



## Back to School... and dare we say it, Halloween...

Can you believe that the summer is almost over, school will very soon be back in session and then before you know it, it will be Halloween? Along with this transition into fall, comes opportunities for bringing treats to school, themed parties and creating memories by gathering the kids around for a sweet decorating project. For these events when kids are involved (OK - adults too) cupcakes and cookies make a great self-serve, less mess option than cakes.



Cupcakes can be decorated to enhance any theme. You can even **decorate cupcakes to look like a cake**. To do that, place a piece of non-skid matting in the center of a cake board. Arrange the cupcakes on the board - they can be placed in a rectangle, square, round or any shape. Using the wide Wilton icer tip (number 789), ice the cupcakes as a group and use a spatula to smooth. Decorate the top as you would a cake. The cupcakes can be pulled/lifted out for individual serving.

Other ideas for **decorating cupcakes** include using coordinated baking cups. Cupcake papers come in all types of character and novelty designs. Coordinate sprinkle shapes and colors to match. Plastic figurine picks are specifically sized for cupcakes and come in a wide variety of shapes, characters and themes. A quick method for decorating cupcakes is to use tip 6B or 1M to create a rosette icing swirl and use picks, sprinkles and or edible glitter to complete the design.



There are several options for **displaying cupcakes**. Using the Tall Tier stand from Wilton, creates an elegant presentation for cupcakes, suitable for a wedding or shower. Also, a cupcake stand can be built using Styrofoam cake dummies and covered cake boards. The number and size of the tiers can be scaled to fit the number of cupcakes to be served. Another option is a new product, Sweet Server, it is a 3-tier corrugated stand that holds 36 - 40 cupcakes. It is 13 in. high and 14 in. across. Great for birthdays, holidays and showers!

Cookies are also great treats for kids, and **cookies are fun to bake and decorate** any time of the year. The best cookies for decorating with icing are sugar, shortbread or gingerbread type cookies that bake flat. Chunky cookies may make great eating but they are not the best option for decorating. Royal icing is the best choice for cookie decorating because it hardens so that cookies can be stacked and stored- see Recipe Swap on page 3.

There are many **techniques for decorating cookies**. One method is to use stiff royal icing as an outline on the cookie to create a dam. Thinned royal icing is then "flooded" into the outlined area using a small hole parchment or decorating bag or squeeze bottle. Additional details can be piped on to the cookie. This type of icing technique can be as simple or as elaborate as desired and gives a very nice polished finish to the cookies. Another method for decorating is done before the cookies are baked. Thin some of the cookie dough by adding water or milk until a thick icing consistency is reached. Color portions with coordinated colors depending on the design and using a bag and tips, pipe dough onto cookies. Use colored sugars to complete the design and bake as usual.



**Have a sweet transition into fall!**

Mark your calendar to attend the next **Capital Confectioners** cake club meeting **2nd Tuesday of each month 7:00 pm to 9:00 pm** the clubhouse at **The Villages of Sage Creek 12820 North Lamar** **Demonstrations - Networking Learning - Fun** **Make plans to join us!** Call us at **512-371-3401** for details!

### Inside this issue:

Capital Confectioners	1
Calendar of Classes	2
Product Highlights	3
Recipe Swap	3
Summer Cake Designs	4

# Upcoming Decorating Classes

**Register early—Classes fill-up fast!**  
**Payment required to register.**  
**Registration fee is refundable up to 2 weeks before class date.**

## SEPTEMBER 2003

Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1 CLOSED Labor Day	2	3	4	5	6 Fondant (1) GP Rose (1)
7	8 Course 1 (1)	9 Capital Confectioners	10	11	12	13 Fondant (2) GP Rose (2)
14	15 Course 1 (2)	16 Course 3 (1)	17	18	19	20 Wedding Cakes (1)
21	22 Course 1 (3)	23 Course 3 (2)	24	25	26	27 Wedding Cakes (2)
28	29 Course 1 (4)	30 Course 3 (3)				

## OCTOBER 2003

Sun	Mon	Tue	Wed	Thu	Fri	Sat
			1	2 Wedding Cakes (1)	3	4 Fondant 2(1) GB House
5	6 Course 1 (1)	7 Course 2 (1)	8	9 Wedding Cakes (2)	10	11 Fondant 2 (2)
12	13 Course 1 (2)	14 Capital Confectioners	15	16 Wedding Cakes (3)	17	18
19	20 Course 1 (3)	21 Course 2 (2)	22	23	24	25
26	27 Course 1 (4)	28 Course 2 (3)	29	30	31	

## NOVEMBER 2003

Sun	Mon	Tue	Wed	Thu	Fri	Sat
						1
2	3 Course 3 (1)	4 Course 1 (1)	5	6	7	8 Holiday Gumpaste (1)
9	10 Course 3 (2)	11 Capital Confectioners	12	13	14	15 Holiday Gumpaste (2)
16	17 Course 3 (3)	18 Course 1 (2)	19	20	21	22 Holiday Gumpaste (3)
23	24 Course 3 (4)	25 Course 1 (3)	26	27 CLOSED Thanksgiving	28 CLOSED Thanksgiving	29
30						

Numbers in parenthesis (x) indicate the week number for multi-week classes.

