



NEW IDEAS FOR A NEW YEAR



Valentine Idea Assortment

- Tutti-fruitti flavored hard candy in a Valentine window box.
- A large candy kiss with a creamy peanut butter filling, wrapped in foil with a custom tag.
- A small heart molded candy box.
- Heart brownie cut-out covered with chocolate and a candy heart

tried and true to make custom flavored and shaped candies. Who can pass-up rich, moist brownies? These are great covered with chocolate and decorated for Valentine's Day, Easter, or anytime of the year. We

Look at a calendar and you will find many events and holidays that have sweets as part of the celebrations coming up in the next few months. This issue will help you prepare with information and ideas for Valentine's, Mardi Gras, St. Patrick's day and Easter projects. Make the Raspberry Swirl Cheesecake for a special dinner party dessert or



Caramel filled candy roses in a special box

just as a treat for someone special. Making hard candy is easier than you think, and the recipes and techniques here are



Fruity Cream Cheese Heart Sandwiches
Make them for Valentine's Day and then make egg shapes for Easter!



Chocolate Clay Rose

have some special classes coming up on making Panoramic Eggs, Chocolate Clay Roses, decorated Cookie Blossoms and several different gumpaste flowers. We are also hosting a very special hands-on air-brush class being taught by Bronwen Weber, a very talented area sugar artist. Be sure to check your calendar and register early, these are popular classes and fill quickly. Follow the recipes enclosed or use new techniques learned



Gumpaste Cattleya Orchid

in classes to make gifts suitable for anyone from teachers to sweethearts. Be sure to package your gift in a nice box or printed cellophane bag to finish the presentation.



Hard Candy Lollipop Flower Bouquet

These gifts will look great and taste great too! We hope that the recipes and ideas in this issue are ones that you will want to use all year long, not just for these upcoming celebrations!



Panoramic Egg



Gumpaste Flower Assortment Taught in gumpaste classes throughout the year

Inside this issue:

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Join us for the Capital Confectioners cake club on the 2nd Tuesday of each month at 7:00 pm here at All in One Bake Shop. Demonstrations, Networking Friends and Fun!

MAILING LIST

Our mailing list has been compiled from addresses of customers paying by check, our class lists, people filling out the newsletter mailing list form in our store and visitors to our website. Our list is now HUGE! We mail the newsletter to over 2500 people and email it to about 1000 more!

There are some great advantages to receiving the newsletter by email:

- color pictures
- early delivery
- no limitation to 4 pages
- reduced paper usage
- cost efficiency.

If you are getting our newsletter by mail, and would instead like to receive it via email, please let us know by sending us an email with your name and physical mailing address

Email us to switch over to the email version.
info@allinonebakeshop.com

All in One Bake Shop

Decorating Classes and Store Schedule

MARCH 2004

Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1 Course 3 (1)	2 Course 1 (1)	3	4	5	6 <i>Pan. Eggs</i> <i>BridalGP (1)</i>
7	8 Course 3 (2)	9 <i>Capital</i> <i>Confectioners</i>	10	11 <i>Chocolate</i> <i>Rose</i>	12	13 <i>Flowers</i> <i>BridalGP (2)</i>
14	15 Course 3 (3)	16 Course 1 (2)	17	18 <i>Cookie (1)</i>	19	20 <i>SpringGP (1)</i>
21	22 Course 3 (4)	23 Course 1 (3)	24	25 <i>Cookie (2)</i>	26	27 <i>SpringGP (2)</i>
28	29	30 Course 1 (4)	31			

APRIL 2004

Sun	Mon	Tue	Wed	Thu	Fri	Sat
AIRBRUSH CLASS - Hands-on and demo for air-brush techniques. Cost \$35 no supplies needed April 8 - 6 pm to 10 pm Instructor: Bronwen Weber						
4	5 Course 2 (1)	6 Course 1 (1)	7	8 <i>Airbrush!</i>	9	10 <i>GPRose (1)</i> <i>Fondant 1 (1)</i>
11	12 Course 2 (2)	13 <i>Capital</i> <i>Confectioners</i>	14 <i>Cattleya</i> <i>Orchid (1)</i>	15 <i>Cattleya</i> <i>Orchid (2)</i>	16	17 <i>GPRose (2)</i> <i>Fondant 1 (2)</i>
18	19 Course 2 (3)	20 Course 1 (2)	21	22	23	24
25	26 Course 2 (4)	27 Course 1 (3)	28	29	30 <i>Nicholas</i> <i>Lodge</i>	

