HOMEMADE FOR THE HOLIDAYS

FROM FESTIVE FIRST BATCHES TO FULL SPREADS



CLICK TO FIND FESTIVE GIFTS FOR YOUR FAVS!

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WHAT'S INSIDE

The sweetest holiday gifts come out of the oven...or go into one! From first-timers to seasoned pros, we've got the picks and recipes for each baker and festive occasion. Wrap up a perfect batch, or the bakeware behind it, with Wilton.

FOR THE BEGiNNERS

Some of us want to bake but don't know where to begin.
Gift that someone with everything they need to whip up a holiday batch they'll be proud of this season.

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NOW FREE FROM ARTIFICIAL COLORS!

1. Premium 5-Piece Stackable Bakeware Set
A gift-ready set for cupcakes, cookies, and beyond!

2. Gold 3-Piece Baking Sheet Set
Cookie sheets ready for their first tray of treats.

3. Sprinkles
The finishing touch that makes a batch merry and bright.

4. Decorating Icing Pouches
Colorful icing pouches and four tips for festive frosting.

A MERRY GIFT IDEA: MAKE A DIY COOKIE BOX

Fill a box with a combo of plain cookies, cookie icing, and sprinkles for a DIY decorating kit perfect for any new baker.



FEATURED RECIPE

HOLiDAY CUPCAKES



INGREDIENTS

- Favorite cake mix or recipe
- Red Icing Pouch
- Green Icing Pouch
- White Icing Pouch

TOOLS

- Cooling Grid
- White Cupcake Liners
- 12-cup Muffin Pan

INSTRUCTIONS

1. **Bake cupcakes.** Prepare cake batter following recipe instructions. Bake and cool cupcakes in White Cupcake Liners.
2. **Ice cupcakes.** Using a spatula and alternating between white, red, and green icings, ice cupcakes smooth.
3. **Decorate cupcakes:**
    - **Christmas Tree Cupcake:** Twist star tip onto Green Icing Pouch. Pipe rows of small drop flowers in a tree shape, starting wide at bottom and narrowing to a point at top. Twist writing tip onto red and white icing pouches. Pipe dots on tree for ornaments.
    - **Candy Cane Cupcake:** Twist writing tip onto White Icing Pouch. Pipe candy cane shape in center of cupcake, curving hook at top. Twist writing tip onto Red Icing Pouch. Pipe dots along candy cane, alternating with white to create stripes.
    - **Holiday Wreath Cupcake:** Twist ribbon tip onto Green Icing Pouch. Pipe wavy border around outer edge of cupcake. Twist writing tip onto Red Icing Pouch. Pipe dots evenly spaced out around the border.
    - **Snowy Holly Cupcake:** Twist shell tip onto White Icing Pouch. Pipe shell border around outer edge of cupcake. Twist writing tip onto Red Icing Pouch. Pipe cluster of three dots on edge.

(For Vanilla Cupcakes recipe, click ***here***.)

CLICK BELOW FOR MORE INSPIRATION!

CHRISTMAS BARK



CANDY CURL CHRISTMAS CUPCAKES



DOUBLE CHOCOLATE CRANBERRY COOKIES



CHRISTMAS GIFT TAG COOKIES



FOR THE PRO BAKERS

A gift of Wilton bakeware means seasons of homemade sweets. Wrap up a set for a baker you love or treat yourself to an upgrade.

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A MERRY GIFT IDEA: CREATE A RECIPE COLLECTION

Tuck a handwritten card with a special recipe into the gift, so their new bakeware arrives with one of your favorites to bake.



1. Premium 6-in Fluted Tube Pan
A showstopping upgrade for cakes that steal the spotlight.

2. Gold 6-Piece Stackable Bakeware Set
The set pro bakers want but never buy for themselves.

3. Premium Oblong Pan with Lid
A covered pan that earns its place in any pro kitchen.

4. Sprinkles
A set of sprinkles that are made to wow.

5. Premium Springform Pan
Removable sides for a flawless finish every time.

FEATURED RECIPE

CHOCOLATE FLUTED TUBE FRUiTCAKE



INGREDIENTS

- 1/3 cup candied pineapple chunks
- 2 tbsp + 2 tsp candied red cherries
- 2 tbsp + 2 tsp candied green cherries
- 2 tsp candied lemon peel
- 1 tsp candied citron
- 2 tbsp + 2 tsp brandy
- 3 eggs
- 1/2 cup light brown sugar
- 1/2 tsp vanilla
- 3/4 cup all-purpose flour
- 1 tbsp cocoa powder
- 3/4 tsp baking powder
- 2 tbsp + 2 tsp pecans
- 2 tbsp + 2 tsp mini semisweet chocolate chips
- 3/4 tsp grated fresh orange peel
- Fresh cranberries
- Granulated sugar and water, for simple syrup
- White Sparkling Sugar
- Confectioner's sugar

TOOLS

- 6-in Fluted Tube Pan
- Vegetable Pan Spray
- Cooling Grid
- Fine-mesh Sieve
- Cake Stand or Serving Plate

