



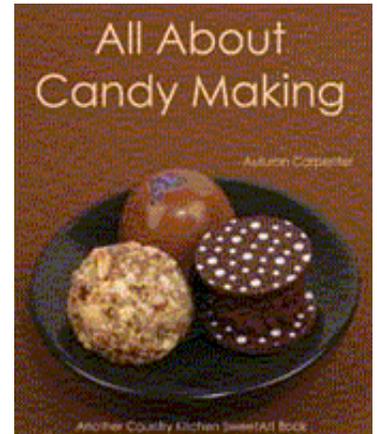
All in One Bake Shop

Some of my new favorite things...

All About Candy Making

by Autumn Carpenter

This is such a great book on candy making. There is information about the different types of candies used in the recipes, instructions for tempering chocolate and using coating chocolates, recipes for candies from simple barks to chocolate covered cherries to making fancy truffles and filled candies. There are pictures with each of the candies and detailed instructions with each recipe. I think this is a great book to refer to whether you make candy all the time, or you are looking for a recipe to make your first batch of candy ever!



Ceramic Santa Cookie Mold

This is such an old-time method for making beautiful cookies. There are several options for using this mold. You can bake directly in the mold or you can press the dough into the mold to get the impression, take it out and bake it outside of the mold. I like to use a very stiff gingerbread recipe for this - it definitely needs to be a recipe that does not spread. It makes such a beautiful old-world style cookie



Wilton Cupcake Pan

It's finally here!

You saw it in this year's Wilton Yearbook - and Wilton has finally come out with the pan. It is a 1-piece, 2-part pan that makes a giant cupcake. Cupcakes are so popular now - and who says that you can't bake just one giant cupcake instead of many small ones? Certainly a bigger statement than an individual standard cupcake!



Mini Tartlet Set

This is not such a new set - but it is one that I pull out and use at this time of the year. The set includes 3 tartlets of 12 different shapes. I love to use them for canapes for shortbread cookies and for chocolate ganache tartlets. The finished product always looks so elegant from these shells. There are so many options for what these little tartlet shells could be used for...