**WILTON COURSE 1** - Learn fundamentals of cake decorating with a hands on approach. Covers decorating tools, different icings, piping bags and tips. Create flowers, shell borders, stars and more. Make roses and add leaves and stems. \$35 plus supplies



Sept 8, 15, 22, 29 - 6:30 pm to 8:30 pm  
 Oct 6, 13, 20, 27 - 6:30 pm to 8:30 pm  
 Nov 4, 18, 25 - 6:00 pm to 9:00 pm

**WILTON COURSE 2** - Build on Course 1, learn to make rosebuds, lily of the valley, chrysanthemums, daisies, daffodils, pansies and primroses. Finish by decorating a cake with basket weave, rope and fern. \$35 plus supplies



Oct 7, 21, 28 - 6:00 pm to 9:00 pm  
 Dec 1, 8, 15 - 6:00 pm to 9:00 pm

**WILTON COURSE 3** - Teaches fondant and tiered cake construction. Learn borders of embroidery and lace, string work, ruffle and ruffled garland with fluted edges. Learn to assemble tiered cakes. Cover a cake with fondant. Learn to make flowers including Easter lily, poinsettia, petunia, forget-me-not. Complete a 2 tiered cake. \$35 plus supplies



Sept 16, 23, 30 - 6:00 pm to 9:00 pm  
 Nov 3, 10, 17, 24 - 6:30 pm to 8:30 pm

**FONDANT** - Techniques taught include: cake dummy and board covering, bows, draping, flowers, embroidery, embossing and crimping. \$25 plus supplies. Sept 6, 13 - 9 am to 11 am

**FONDANT 2** - Techniques taught include more advanced fondant techniques - covering real cake and board, cake dividing, Garrett frills, pearl borders, crimping and embroidery. \$25 plus supplies. Oct 4, 18 - 9 am to 11 am

**GUMPASTE ROSE** - Make 3 sizes of roses and rose leaves. \$25 covers classes and supplies.

Sept 6, 13 - 12 pm to 2 pm

**HOLIDAY GUMPASTE** - Learn to make poinsettias and leaves, holly leaves and berries and pinecones. \$50 covers classes and supplies.

Nov 8, 15, 22 - 9 am - 12 pm

**WEDDING CAKES** - Learn wedding cake construction and design. Includes stacked, spike, plate and center column construction. First class demo, second class hands-on. \$50 plus supplies **\*\*New Class!\*\***  
 Sept 20, 27 - 10 am to 2 pm  
 Oct 2, 9, 16 - 6 pm to 9 pm

**HAUNTED GINGERBREAD HOUSE** - Learn to assemble and decorate a spooky gingerbread house. \$25 covers class and supplies. OK for kids 10 yrs+ w/adult.  
 Oct 4 - 12 pm to 2 pm

### MARK YOUR CALENDAR - HOLIDAY CLASSES!

**HOLIDAY GINGERBREAD HOUSE** - Learn to decorate a pre-assembled festive gingerbread house. \$25 covers class and supplies. OK for kids 6 yrs+ with adult. Dec 6 - 9 am to 11 am

**CANDY** - Learn to make a variety of candy suitable for serving or gifting during the holiday season! Hands-on, recipes included! \$25 covers class and supplies.  
 Dec 6 - 12 pm to 2 pm

**COOKIES** - Decorate holiday cookies! Leave with a cookie arrangement! \$25 covers class and supplies.  
 Dec 13 - 10 am to 12 pm

# Product Highlights

## New Products!

The new 2004 Wilton catalog is in and along with that comes a lot of new products. Here are highlights of the new Wilton and other new products that are now in stock!

**Wilton Ice-A-Cookie** - an icing that hardens like royal icing. It comes in 9 colors and is in a ready to use soft, squeezable pouch. Comes with a decorating cap for detailed lines. Great to use on cookies. Easy for kids to use. \$3.99

**Wilton Dessert Whipper Pro** - just pour ingredients in the canister, twist on the charger, shake and dispense using the filling or decorating tips. Set includes two tips, canister, 10 chargers and recipe booklet. \$59.99

**Wilton Color Mist Food Color Spray** - an airbrush look in a can! Use this no mess, taste-free color for backgrounds or splashes of color. Great for use on cakes, cupcakes or cookies - use stencils for even more detail. Comes in 8 colors. \$2.99

**Wilton Cake Stencils** - a collection of 4 designs. Place stencil on an iced cake, sprinkle with edible glitter, powdered sugar, sanding sugars, or use Color Mist spray. Use on fondant or icings that "crust". Set includes happy birthday, flowers, swirls and hearts. \$6.99

