



All in One Bake Shop

Volume 4 Issue 1
March, 2005

There is so much going on right now! This newsletter is packed with information for you to read about all of the events that are coming up! If you want to register for any of these events, please contact us. Classes and the Kid's Camp will fill quickly - so register early!

Kid's Baking Camp

Are your kids serious about baking? So are we! This summer we are offering Summer Camps to let your kids get that baking/ decorating urge out of them without destroying your kitchen! Our Pastry Chef, Heather, will be teaching Mommy & Me decorating classes for Parents & Children ages 4-12, Children's Baking & Decorating classes for Children ages 9-12, and Teen Baking & Decorating classes for Teens ages 13-18.

Mommy & Me (Little Chef & One Adult)

COOKIE DECORATING WORKSHOP-Tuesday, June 14th 3 pm-5 pm
CUPCAKE CREATIONS-Tuesday, July 19th 3 pm-5 pm
PRINCESS DOLL CAKE- Tuesday, August 2nd 3 pm-5 pm

Children's Pastry Chef Camp

BAKING 101- Monday, June 6th 10 am-1 pm
COOKIE DECORATING WORKSHOP- Monday, June 13th 10 am-1 pm
CAKE DECORATING- Monday, June 20th 10 am-1 pm
MINI PIES-Monday, June 27th 10 am-1 pm
SUGAR ART- Monday, July 11th 10 am-1 pm
CHARACTER & 2D CAKE DESIGNING-Mon., July 18th 10 am-1 pm
CHOCOLATE MESS-Monday, July 25th 10 am-1 pm
3D CAKE DESIGNING-Monday, August 1st 10 am-1 pm

Teen's Pastry Chef Camp

BAKING 101- Tuesday, June 7th 10 am-1 pm
COOKIE DECORATING WORKSHOP- Tuesday, June 14th 10 am-1 pm
CAKE DECORATING- Tuesday, June 21st 10 am-1 pm
MINI PIES & TARTS-Tuesday, June 28th 10 am-1 pm
SUGAR ART- Tuesday, July 12th 10 am-1 pm
CHARACTER & 2D SHAPED CAKES- Tuesday, July 19th 10 am-1 pm
CHOCOLATE MESS- Tuesday, July 26th 10 am-1 pm
WHIMSICAL & WACKY CAKES- Tuesday, August 2nd 10 am-1 pm

Mommy & Me classes are \$50 for each class and includes one little chef and one adult working together on the project. Children's and Teen's Camp classes are all combination of demo and hands-on. Each class is \$45 and includes lunch. All camp participants will take home their sweet creations! Registration is required to reserve your space.

Class size is limited and are expected to fill fast!
You can get more information and register at www.allinonebakeshop.com or by calling us at (512) 371-3401 or at the store.

Cake Show and Competition Weekend of Demonstrations and More



Mark your calendar...
Start working on your entry...
Capital Confectioners will be
hosting a weekend full of sugar art!
June 11th and 12th, 2005

Texas Culinary Academy, 11400 Burnet Road, Austin

EVENTS INCLUDE: Demonstrations by Kerry Vincent and Susan O'Boyle-Jacobson - both world renowned sugar artists and many local talents! Both Saturday and Sunday will be filled with feature demonstrations, shorter technique demonstrations, food labs, business displays, vendors, viewing of special invitation only decorating competitions and much more!

CAKE COMPETITION INFORMATION:

DIVISIONS FOR ENTRIES: Children (6 yrs and under), Junior (7 - 12 yrs), Teen (13 - 17 yrs), Adult Beginner, Adult Intermediate, Adult Advanced, Professional and Master.

CATEGORIES FOR ENTRIES: Special Occasion/Holiday, Sculptured Cakes, Novelty Tiered Cakes, Wedding Tiered Cakes, Special Techniques Not on a Cake, Confections Not on a Cake and a Display Table.

COMPETITION RULES INCLUDE:

- ◆ Each person can enter only one Division, but as many Categories as they choose
- ◆ Real cake or Styrofoam dummies can be used. Sculpted cake category must be made with real cake.
- ◆ All entries must be completely EDIBLE except for plastic items such as columns and cake toppers to be used on TIERED cakes only. Ribbons, tulle, etc. may be used to carry out a design. Don't use non-edible items in place of sugar mediums; for example, pearls. Cold Porcelain will not be allowed. "Edible Images" will be judged as if it was plastic. Any other substance will cause entry to be disqualified.
- ◆ Entries must be solely the work of the entrant.
- ◆ Entries will be judged on appearance only, not taste. Points will be given on neatness, originality, creativity, skill, color, design, difficulty, number of techniques used and overall eye appeal.
- ◆ Entries must fit in a space 24" x 24" or smaller.

Look at the Club and Events section of our website, www.allinonebakeshop.com, or stop by the store to get more information, show rules, tips for show cakes, and a registration form so that you can participate in this great Austin sugar event!

