



It's Wedding Season

Are you planning a wedding? Or are you planning to make a cake for someone else's wedding? Here at All in One Bake Shop we think that planning the cake is one of the most important decisions. By incorporating decorations and cake style you can make the cake a true centerpiece for the theme of the day. Here are some ideas to help make your cake even more special.

Buttercream vs. Fondant

Some brides like a more traditional look with buttercream icing while others like the more modern look with the smooth rolled fondant icing. The choice is a matter of personal preference that includes both the look and taste. While fondant has been used in other parts of the world for years, it is relatively new to most areas of the United States. Many people are not used to the taste and consistency of fondant. There are a few brands of fondant that combine great consistency and taste so that it can be rolled very thinly, placed over the buttercream iced cake and enjoyed with the cake. Many fondant type designs can be recreated in buttercream, with some minor modifications. For that really smooth look, nothing beats fondant. If you're not familiar with fondant, ask for a taste the next time you're in the store.

Size Matters

When it comes to the cake. It is certainly important to make sure that there is enough cake for all of the guests, but unless the wedding party is prepared (with boxes and/or plastic cake plates) to send the extra cake home with guests, it is better not to have too much. At least in part, cake pricing is based on servings and extra servings can end up adding to an already strained wedding budget. Cake dummies (Styrofoam cakes) can be substituted for some of the cake to get the "look" of a larger cake, but remember another part of the pricing for wedding cakes is the decorating time, and it takes just as long to decorate a dummy as a real cake. It saves money to scale the cake to the number of guests.

Color and Flavor

Bride's cakes don't have to be white cake with raspberry filling with buttercream icing and groom's cakes don't have to be chocolate cake with chocolate icing. Ultimately, the color of the cakes should reflect the overall theme of the wedding. There are endless options for cake and filling flavors and combinations. Try different combinations, it will make your cake even more memorable.

The Style

There are so many options for the layout and style for the cake. Look around and you are sure to find some ornaments that can be used as separators for your cakes. Here are a few ideas we came up with using items from around the house.



Unique items as separators or toppers - cherub statue, flower urn, lamp base and ceramic pedestal shown

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Mark Your Calendar

Petit Four Demonstration

Saturday May 31st
10 am to 2 pm

Steve Mannion,
Executive Pastry Chef
and owner of the
Culinary Academy of
Austin

will demonstrate and
discuss the construction
of petit fours.

Petit Four Classes - Culinary Academy of

All in One Bake Shop

Jennifer Moore

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

Upcoming Decorating Classes

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

JUNE 2003

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

JULY 2003

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

AUGUST 2003

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

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

June 2, 9, 16, 23 - 6:30 pm to 8:30 pm

July 15, 22, 29 - 6:00 pm to 9:00 pm

August 5, 19, 26 - 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



June 3, 17, 24 - 6:00 pm to 9:00 pm

August 4, 11, 18, 25 - 6:30 pm to 8:30 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

July 7, 17, 21, 28 - 6:30 pm - 8:30 pm

September 16, 23, 30 - 6:00 pm to 9:00 pm

FONDANT - Techniques taught include: cake dummy and

board covering, bows, draping, flowers, embroidery, embossing

and crimping. \$25 plus supplies

July 12, 19 - 9 am to 11 pm

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

August 2, 9 - 1 pm to 3 pm



GUMPASTE ROSE - Make

3 sizes of roses and rose leaves.

\$25 covers classes and supplies.

July 12, 19

12:00 pm to 2:00 pm

FALL GUMPASTE - Make

carnation flower, bud and

leaves, full-blown rose and

leaves, daisy flower, bud and

leaves. \$50 covers classes

and supplies.

August 2, 9, 16 - 9:00 am to 12:00 pm

DOLL CAKE - Learn to decorate the Wilton Wonder

Mold. Leave with completed cake. \$10 plus supplies

August 16 - 12 pm to 2 pm

FONDANT COOKIE GARDEN - Learn to make and

decorate cookies using rolled fondant. Instruction and demo

for baking cookies, hands-on decorating. \$20 plus supplies.

June 7 - 9 am to 12 pm

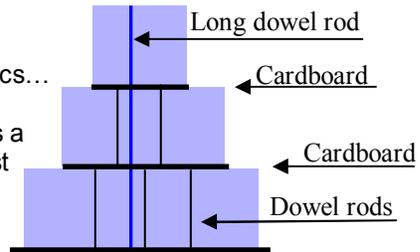
Numbers in parenthesis (x) on calendars indicate the week number for multi-week classes.

Product Highlights

Stacking and Tiering - Boards, Plates, Dowels, Pillars and Spikes

Multiple layer cake construction can get a bit complicated - but here are some basics...

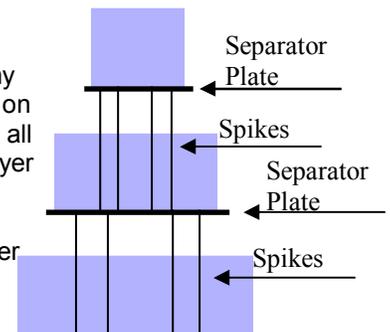
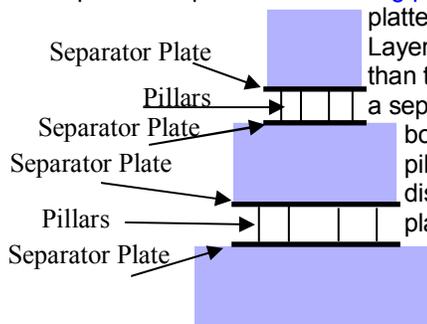
Stacking is when cakes look like they are placed one on top of each other. This is a very popular style and is easy to construct. Each layer after the bottom layer is first placed on cardboard the same size as the cake layer. Place the bottom layer on a thick cake board. Ice all cakes but do not complete bottom borders until cake is assembled. Each layer other than the very top layer is supported with dowel rods.