MAY 2004

Sun	Mon	Tue	Wed	Thu	Fri	Sat	
<i>Find more information on Nicholas Lodge classes and Day of Frosting and Frills on page 4.</i>						1 <i>Nicholas</i> <i>Lodge</i>	
2 <i>Frosting</i> <i>and Frills</i>	3 <i>Nicholas</i> <i>Lodge</i>	4 <i>Nicholas</i> <i>Lodge</i>	5	6 Course 3 (1)	7	8 <i>Fondant 2 (1)</i>	
9	10 Course 1 (1)	11	12	13 Course 3 (2)	14	15 <i>Fondant 2 (2)</i>	
16	17 Course 1 (2)	18	19	20 Course 3 (3)	21	22 <i>Fondant 3 (1)</i>	
23	24 Course 1 (3)	25	26	27 Course 3 (4)	28	29 <i>Fondant 3 (2)</i>	
30	31 CLOSED <i>Memorial Day</i>	Numbers in parenthesis (x) on calendars indicate the week number for multi-week classes.					

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

WILTON COURSE 1 - Learn the 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. Use a flower nail to create a rose and add leaves and stems.
Cost: \$35 plus supplies - plan on \$25 - \$50 for supplies
March 2, 16, 23, 30 - 6:30 pm to 8:30 pm
April 6, 20, 27 - 6:00 pm to 9:00 pm
May 10, 17, 24 - 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.
Cost: \$35 plus supplies - plan on \$25 - \$50 for supplies
April 5, 12, 19, 26 - 6:30 pm to 8:30 pm

WILTON COURSE 3 - 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 and create a fondant clown. Learn additional flowers including Easter lily, poinsettia, petunia, forget-me-not. Complete a 2 tiered cake.
Cost: \$35 plus supplies - plan on \$25 - \$50 for supplies
March 1, 8, 15, 22 - 6:30 pm to 8:30 pm
May 6, 13, 20, 27 - 6:30 pm to 8:30 pm

FONDANT 1 - Techniques taught include: cake dummy and board covering, bows, draping, flowers, embroidery, embossing and crimping.
Cost: \$25 plus supplies - \$48 for class kit
April 10, 17 - 1:00 pm to 3:00 pm

FONDANT 2 - Techniques taught include covering real cake and board, cake dividing, Garrett frills, pearl borders, crimping and embroidery.
Cost \$25 plus supplies - \$25 to \$48 for class kit
May 8, 15 - 10:00 am to 12:00 pm

FONDANT 3 - Learn to use a lace mold for pieces and borders, pearl making, embroidery work, molding and working with chocolate fondant, using impression rollers, cutters and stamps. Complete two designs.
Cost \$25 plus supplies - \$25 to \$48 for class kit
May 22, 29 - 1:00 am to 12:00 pm

GUMPASTE ROSE - Make roses, buds and leaves.
Cost: \$25 covers classes and supplies
April 10, 17 - 10:00 am to 12:00 pm

BRIDAL GUMPASTE - Learn to make realistic looking calla lilies, stephanotis, ivy and a stargazer lily.
Cost: \$25 covers classes and supplies.
February 28, March 6, 13 - 1:00 pm to 4:00 pm

SPRING GUMPASTE - Make iris and leaves, pansy flower and bud and an orchid. Cost: \$50 covers classes and supplies.
March 20, 27, April 3 - 1:30 pm to 4:30 pm

PANORAMIC EGG - Learn pressed sugar techniques. Leave with decorated egg. \$25 covers class and supplies
March 6 - 10:00 am to 12:00 pm