Classes



WILTON CAKE DECORATING COURSE 1

Learn the fundamentals of cake decorating with a hands on approach. The class covers decorating tools, icing consistencies, use of piping bags and tips. Create flowers, shell borders, stars and more. Use a flower nail to make a rose and learn to pipe leaves and stems. \$35 plus \$25-\$40 for supplies.

April Class: Tuesdays - 4/5, 4/12, 4/19 and 4/26 - 6:00 pm to 8:00 pm

May Class: Mondays - 5/9, 5/16 and 5/23 - 6:00 pm to 9:00 pm

June Class: Mondays - 6/6, 6/13 and 6/27 - 6:00 pm to 9:00 pm



WILTON CAKE DECORATING COURSE 2

Requires Course 1 knowledge. Build on the fundamentals with a concentration on flowers. Learn how to make rosebuds, lily of the valley, chrysanthemums, daisies, daffodils, pansies and primroses. Decorate a cake with basket weave, rope and fern. \$35 plus \$25-\$40 for supplies.

April Class: Mondays - 4/4, 4/11, 4/18 and 4/25 - 6:00 pm to 8:00 pm

June Class: Tuesdays - 6/7, 6/14 and 6/28 - 6:00 pm to 9:00 pm



WILTON CAKE DECORATING COURSE 3

Requires Course 1 knowledge. This class covers fondant icing techniques and tiered cake construction. Learn additional borders, embroidery and lace, string work, ruffle and ruffled garland with fluted edges. Make a present cake with fondant. Learn additional flowers including Easter lily, poinsettia, petunia, forget-me-not. Complete the course with a 2-tiered cake. \$35 plus \$25-\$40 for supplies.

May Class: Tuesdays - 5/10, 5/17 and 5/24 - 6:00 pm to 9:00 pm

July Class: Mondays - 7/11, 7/18 and 7/25 - 6:00 pm to 9:00 pm

CLASSIC FONDANT/ FONDANT 1

Cover cake dummy and board in ready-made fondant, learn to make fondant bows, draping and flowers and learn embossing and crimping techniques. \$50 plus about \$20 for supplies.

April Class: Saturdays - 4/16, 4/23 and 5/7 - 10:00 am to 12:00 pm

July Class: Saturdays - 7/9, 7/16 and 7/23 - 10:00 am to 12:00 pm

ADVANCED FONDANT/ FONDANT 2

Requires Classic Fondant or equivalent experience. Learn to customize the cake board using impression rollers, cutters, and stamps, cover 2 real cakes, create side designs, including Garrett frill, create a pearl border, learn brush embroidery, crimper and embroidery techniques. \$50 plus about \$20 for supplies.

March Class: Thursdays - 3/31, 4/7 and 4/14 - 6:00 pm to 8:00 pm

July Class: Thursdays - 7/7, 7/14 and 7/21 - 6:00 pm to 8:00 pm



GUMPASTE ROSE

Learn to make gumpaste roses including buds and leaves. \$35 no supplies needed.

April Class: Thursdays - 4/28 and 5/5 - 6:00 pm to 8:00 pm

CATTLEYA ORCHID

Learn to make a beautiful cattleya orchid out of gumpaste. \$50 no supplies needed.

April Class: Thursday 4/21 and Friday 4/22 - 6:00 pm to 8:00 pm



SPRING GUMPASTE

Learn to make an iris and leaves, pansy flower and bud and an orchid. \$50 no supplies needed.

April Class: Saturdays - 4/9, 4/16 and 4/23 - 1:00 pm to 4:00 pm

COOKIE DECORATING

Learn to roll cut, mold and bake cookies including using cookie sticks. Decorate with fondant, royal icing with tips and piping bag.

\$35 - students will bring baked cookies and supplies to second class.

April Class: Saturdays - 4/2 and 4/9 - 10:00 am to 12:00 pm

DOLL CAKE

Learn to decorate a beautiful 3D Doll cake. We provide the cake, icing, bags, tips, etc.

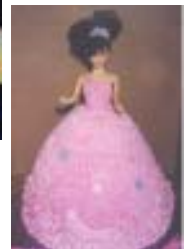
Leave with your creation! \$55 all supplies and baked cake included.

April Class: Saturday 4/2 - 1:00 pm to 3:00 pm

SCULPTED CAKE

Taught by guest instructor, Bronwen Weber, Chef Instructor, Texas Culinary Academy. Students in this all day class will learn cake sculpting methods, gumpaste flowers, fondant techniques and much more to make a beautiful topiary out of cake! \$100 all supplies, cake and lunch are included.

May Class: Saturday 5/14 - 10:00 am to 4:00 pm



Register early - classes fill-up fast!
Payment is required to register.
Registration is refundable
up to 2 weeks before class.