INSTRUCTIONS

1. Preheat oven to 300°F. Spray pan with non-stick vegetable pan spray.
2. In medium bowl, combine pineapple, cherries, lemon peel, citron, and brandy. In large bowl, beat eggs with electric mixer until frothy. Slowly beat in sugar and vanilla until well blended. Add flour, cocoa powder, and baking powder, mixing well. Stir in fruit with brandy, pecans, chocolate chips, and orange peel. Mix until well blended.
3. Fill the pan no more than two-thirds full. Bake for about 40-50 minutes, starting to check at 35 minutes, until a toothpick inserted in the center comes out clean. Cool in pan for 10 minutes, then turn out onto a Cooling Grid to cool completely.
4. **Make the simple syrup:** In a small saucepan over medium heat, combine 1/2 cup granulated sugar and 1/2 cup water. Stir until the sugar dissolves completely, then remove from heat and let cool for 5 minutes.
5. **Coat the cranberries:** Add the fresh cranberries to the warm syrup and stir gently until each berry is coated. Using a slotted spoon, transfer the cranberries to a Cooling Grid set over parchment paper. Let them dry for about 1 hour, until they feel tacky to the touch.
6. **Add the White Sparkling Sugar:** Roll the tacky cranberries in White Sparkling Sugar until fully coated. Return them to the Cooling Grid and allow them to dry for at least 1 hour.
7. **Dust with confectioner's sugar:** Place the cooled fruitcake on a cake stand or serving plate. Spoon confectioner's sugar into a fine-mesh sieve and gently tap it over the top of the cake for a light, snowy finish. Let a little fall onto the stand around the cake.
8. **Add the sugared cranberries:** Arrange the sugared cranberries in small clusters along the top of the cake. Place a few extra cranberries on the cake stand around the base to finish the look.
9. **Serve:** For the cleanest finish, dust the cake with confectioner's sugar just before serving, since the sugar will soak into the cake over time. Sugared cranberries can be made up to one day ahead and stored uncovered at room temperature.

CLICK BELOW FOR MORE INSPIRATION!

CAPPUCCINO CHEESECAKE



PEPPERMINT MERINGUES



PUMPKIN APPLE SPICE CAKE



HOMESTYLE MEAT LASAGNA



FOR THE HOLIDAY HOSTS

The holidays always bring us together, so why not gift the host the most? These gifts make hosting easier and the spread even better.

Click To Shop and Gift



1. Gold 8-Cavity Mini Loaf Pan
For perfectly portioned loaves made to pass around.

2. Premium 5-Piece Stackable Bakeware Set
A full set of pans that stack to save space.

3. Cookie Icing
Ready-to-use icing so guests can decorate with ease.

4. Premium Oblong Pan with Lid
The pan that goes from the oven to the party.





A MERRY GIFT IDEA: WRAP IT UP IN THE PAN

Turn the Wilton Oblong Pan with Lid into a gift box! Pack it with cookie icing, sprinkles, and a recipe card, then add the lid and top it with a bow.



FEATURED RECIPE

MiNi CHEDDAR BACON PULL-APART LOAVES



INGREDIENTS

- 8 slices bacon
- 2 tubes (16.3 ounces each) original flavor refrigerated biscuit dough
- 7 slices cheddar cheese, each cut into 8 pieces
- 1/2 cup (1 stick) butter, melted
- 1 tbsp minced garlic
- 1 tbsp minced fresh parsley

TOOLS

- 8-Cavity Mini Loaf Pan
- Vegetable Pan Spray
- Small Bowl
- Cooling Grid

INSTRUCTIONS

1. Preheat oven to 350°F. Prepare 8-Cavity Mini Loaf Pan with vegetable pan spray.
2. Cook bacon to desired doneness and roughly chop. Set aside.
3. Roll out each biscuit to about a 3-inch oval and cut in quarters, for a total of 64 slices. Divide slices into sets of 8. Place a slice of cheddar cheese and bacon crumbles (about 2 teaspoons) between each slice and place loaves in pan.
4. In small bowl, combine butter, garlic, and parsley. Brush over loaves, using all of the mixture.
5. Bake 28-32 minutes, or until top is golden brown and center feels set. Cool in pan on Cooling Grid 5 minutes, then remove from pan. Serve warm.

CLICK BELOW FOR MORE INSPIRATION!

BOURBON BREAD PUDDING WITH BOOZY CARAMEL SAUCE



PEAR ALMOND MINI LOAVES



ORANGE & ROSEMARY GIMLET CUPCAKES



CHRISTMAS TREE & SNOWMEN SUGAR COOKIES



FOR THE COOKIE EXCHANGES

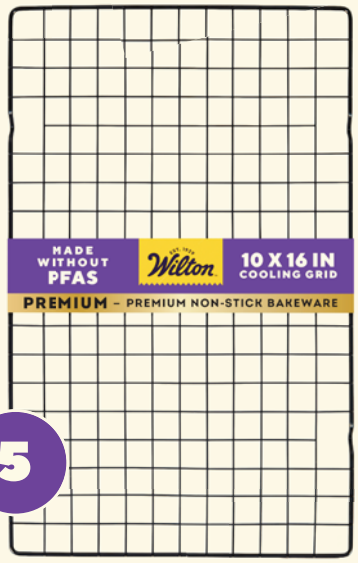
Everybody wants their holiday batch to get oohs and ahhs. Give a baker the festive finishes to decorate boldly at the next swap.