BUTTERCREAM FLOWERS - Learn to make carnations, pansies, mums, pine cones, dogwood, sunflowers and half roses out of buttercream icing. Requires basic icing rose making knowledge.
Cost: \$10 plus supplies - \$10 in supplies
March 13 - 10:00 am to 12:00 pm

COOKIE BLOSSOM - Learn to make and decorate cookies. Instruction first class, decorating in second class
Cost: \$20 plus supplies - plan on about \$25 in supplies.
March 18, 25 - 6:30 pm - 8:30

CHOCOLATE ROSE - Learn to make chocolate clay and how to model chocolate roses and leaves.
Cost: \$35 includes supplies. Instructor: Noi Wegiel
March 11 - 6:00 pm to 9:00 pm

CATTELYA ORCHID - Learn to make a beautiful orchid corsage from gumpaste.
Cost: \$45 includes supplies. Instructor: Noi Wegiel
April 14, 15 6:00 pm to 9:00 pm

Recipes

Raspberry Swirl Cheesecake

Everyone loves this recipe from my Mom's recipe box, it makes a classic New York style cheesecake.

2 1/2 c graham cracker crumbs
1/2 c sugar
11 tbsp butter melted
4 eggs
1 1/2 c sugar
24 oz. cream cheese
1 tbsp vanilla
1 tsp lemon juice
3 tbsp flour
3 tbsp corn starch
1 stick butter, melted
1 pint sour cream
3 tbsp Raspberry Icing Fruit

You will need a 9 or 10 inch springform pan for this recipe and it will bake setting in a water bath, so you will need a large roasting/lasagna type pan that will comfortably hold the springform pan level, with at least 1 inch of space on each side and deep enough so that it will hold enough water to come halfway up the side of the springform pan. To keep water from leaking into the springform pan while baking, cover the outside of the pan with heavy duty foil all the way up the sides. Set all ingredients out to come to room temperature. Fill a teapot with water and bring to boil. Preheat oven to 325°F. Meanwhile, melt 11 tbsp butter and combine graham cracker crumbs, 1/2 c sugar and the melted butter; mix well. Press crust mixture into greased 9 or 10 inch springform pan. Press crust into bottom and up the sides. Set aside. Using electric mixer or tabletop mixer, beat 4 eggs, add sugar and beat well.

NOTE: Icing Fruits are made from fruit purees and are very thick, concentrated flavoring and coloring agents that can be mixed into icings, cake batter, candies and cookie dough They come in a variety of flavors including: banana, red raspberry, orange, pineapple, strawberry, lemon and cherry.

Add cream cheese and mix. Add vanilla, lemon juice, flour and corn starch and mix. Add melted butter and sour cream continue mixing until smooth. Remove 1 cup of the batter, place in small bowl and mix in Icing Fruit. Pour plain batter into prepared crust. Pour raspberry batter in a circle on top of plain batter, leaving plain batter in center and on the edges. Use a spoon and gently swirl the batters together, being careful not to scrape the crust on the bottom or sides. Place springform pan in larger pan. Place in center rack of oven. Pour boiling water in larger pan so that the water comes halfway up the sides of the cheesecake pan being careful not to splash onto cheesecake batter. Bake at 325°F for 1 hour. Turn oven off and leave cheesecake in closed oven for 1 1/2 hours. Take cheesecake out of oven, cool to room temperature and place in refrigerator. Chill well (8 hours) and remove springform before serving. Serves 12.

Fudge Brownie Cut-Outs

1/2 c butter
8 oz. Guittard Solitaire Dark chocolate
2 c sugar
1 1/2 c flour
1/4 tsp salt
4 eggs
1 tbsp vanilla
2 tsp instant espresso

Preheat oven to 350°F. Chop chocolate into small pieces. Melt butter and chocolate in plastic microwave safe bowl in the microwave by heating for 30 seconds, removing and stirring and repeating just until chocolate is melted. Combine sugar, flour, salt, eggs, vanilla and espresso powder and mix well. Add chocolate mixture and mix to incorporate. Pour into parchment lined, greased 9" x 13" (or equivalent size) pan. Bake for 20 min. Let cool in pan. Run knife around edges and turn out. Use heart (or other) shaped cookie cutter to cut shapes. Pour with ganache, sprinkle with powdered sugar or dip in melted candy coating.