Even More Classes!

Great news! Nicholas Lodge will be coming back to Austin and will be teaching two exciting classes!

Thursday & Friday, April 28 & 29, 2005 9AM - 5PM

"Floral Themes for Cakes"

Students will be covering the use of many different products and cutters including Patchwork Cutter, FMM, Nicholas Lodge Products, molds, embossers, etc. to create embossing, embroidery, painted designs, applique, decoupage, 3-D flowers, ribbon and fabric-effect flowers made in sugar, pressed flowers and mosaic. These techniques can be used on cake boards, cake tops and cake sides and many of these techniques can be used on buttercream cakes.

Saturday & Sunday, April 30 & May 1, 2005 9AM - 5PM

"Gumpaste Summer & Bridal Flowers"

During this class students will create the sunflower, hibiscus, American Beauty rose, gerbera daisy and tulip. This will include the flowers, buds and leaves.

The classes will be held at Holiday Inn Express Hotel & Suites 12703 North FM 620, Austin, TX (512) 249 - 8166.

Fee for each class is \$275.00. A non-refundable deposit of \$100.00 is required to register for each class. Final payment is due by March 31, 2005. Space is limited to 20 students per class

To sign-up for either or both of these classes please contact us as soon as possible, these classes will fill-up quickly. Call us at (512) 371-3401 or stop by the store to register.

Classic Pound Cake

The name of this cake is the recipe - a pound each of butter, sugar, flour and eggs with some flavoring added for good measure. This cake tastes great, but it is also a wonderful cake to use for sculpting cakes because it is so very dense.

- 1 lb. unsalted butter
- 1 lb. granulated sugar (2 1/4 C)
- 1 tsp salt
- 1 Tbsp vanilla
- 1 Tbsp grated lemon zest
- 1 lb. eggs (8 large eggs)
- 1 lb. cake flour (4 C)

Preheat oven to 350° F. Cream butter, sugar, salt, vanilla and lemon zest together using the mixer paddle attachment until the mixture is light and fluffy. Add 1/3 of the eggs slowly mixing until incorporated. Add 1/3 of the flour and mix just until blended. Scrape down the sides of the bowl. Repeat until all eggs and flour are incorporated. Scrape down the sides of the bowl after each addition. Do not over mix. This recipe makes 4 pounds of batter. Enough for 3 - 8" rounds each 2" high or 2 - 9" x 5" x 2.75" loaf pans. The 8" rounds should bake for about 45 minutes and about 60 minutes for the loaf.

Note: to make chocolate pound cake, omit the lemon zest and add 4 oz. of melted unsweetened chocolate to the butter/sugar mixture after creaming.

What's New...



New Wilton Pans!

The baby buggy and the ladybug are in stock now. The Care Bears pan, a new Winnie pan and more are due in any day!



Dimension Perennial and Tulip Pans. Spring-themed pans for flawlessly beautiful cakes. Each of these cast aluminum pans holds 10 cups and feature a premium nonstick surface for easy release and cleanup.

New Wilton Fondant Supplies



A great new fondant book. Many pictures and easy to follow instructions



New cutter sets in a variety of shapes and sizes

The perfect way to add beautiful textured fondant ribbons, stripes and bows to your cake. This tool is great!



Add exciting 3-D decorations in fondant with this easy-to-use Decorative Fondant Punch tool.



All in One Bake Shop

8566 Research Blvd

Austin TX 78758

The source for cake, cookie and candy
tools and supplies
for professional and home bakers
and custom cakery

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Randy Bartos
Owners
Heather Boulier
Pastry Chef
Sallia Bandy
Instructor

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(512) 302-9743 – fax
info@allinonebakeshop.com
www.allinonebakeshop.com
Monday – Friday 10 am to 6 pm
Saturday 10 am to 5 pm

Our Cakes

Heather's cakes shown here range from very elegant to whimsical. The heart shaped stacked cake is finished with royal icing roses and beautiful scroll work. The chocolate groom's cake is covered with a luscious chocolate ganache icing and then adorned with hand-dipped tuxedo strawberries. The two cakes starting at the bottom left are elegant birthday cakes - the first is for a music lover with sheets of music printed on edible image paper and then attached to fondant draping. The top is a "book of sheet music" made out of white chocolate. The next cake is a sculpted shopping tote bag complete with a fondant rope cord handle and filled with beautiful gumpaste flowers. The Converse sneaker is a 2-D sculpted cake complete with an edible image of the logo. The dinosaur cake is decorated with dinosaur figurines perched on dramatic hills of cake with a raging piping gel



river between them. The 3-D effect of the hills makes a dramatic presentation for this scene. And finally, the number 4 cake is

shaped out of cupcakes. This is a great way to create shaped cakes without having to sculpt and carve. We hope these cakes give you some ideas!