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1. Gold 3-Piece Baking Sheet Set
Exchange-ready sheets, built for the best batches.

2. Really Big Spatula
A specially sized spatula for their biggest batches.

3. Cookie Icing
Ready to squeeze and quick to set in time for the swap.

4. Holiday Cookie Cutters
Seasonal shapes for a festive tray of treats.

5. Premium Cooling Grid (10x16 in)
Cool cookies evenly and lift them off cleanly.

A MERRY GIFT IDEA:
COOKIE CUTTER ORNAMENTS

Loop a ribbon through holiday cookie cutters for a gift that works as an ornament on the tree and as a shape for their next batch.











FEATURED DECORATING IDEA

SNOWMAN COOKiES



TOOLS

- Snowman-shaped Sugar Cookies
- White Cookie Icing
- Black Cookie Icing
- Orange Cookie Icing
- Blue or Red Cookie Icing (for scarf and hatband)
- Toothpick or Scribe Tool

INSTRUCTIONS

How To Decorate a Snowman Cookie

Outline and fill the snowman: Using White Cookie Icing, outline the snowman, then fill in the entire body. Use a toothpick or scribe tool to gently guide the icing into the corners and smooth the surface. Allow the icing to set before adding the details.

Add the hat: Using Black Cookie Icing, outline and fill the snowman's hat. Gently smooth the icing with a toothpick or scribe tool as needed. Allow the icing to set.

Add the scarf: Using your choice of colored Cookie Icing, outline and fill the scarf.

Add a band to the hat: Use the same color icing you chose for the scarf to add a band to the hat.

Add the carrot nose: Using Orange Cookie Icing, pipe a small carrot-shaped nose in the center of the snowman's face.

Add the buttons and face details: Using Black Cookie Icing, pipe two or three small buttons down the snowman's body. Add two small lines for the eyes and, if desired, a small line for a smiling mouth.

Let dry: Allow the decorated cookies to dry completely before packaging or stacking. For the cleanest finish, let the iced cookies dry uncovered for several hours or overnight.

(For Basic Cookie Dough Recipe for Christmas Cookies, click ***here***.)

CLICK BELOW FOR MORE INSPIRATION!

DOUBLE CHOCOLATE CRANBERRY COOKIES



EASY CHRISTMAS SUGAR COOKIES



CHRISTMAS SWIRL LOG



CHRISTMAS TREE SUGAR COOKIES



FOR THE

STOCKING STUFFERS

Who says the cookies are only for Santa? These little extras fit right into a stocking and are sure to make for a sweet surprise.

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NOW FREE FROM ARTIFICIAL COLORS!

1. Simple Success Cookie Press
Small enough to stuff and ready for batch after batch.

2. Candy Melts®
Bright bags for dipping their festive favorites.

3. Really Big Spatula
The perfect gift for the biggest of batches.

4. Decorating Icing Pouches
Stocking-sized icing ready for holiday decorating.

5. Holiday Cookie Cutters
Festive shapes that slip right into the stocking.

A MERRY GIFT IDEA:
STUFF THE WHOLE STOCKING

Fill a stocking top to toe with Wilton icing, sprinkles, and accessories for a thoughtful gift perfect for teachers, neighbors, or Secret Santa.



FEATURED RECIPE

HOLiDAY SPRiTZ COOKiES



INGREDIENTS

- 3 1/2 cups all-purpose flour
- 1 tsp baking powder
- 1 1/2 cups unsalted butter (3 sticks, softened)
- 1 cup granulated sugar
- 1 egg
- 2 tbsp milk
- 1 tsp vanilla extract
- 1/2 tsp almond extract
- Sanding Sugar Sprinkles

TOOLS

- Cookie Press
- Cookie Sheet
- Cooling Grid

INSTRUCTIONS

1. Preheat oven to 350°F.
2. In a medium bowl, combine flour and baking powder.
3. In a separate large bowl, beat butter and sugar with an electric mixer until light and fluffy. Add egg, milk, vanilla extract, and almond extract; mix well.
4. Gradually add the flour mixture to the butter mixture; beat until combined. Do not chill.
5. Fill Cookie Press with dough and fit with desired disk; press cookies onto an ungreased Cookie Sheet.
6. Decorate with Sanding Sugar Sprinkles for an extra-festive touch.
7. Bake 10-12 minutes or until the edges are light golden brown. Place Cookie Sheet on Cooling Grid and let cool for 2 minutes. Transfer cookies to the Cooling Grid to cool completely..

CLICK BELOW FOR MORE INSPIRATION!

HOLIDAY CUPCAKES



PISTACHIO SPRITZ COOKIES



BUTTERCREAM SNOWFLAKE COOKIES



CHRISTMAS TREE SPRITZ COOKIES



EST. 1929 Wilton™

BAKE THE SEASON BRIGHT

HERE'S TO FULL OVENS, SWEET TRADITIONS AND A SEASON WORTH CELEBRATING.

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