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Wilton 2105-3000

Wilton Winnie the Pooh Bear Cake Pan Instruction Manual

Model: **2105-3000** | Brand: **Wilton**



INTRODUCTION

This manual provides essential instructions for the proper use and care of your Wilton Winnie the Pooh Bear with Hunny Pot Cake Pan (Model #2105-3000). Following these guidelines will help ensure optimal baking results and extend the lifespan of your pan.

1. SETUP AND PREPARATION

Before first use and after each subsequent use, thoroughly wash the cake pan. Proper preparation is crucial for easy cake release and detailed results.

- Initial Cleaning:** Wash the pan in warm, soapy water. Rinse thoroughly and dry completely.
- Greasing and Flour Dusting:** For best results, grease the entire interior surface of the pan generously with solid vegetable shortening (not butter or margarine). Ensure all crevices are coated. Then, dust with flour, tapping out any excess. Alternatively, use a baking spray with flour.



Image 1: The Wilton Winnie the Pooh cake pan, showcasing its detailed contours for baking.

2. OPERATING (BAKING INSTRUCTIONS)

This cake pan is designed to use one standard 2-layer cake mix or an equivalent scratch recipe (approximately 5-6 cups of batter).

1. **Preheat Oven:** Preheat your oven to the temperature specified by your cake mix or recipe, typically 325°F (160°C) to 350°F (175°C).
2. **Prepare Batter:** Prepare your cake batter according to the package directions or recipe.
3. **Fill Pan:** Pour the prepared batter into the greased and floured pan. Fill the pan approximately two-thirds full.
4. **Baking Time:** Bake for approximately 30-45 minutes, or until a wooden pick inserted into the center comes out clean. Baking times may vary depending on your oven and recipe.
5. **Cooling:** Allow the cake to cool in the pan on a wire rack for 10-15 minutes.
6. **Release Cake:** Carefully invert the pan onto a cooling rack to release the cake. Allow the cake to cool completely before decorating.



Image 2: The cake pan with its original insert, illustrating the potential finished cake design.

3. DECORATING TIPS

Once your cake is completely cooled, you can begin decorating. For detailed character designs, it is often helpful to refer to visual guides or the original product packaging if available. Wilton often provides decorating instructions with their novelty pans.

- Use a thin layer of buttercream or royal icing to outline the details of the character.
- Fill in sections with colored icing using a star tip or smooth tip for different textures.
- Consider using edible markers or gel colors for fine details like eyes and facial expressions.



Image 3: A close-up view of the "HUNNY" detail on the cake pan, indicating an area for specific decoration.

4. MAINTENANCE AND CARE

Proper care will ensure your cake pan remains in excellent condition for many years.

- **Hand Wash Only:** This pan is **not dishwasher safe**. Wash by hand in warm, soapy water.
- **Avoid Abrasives:** Do not use abrasive cleaners, scouring pads, or sharp utensils, as these can damage the aluminum surface.
- **Drying:** Dry thoroughly with a soft cloth immediately after washing to prevent water spots and corrosion.
- **Storage:** Store in a dry place.

5. TROUBLESHOOTING

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Cake sticks to pan	Insufficient greasing/flouring; pan not cooled enough before inversion.	Ensure thorough greasing and flouring of all intricate details. Allow cake to cool for 10-15 minutes in the pan before inverting.
Cake is unevenly baked	Oven temperature inconsistencies; pan placed too close to oven walls.	Verify oven temperature with an oven thermometer. Place pan in the center of the oven, away from heating elements.
Details are not sharp	Pan not adequately greased/floured in detailed areas; batter too thin.	Pay extra attention to greasing and flouring all intricate details. Ensure batter consistency is appropriate for a dense cake.

6. SPECIFICATIONS

- **Model Number:** 2105-3000
- **Brand:** Wilton
- **Material:** Aluminum
- **Dimensions:** 3"D x 10"W x 14"H (approximate)
- **Capacity:** Designed for one 2-layer cake mix (approx. 1.2 Liters)
- **Maximum Temperature:** 450°F (232°C)
- **Care:** Hand Wash Only
- **Manufacture Year:** 1995

7. WARRANTY AND SUPPORT

Specific warranty information for this retired product is not provided within this manual. For general product inquiries or support, please visit the official Wilton website or contact their customer service department.

You can find more information about Wilton products at: [Wilton Official Store](#)