Ganache
5 oz. chocolate
4 oz cream
Chop chocolate.
Heat cream to simmer. Pour over chocolate. Stir until melted and mixed.
Cool a little bit before pouring.

Hard Candy

2 c granulated sugar
2/3 c glucose
1 c water
1 tsp LorAnn Flavoring Gel or paste food colorings

Hard candy can be molded or poured onto prepared parchment if you want disks. Candy molds specifically made for hard candy are made from a very hard plastic or metal. Regular candy molds will not work, they will melt. Prepare mold or parchment paper by coating with vegetable spray. If making lollipops, place sticks in mold after spraying. A candy funnel comes in handy when pouring the hot syrup, if you are using one, spraying it for easier clean-up.

NOTE:
Make opaque colored candies (ones that you can't see through) by adding white color when you are adding the other gel color!

In a large sauce pan fitted with a candy thermometer that reaches to the bottom of the pan, add sugar, glucose and water. Place over medium heat and gently stir just until sugar dissolves. Stop stirring. Bring mixture to a boil without stirring. When temperature reaches 260°F, add color. Do not stir, the color distributes as syrup boils. Remove pan from heat when temperature reaches 300°F. Add flavoring after boiling stops and stir. Pour into candy funnel or if using a spoon, fill molds or pour onto parchment to make candy disks. The candy sets up fast, so work quickly. Remove from mold when cool to the touch. Lightly dust with powdered sugar to prevent sticking. Store in airtight container.

All in One Bake Shop

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

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The Capital Confectioners Club Presents Nicholas Lodge Classes and A Day of Frosting and Frills

The Capital Confectioners, Austin's club dedicated to sharing techniques for making and decorating cakes, cookies, candies and all types of sweet confections, is hosting a two day Nicholas Lodge mini cake class, a full Day of Frosting and Frills demonstrations on Sunday May 2nd, and a two day Nicholas Lodge gumpaste flower class. We are very excited to have Nicholas Lodge coming here. He is an internationally renowned sugar artist and a fabulous instructor. Advance registration is required for the classes and class space is limited to 20 students per class. For the Sunday demonstration event, advance registration is suggested and rewarded. Visit the events section on our website at www.allinonebakeshop.com for a registration form and more details. More information is also available at the store or by calling us at (512) 371-3401.

Nicholas Lodge Classes

April 30 - May 1, 2004

Mini Cakes - With the modern trend towards individual cakes or table cakes, this class will deal with all types of ideas for use with mini cakes. Three mini cakes will be created; a mini wedding cake, multi-holiday themed cake and a chocolate grooms cake. During this class you will learn lots of hints and tips for making mini cakes. Class Fee: \$275 - all in-class supplies included

May 2 - May 4, 2004

Gumpaste Flowers - You will learn an array of popular flowers suitable for wedding cakes. The class will include focal and secondary flowers plus appropriate foliage for bluebonnet, peony, cosmos, water lily dendrobium orchid and hydrangea flowers. Class Fee: \$275 - all in-class supplies included

Advance registration required for Nicholas Lodge classes.



Mini Cakes

A Day of Frosting and Frills

Sunday, May 2, 2004

Tracor Lane Café - 6500 Tracor Lane, Austin
9:30 am- 5:00 pm - demonstrations begin at 10:00 am

Demonstrations by:

Nicholas Lodge, Owner of International Sugar Art Collection will conduct a gumpaste flower demonstration

Jimmy MacMillan, Executive Pastry Chef, Driskill Hotel will show stenciling techniques

Bronwen Weber, Bakery Manager, Randalls Flagship will show how to create several types of sculpted cakes

Penny McConnell, Owner of Penny's Pastries will demonstrate techniques to make and decorate beautiful cookies

Aimee Olson and **Jeffrey Ontiveros**, Chef Instructors at TCA Will show pulled sugar and/or chocolate work showpieces

Vendors, door prizes, continental breakfast and lunch included!

Cost: \$35 per person with registration before 4/24,

\$45 per person late registration and at the door