

Wilton 2105-4700

Wilton My Little Pony Cake Pan Instruction Manual

Model: 2105-4700

INTRODUCTION

This instruction manual provides guidance for using your Wilton My Little Pony Cake Pan. Follow these steps to bake and decorate a detailed Pinkie Pie cake, perfect for birthdays and celebrations. This pan is designed for home baking and is made from durable aluminum.

SETUP AND PREPARATION

1. **Initial Cleaning:** Before first use, and after each subsequent use, wash the cake pan thoroughly in warm, soapy water. Rinse completely and dry immediately to prevent water spots and maintain the pan's finish.
2. **Pan Preparation:** For optimal cake release, properly grease and flour the pan. Apply a baking spray containing flour, or thoroughly grease the interior of the pan with shortening and then dust with flour, tapping out any excess. Ensure all crevices of the design are coated.
3. **Oven Preheating:** Preheat your oven to the temperature specified by your cake mix or recipe. The pan is oven safe up to 400 degrees Fahrenheit (204 degrees Celsius).



Image: The Wilton My Little Pony Cake Pan, showing its distinctive shape and the product label.

OPERATING INSTRUCTIONS (BAKING AND DECORATING)

Baking the Cake

1. **Batter Quantity:** This cake pan is designed to hold the batter from one standard 2-layer cake mix.
2. **Filling the Pan:** Pour the prepared cake batter into the pan, distributing it evenly.
3. **Level Baking Tip:** To achieve a more level cake, especially with shaped pans, dampen strips of an old dish towel. Squeeze out excess water so they are not dripping. Place the pan on a cookie sheet, then wrap the wet towel strips around the entire outside edge of the pan. This technique helps the cake bake more evenly. Baking time may increase by approximately 5 minutes.
4. **Baking:** Bake according to your recipe's instructions. Monitor for doneness using a toothpick inserted into the center of the cake.
5. **Cooling:** Allow the cake to cool completely in the pan on a wire rack before attempting to remove it. This is crucial for clean release and to prevent breakage.

Decorating the Cake

Once the cake is completely cooled and removed from the pan, you can begin decorating. Buttercream

icing is recommended as it holds its shape well and prevents colors from bleeding together.

- **Recommended Icing Colors:** For a Pinkie Pie design, Wilton suggests using icing colors such as Rose, Burgundy, Sky Blue, Royal Blue, Cornflower Blue, Lemon Yellow, and Black.
- **Detailing:** Use various piping tips to fill in the details of the My Little Pony design, following the contours of the baked cake.



Image: A finished cake, baked using the My Little Pony pan and decorated to resemble Pinkie Pie.



Image: The decorated Pinkie Pie cake presented on a serving platter, ready for a party.

MAINTENANCE AND CARE

- **Hand Wash Only:** This cake pan is not dishwasher safe. Wash by hand in warm, soapy water.
- **Drying:** Dry the pan completely with a soft cloth immediately after washing to prevent water spots and corrosion.
- **Storage:** Store in a dry place to maintain its condition.

TROUBLESHOOTING

- **Cake Sticking to Pan:** Ensure the pan is thoroughly greased and floured, covering all intricate details. Allow the cake to cool completely before attempting to invert and remove it.
- **Uneven Baking/Domed Cake:** Utilize the wet towel strip method described in the 'Baking the Cake' section to promote more even heat distribution and a flatter cake surface.

SPECIFICATIONS

Brand	Wilton
Model Number	2105-4700
Material	Aluminum
Dimensions	12 x 13 x 2 inches (30.5 x 33 x 5 cm)
Item Weight	5.28 ounces
Oven Safe	Yes, up to 400°F (204°C)
Dishwasher Safe	No (Hand Wash Only)
UPC	070896047007

WARRANTY AND SUPPORT

For product support, questions, or information regarding potential warranties, please contact Wilton customer service directly. Refer to the official Wilton website or product packaging for the most current contact information.

You can visit the official Wilton store for more products and information:[Wilton Store on Amazon](#)