Stick a dowel rod into the bottom cake under the area that the next layer will set. Mark the dowel rod at the height of the cake. Cut dowel rods for that layer all that same size. Place the cut dowel rods in the cake positioned so that they will be under the next layer. As a rule of thumb, use 3 dowel rods in small layers (8" and 9"), 4 in medium size layers (10" to 14") and 6 in the larger size layers. Measure, cut and place dowel rods in upper layers. To help prevent the icing from sticking to the cardboard, sprinkle some coconut shreds or powdered sugar under where each layer will set. Set layers on top of each other. Place top layer on cake. Bottom borders and final decorations can be completed once the cake is assembled. Stacked cakes of more than 3 layers should be constructed after delivery. For transporting a 3 layer cake, stand a long wooden dowel rod next to the constructed cake and mark the height including the bottom cardboard. Cut the dowel rod at the mark. With a pencil sharpener, sharpen one end. Starting at the top, put the dowel rod through the center of the cake. At each cardboard, tap the top of the dowel rod with a hammer. Tap the point of the dowel rod into the bottom board.

Tiering is when there is space between the cake layers. There are two common ways to accomplish this look, by using either pillars or spikes. **When using pillars, that is plate to plate construction.** The bottom layer is placed on a board or platter. It is very important with this type of construction that the cakes are perfectly level. Layers are placed on separator plates (just a bit larger than the cake). Ice all cakes. Other than the top layer, place dowel rods in each cake under where the next layer will set. Place a separator plate of the same size as the one on the next tier upside down on top of the bottom layer. Continue with other layers being sure to line up decorations and how the pillars will stand. Finish decorations for the layers. Final construction for this type of display is completed after transport. Onsite, position pillars and set each layer on top placing separator plate legs into top of pillars.

The other method of tiering is using spikes. In many ways, this is easier than the other methods. Place bottom layer on board and ice. Layers are placed on separator plates (just a bit larger than the cake). Ice all cakes. Mark the spike position by using the bottom of the separator plate from the next layer making X marks on the top of the cake. Mark other layers, being sure to line up how the spikes will be positioned. Finish final decorations for each layer. This type of cake will be constructed onsite. Position bottom layer, put spikes into layer at the marks. Set next layer on spikes, being sure to set plate legs into spike holes. Continue with other layers.



If you have questions about cake construction, ask us!

Recipe Swap — Cream Cheese Mints

- 6 ounces cream cheese - room temperature
- 5 cups confectioners' sugar
- 8-12 drops LorAnn flavoring
- 6-10 drops gel color
- granulated sugar
- Flexible mint mold

These delicious mints are perfect for weddings, baby showers, birthdays, or any special occasion. The recipe is from LorAnn. We tried it, the mints are very good and they're easy! This recipe makes over 100 medium sized mints..

Mix cream cheese and confectioners' sugar together. Start with 8 drops of flavoring, and then carefully add flavoring and color as desired. Knead until pie dough consistency is achieved. Add confectioners' sugar to make softer or decrease sugar for a firmer consistency. Take small pinch and roll into a ball, roll in granulated sugar. Press into mold, remove excess and unmold at once on to parchment paper or waxed paper. Refrigerate until ready to serve.

All in One Bake Shop

8566 Research Blvd
Austin TX 78758

Retail supply source
for professional and home bakers
and custom cakery

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
The meetings are free!
Make plans to join us!

Groom's Cakes

In the past, the groom's cake was actually called the wedding cake, and what we now think of as the wedding cake was referred to as the bride's cake. Over time, the terminology was reversed, but superstition surrounding the groom's cake was not lost. According to an old myth, if a single woman sleeps with a piece of the groom's cake under her pillow, she will dream of the man that she will marry.



German chocolate cake with German chocolate filling on the top layer, chocolate icing on sides and borders. Chocolate dipped strawberries as decoration and garnish.

The first groom's cakes were reserved for guests to take home as a memento of the wedding. For this reason, they were usually made of dark, heavy fruitcake since it is durable and keeps for a long period of time. Contemporary groom's cakes, however, are not bound by old traditions. In fact, the groom's cake is a perfect opportunity to express creativity. Many grooms like to have the cake decorated or shaped into something that reflects one of their hobbies, or something the couple enjoys doing together.



Cake covered with chocolate fondant with a quilted overlay of white, chocolate and burnt orange fondant detailed with chocolate fudge icing. Border made with white and chocolate fondant rope.



18" double layer cake covered with chocolate fudge icing with a band of white buttercream around the middle. Decorated with more chocolate fudge icing for the Oreo cookie details.

Many grooms ask a family member to make their groom's cake because they want the particular type of cake that they grew-up with and remember fondly. If you are asked, take it as a compliment, relax and contact us at All in One Bake Shop if you have questions.