific cake recipe. However, 3-D cakes often require longer baking times than flat cakes. A common baking duration for this pan is around 60-70 minutes at a moderate temperature (e.g., 325-350°F or 160-175°C).
4. **Check for Doneness:** To test if the cake is done, insert a wooden skewer or toothpick through the designated hole in the top of the pan. If it comes out clean, the cake is ready.
5. **Cooling:** Once baked, remove the pan from the oven and let it cool on a wire rack for approximately 10-15 minutes before carefully removing the pan halves. Allow the cake to cool completely on the wire rack before decorating.

DECORATING TIPS

Once your duck cake is fully cooled, you can begin decorating. Here are some tips:

- **Level the Base:** For stability, use a serrated knife to carefully level the bottom of the duck cake so it can stand upright without wobbling.
- **Crumb Coat:** Apply a thin layer of icing (a crumb coat) over the entire cake to seal in crumbs. Chill the cake for 15-20 minutes before applying the final layer of icing.
- **Icing Styles:** You can achieve various textures. For a fluffy, feathered look, use a star tip to pipe small stars or rosettes over the entire cake. For a smoother finish, apply icing with an offset spatula.
- **Details:** Use colored icing, fondant, or candies for the duck's beak and eyes. Orange fondant or icing works well for the beak, and M&M's or small candies can be used for the eyes.



Figure 2: A duck cake with textured star-tip icing.



Figure 3: A duck cake with smooth icing for a different finish.

MAINTENANCE AND CARE

To ensure the longevity of your Wilton 3-D Rubber Ducky Pan, proper care is essential:

- **Hand Washing Recommended:** Wash the pan by hand in warm, soapy water. Avoid abrasive cleaners or scouring pads, which can damage the anodized aluminum finish.
- **Rinse and Dry Immediately:** Rinse thoroughly and dry the pan completely with a soft cloth to prevent water spots and corrosion.
- **Storage:** Store the pan in a dry place.

TROUBLESHOOTING

Here are solutions to common issues encountered when using the 3-D Rubber Ducky Pan:

- **Cake Not Filling Out Completely or Lopsided:**

Solution: Ensure you are using the full 5 1/2 cups of batter. A denser cake mix (like pound cake) is recommended as it rises more consistently and holds its shape better. Make sure the pan is securely tied to prevent batter leakage or uneven rising.

- **Cake Sticking to the Pan:**

Solution: Thoroughly grease and flour both halves of the pan, covering all internal surfaces and crevices. Use shortening and flour, a baking spray with flour, or a specialized cake release product. Do not use too much, as this can also cause issues.

- **Pan Separating During Baking:**

Solution: Always secure the two pan halves tightly with cooking twine before baking. Tie around the narrowest parts, such as the neck and tail, to keep them firmly together as the cake rises.

- **Cake Not Standing Straight:**

Solution: After the cake has cooled, use a sharp, serrated knife to carefully trim and level the bottom surface of the duck. This creates a flat base for stability.

PRODUCT SPECIFICATIONS

Specification	Detail
Product Dimensions	6 x 10 x 8 inches
Item Weight	12 ounces
Item Model Number	2105-2094
Manufacturer	Wilton
Material	Anodized Aluminum
Batter Capacity	5 1/2 cups

WARRANTY INFORMATION

This product is covered by Wilton's standard manufacturer's warranty. For specific details regarding warranty coverage, terms, and conditions, please refer to the official Wilton website or contact their customer service directly. Please retain your proof of purchase for any warranty claims.

CUSTOMER SUPPORT

For further assistance, questions, or to provide feedback regarding your Wilton 3-D Rubber Ducky Pan, please contact Wilton customer support. You can typically find contact information, including phone numbers and email addresses, on the official Wilton website (www.wilton.com).

