



All in One Bake Shop

Make it Sweet!

Volume 3 Issue 3
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Scratch vs. Mix

We get questions every day about which is best... scratch or mix cakes. Pastry Chefs, Bakers and Homemakers all have their own preferences, and contrary to what you may think, it is not just that professionals prefer scratch and home bakers prefer mixes. I have come to realize that this is truly a complex question to answer. There are pros and cons to both and the decision should be based on individual expertise, time, tools and desired final product.

- *Scratch mixes require more expertise than mixes because of the increased number of variables - types of flour, methods for measurement, mixing methods, etc. This is not to say that only trained pastry chefs can make good scratch cakes, just that greater attention to detail is needed when you are baking a scratch cake.*
- *Using a mix generally saves time because of fewer ingredients to measure and minimized mixing method requirements.*
- *Scratch cakes can require more tools. In general when making cakes from scratch, it is better to weigh ingredients rather than measuring them by volume. A recipe (formula) would for example call for 1 pound of flour instead of 3 1/2 cups of flour. This type of formula would require the use of a scale to measure the ingredients. Additionally many scratch cakes require multiple mixing methods - for example - folding whipped egg whites into the rest of the batter, requiring multiple mixer bowls.*
- *There are some scratch cakes that just can't be duplicated with a mix and visa versa. A classic Genoise sponge cake can not be made from a mix just like it is hard to duplicate the texture of a mix cake from scratch.*

Baking is chemistry, it requires precise measurement, mixing and baking. It is a chemical reaction that transforms the simple ingredients of flour, sugar, eggs, butter and flavoring into cake. Which is best for you - scratch or mix? You'll have to decide for yourself. There are some great recipes out there for scratch cakes, a really good "from scratch" resource is *The Cake Bible* by Rose Levy Beranbaum. She goes into much detail about the recipes, ingredients, methods for measurement and mixing and the science behind the formulas. *101 Things To Do With A Cake Mix* and *101 More Things To Do With A Cake Mix* by Stephanie Ashcraft have wonderful information about mixes and ideas for transforming a cake mix from a plain everyday cake into a great tasting treat. What ever you choose, scratch or mix, just be sure that your cakes taste as good as they look!

Scratch

PROS	CONS
Variety of flavors is endless	Time to measure ingredients
Can make types such as Genoise	Not standardized results
Full control of quality of ingredients	Tendency to be dry
No preservatives	Potential for crumbly consistency
"Made from scratch" charm	Falling - poor results

Mix

PROS	CONS
Standardized results almost fail-safe	Limited from the box flavor options
Ease of use	No control of ingredients in mix
Limited additional ingredients needed	From a "box" flavor
Can be altered to make other flavors	Preservatives/chemicals
Low/small crumb consistency	Set size of box mix - harder to scale



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!

Special Holiday Classes

Gingerbread House -

December 4 - 10:00 am to 12:00 pm
Cost: \$25 includes supplies
Decorate a pre-assembled gingerbread house with different types of icings and edible candies and trimmings. Everyone decorates their own house. A great class to take with the kids!

Christmas Candy -

December 4 - 1:00 pm to 3:00 pm
Cost: \$30 includes supplies
Learn to make a variety of candies to serve or to give as gifts. Varieties include dipped candies, crunches, barks, molded and filled candies. You will leave with an assortment of candy, if you don't eat it all during class! Combination of demonstration and hands-on class.

MAILING LIST

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. The email version has color pictures and faster delivery.

