

## Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

manuals.plus /

› [Wilton](#) /

› [Wilton Classic Winnie the Pooh Cake Pan \(Model 515-401\) Instruction Manual](#)

## Wilton 515-401

# Wilton Classic Winnie the Pooh Cake Pan Instruction Manual

Model: 515-401

## INTRODUCTION

---

Thank you for choosing the Wilton Classic Winnie the Pooh Cake Pan. This aluminum bakeware is designed to help you create a delightful Winnie the Pooh shaped cake for any special occasion. This manual provides essential instructions for proper use, care, and maintenance to ensure optimal baking results and longevity of your pan.

## SETUP AND PREPARATION

---

Before first use and prior to each baking session, proper preparation of the cake pan is crucial to prevent sticking and ensure easy release of your cake.

1. **Clean the Pan:** Wash the pan thoroughly with warm, soapy water. Rinse completely and dry immediately with a soft cloth to prevent water spots or corrosion.
2. **Grease and Flour:** Apply a generous, even coating of solid vegetable shortening or baking spray to the entire interior surface of the pan, including all crevices and details. Then, dust the greased pan with flour, tapping out any excess. For chocolate cakes, use cocoa powder instead of flour.
3. **Preheat Oven:** Preheat your oven to the temperature specified in your cake recipe.



*Image: The Wilton Classic Winnie the Pooh Cake Pan, showing its detailed interior contours. Ensure the pan is properly greased and floured before adding batter.*

## BAKING INSTRUCTIONS

---

This pan is designed to hold approximately one standard box of cake mix (about 5-6 cups of batter).

1. **Prepare Batter:** Follow your chosen cake recipe to prepare the batter.
2. **Fill Pan:** Pour the prepared cake batter into the greased and floured pan. Fill the pan approximately two-thirds full to allow for rising.
3. **Bake:** Place the pan on a baking sheet for easier handling and to catch any potential overflow. Bake according to your recipe's instructions, typically for 30-45 minutes at 350°F (175°C), or until a wooden skewer inserted into the center comes out clean. Baking times may vary depending on your oven and recipe.
4. **Cooling:** Once baked, remove the pan from the oven and let it cool on a wire rack for 10-15 minutes. This allows the cake to firm up before removal.
5. **Release Cake:** Carefully invert the pan onto a wire rack. If the pan was properly prepared, the cake should release easily. If not, gently tap the pan or use a thin, non-abrasive spatula around the edges to loosen.
6. **Decorate:** Once completely cooled, your Winnie the Pooh cake is ready for decorating. Refer to Wilton's decorating guides for creative ideas.



Image: An example of a finished and decorated Winnie the Pooh cake, showcasing the pan's ability to transfer intricate details.

## MAINTENANCE AND CARE

---

Proper care will extend the life of your Wilton cake pan.

- **Hand Wash Only:** This pan is **not dishwasher safe**. Wash by hand with warm, soapy water and a soft sponge or cloth. Avoid abrasive cleaners or scouring pads, which can damage the aluminum

surface.

- **Rinse and Dry Immediately:** After washing, rinse thoroughly and dry the pan completely to prevent water spots and oxidation.
- **Storage:** Store the pan in a dry place. Avoid stacking heavy items on top of it to prevent warping or damage to its shape.
- **Avoid Metal Utensils:** Do not use metal spatulas or sharp objects directly on the pan's surface, as this can scratch or gouge the aluminum.

## TROUBLESHOOTING

---

Problem	Possible Cause	Solution
Cake sticks to pan	Insufficient greasing and flouring; pan not cooled enough before inversion.	Ensure thorough greasing and flouring of all pan details. Allow cake to cool for 10-15 minutes on a wire rack before attempting to invert.
Cake is unevenly baked	Oven temperature inconsistencies; pan not centered in oven.	Verify oven temperature with an oven thermometer. Ensure pan is placed in the center of the oven for even heat distribution.
Pan discolors or stains	Exposure to harsh detergents; not drying immediately after washing.	Always hand wash with mild soap and dry immediately. Avoid acidic foods sitting in the pan for extended periods.

## SPECIFICATIONS

---

**Model Number:** 515-401

**Material:** High-quality Aluminum

**Color:** Gray (natural aluminum finish)

**Shape:** Classic Winnie the Pooh character

**Capacity:** Designed for one standard box of cake mix (approx. 1.2 Liters)

**Product Dimensions:** 10 x 2.5 x 14.5 inches (L x H x W)

**Item Weight:** 8 ounces

**Oven Safe:** Yes

**Dishwasher Safe:** No (Hand wash recommended)

## SUPPORT AND CONTACT

---

For further assistance or inquiries regarding your Wilton Classic Winnie the Pooh Cake Pan, please visit the official Wilton website or contact their customer support.

**Wilton Official Website:** [www.wilton.com](http://www.wilton.com)