**Wilton Bake Easy** - a non-stick spray for cakes, cupcakes, brownies, breads - releases without crumbs! \$2.99

**Wilton Cake Dome** - an elegant way to display and protect your cake. Unbreakable 7.5" high clear dome sits on a 12.5" diameter white pedestal. \$29.99

**Wilton Icing Sculptor** - mix and match between 14 sculpting edges to create customized effects for combing sides and tops of cakes. Set includes handle, 64 design blades and complete instructions. \$12.99

**Wilton Hand and Wrist Support Gloves** - makes decorating more comfortable with a wrist and hand support. \$19.99

**Wilton Fondant** - now comes in convenient 5 lb. box! \$18.99

**Wilton Cookie Master Plus** - powerful, easy to use cordless cookie press. Set includes 12 metal disks, 4 accent tips for decorating and filling and 2 recipe booklets - one sweet and one savory. \$39.99

**Wilton Stencil-A-Cookie** - cutter and stencil sets. Sets include 1 metal cutter and 2 reusable stencils. Comes in a variety of styles. \$1.99

**Cookie Cutters** - new cutters include 3 new Wilton sets, new individual numbers in tin and also in copper with many new shapes! \$.95 and up.

**Wilton Candy Making Kits** - have fun with candy using melt, mold and assemble project ideas. Comes in 5 theme varieties. \$9.99

**Bakeware** - several new non-stick cast aluminum pans in a variety of bundt-type styles from Wilton, new Magic Line professional weight cake pans in 2" and 3" high rounds and squares. Pans priced individually.

**Novelty Shaped Pans and Decorations** - butterfly, ice cream cone, trains, Disney Princess, SpongeBob, Dora the Explorer and Little Suzy's Zoo pans. Hulk and Nemo decorations. Many of the pans also have coordinated candles, cupcake liners, edible images, picks and also figurine decorations! Pans - \$10.99 other novelty items priced as marked.

**Wedding Toppers, Decorations and Displays** - lots of options from Wilton and other suppliers to add to our large selection. Variety of prices.

**Sparklers** - use these instead of or with candles. Add a festive look to your cakes with number and straight sparklers. \$1.95 and up

**Sweet Server** - 3-tier cupcake, cookie, doughnut, petit fours server. Holds up to 36 - 40 cupcakes. Stands 13" high x 14" in diameter. \$5.99



## Recipe Swap — Royal Icing

3 Tbsp meringue powder  
4 C (1 pound) confectioners' sugar sifted  
3 Tbsp clear vanilla flavoring\*  
3 Tbsp water

\*Other clear flavorings can be substituted for the vanilla

This icing is best made with a tabletop mixer because of the very thick consistency. Sift confectioners' sugar. Using a tabletop mixer, beat all ingredients at low speed for 7 - 10 minutes. If using a hand-held mixer, beat for 10 - 12 minutes at high speed. Beat until the icing forms stiff peaks and is no longer shiny. This makes stiff royal icing - use for outlining.

Add 1 Tbsp water for thinner icing for decorating.

Add water to make a thin consistency for flooding on cookies or decorations. Add water until the icing is the consistency of thick paint.

Royal icing can be colored with regular gel icing colors.

# All in One Bake Shop

8566 Research Blvd  
Austin TX 78758

## All in One Bake Shop

Retail supply source  
for professional and home bakers  
and custom cakery

**Jennifer Bartos**  
**Randy Bartos**  
Owners

**Heather Boulier**  
Pastry Chef

**Sallia Bandy**  
Instructor

(512) 371-3401 – phone  
(512) 302-9743 – fax  
info@allinonebakeshop.com  
www.allinonebakeshop.com  
Monday – Friday  
10 am to 6 pm  
Saturday  
10 am to 5 pm

## Summer Cake Designs

Here are some fun end of summer cake designs. Hope you get some ideas and inspiration from these pictures and descriptions. These are cakes that we have decorated recently.



The watermelon cake is a round cake iced with white icing with light green icing on the sides. We used an airbrush to color the center red and to add the darker green accents (canned food color spray could also be used). The “seeds” are dark brown/black icing made using round tip #4

The flower cake is 2 petal pan cakes and an 11x15 cake cut for the stems and leaves. The flowers and stems were airbrushed with ladybugs, bees and butterflies figure piped on to finish the design.

The hula girl is made with the Wilton Wonder Mold cake pan using the Wilton doll pick and placed on a larger sheet cake. She has an icing bikini top drawn on with icing - tip #3. The grass skirt is made using leaf tip #113. Small assorted drop flowers accent the skirt.

The pool water is made mostly with piping gel with blue coloring and a little bit of buttercream icing added. Spread icing with a spatula, unevenness makes the look of waves. The outside of the pool is piped on with the wide icing tip and the side tile accents are made with tip #44.

Beach scenes are created with gold sanding sugar for the look of sand, buttercream icing spread in rows for the waves, airbrushed blue (can also use food color spray), leaving the tops of the waves white. Hula figurines, beach umbrellas and palm trees complete the design.