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

All in One Bake Shop

Decorating Classes and Store Schedule

SEPTEMBER 2004

Sun	Mon	Tue	Wed	Thu	Fri	Sat
Register early—Classes fill-up fast! Payment required to register. Registration refundable up to 2 weeks before class			1	2	3	4
5	6 CLOSED <i>Labor Day</i>	7 Course 3 (1)	8	9 Fondant 1(1)	10	11 F GP (1) Cookie (1)
12	13 Course 1 (1)	14 Capital <i>Confectioners</i>	15	16 Fondant 1(2)	17	18 F GP (2) Cookie (2)
19	20 Course 1 (2)	21 Course 3 (2)	22	23	24	25 F GP (3)
26	27 Course 1 (3)	28 Course 3 (3)	29	30 Cookie (1)		

OCTOBER 2004

Sun	Mon	Tue	Wed	Thu	Fri	Sat
Numbers in parenthesis (x) on calendars indicate the week number for multi-week classes.					1	2 <i>Wedding</i> (1) <i>Icing</i>
3	4 Course 1 (1)	5 Course 2 (1)	6	7 Cookie (2)	8	9 <i>Wedding</i> (2)
10	11 Course 1 (2)	12 Capital <i>Confectioners</i>	13	14	15	16 <i>Wedding</i> (3)
17	18 Course 1 (3)	19 Course 2 (2)	20	21	22	23
24	25 Course 1 (4)	26 Course 2 (3)	27	28	29	30 <i>Sculpted</i> <i>Cake</i>
31	Register early—Classes fill-up fast! Payment required to register. Registration refundable up to 2 weeks before class					

NOVEMBER 2004

Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1 Course 3 (1)	2 Course 1 (1)	3	4 Fondant 2(1)	5	6 H GP (1)
7	8 Course 3 (2)	9 Capital <i>Confectioners</i>	10	11 Fondant 2(2)	12	13 H GP (2)
14	15 Course 3 (3)	16 Course 1 (2)	17	18	19	20 H GP (3)
21	22	23	24	25 CLOSED <i>Thanksgiving</i>	26 CLOSED	27
28	29	30 Course 1 (3)	Register early—Classes fill-up fast! Payment required to register. Registration refundable up to 2 weeks before class			

WILTON COURSE 1 - Learn fundamentals of cake decorating with a hands on approach. Decorating tools, different icings, piping bags and tips are covered. Create flowers, shell borders, stars and more. Learn to make icing roses with leaves and stems.
Cost: \$35 plus supplies - plan on \$25 - \$50 for supplies
September 13, 20, 27 - 6:00 pm to 9:00 pm
October 4, 11, 18, 25 - 6:30 pm to 8:30 pm
November 2, 16, 30 - 6:00 pm to 9:00 pm
December 7, 14, 21 - 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
October 5, 19, 26 - 6:00 pm - 9:00 pm
December 6, 13, 20 - 6:00 pm to 9:00 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 present. 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
September 7, 21, 28 - 6:00 pm to 9:00 pm
November 1, 8, 15 - 6:00 pm to 9:00 pm

FONDANT 1—Techniques taught include: cake dummy and board covering, bows, draping, flowers, embroidery, embossing and crimping.
Cost: \$35 plus supplies - \$20 for class kit
September 9, 16 - 6:30 pm to 8:30 pm

FONDANT 2—Techniques taught include: covering real cake with fondant, Garrett frills, pearl borders, use of molds and brush embroidery.
Cost: \$35 plus supplies - \$20 for class kit
November 4, 11 - 6:30 pm to 8:30 pm

FALL GUMPASTE - Make a gumpaste arrangement of chrysanthemum flower, bud and leaves, pyracantha berry branch, grapes and fall colored leaves.
Cost: \$50 includes supplies
September 11, 18, 25 - 10:00 am to 1:00 pm

HOLIDAY GUMPASTE — Learn to make poinsettias and leaves, holly leaves and berries and pinecones.
Cost: \$50 includes supplies.
Nov 6, 13, 20 - 10:00 am - 1:00 pm

COOKIE BLOSSOM - Learn to make and decorate cookies. First class instruction, second class decorating. Royal icing, flooding, fondant and other decorating techniques covered.
Cost: \$35 plus supplies - plan on \$20 for supplies
September 11, 18 - 2:00 pm to 4:00 pm
Sept 30, Oct 7 - 6:30 pm to 8:30 pm

WEDDING CAKES - Learn wedding cake construction and design. Includes stacked, spike, plate and center column construction. Combination of demonstration, exercises and hand-on construction and decorating.
Cost: \$50 plus supplies - plan on \$25 to \$50 in supplies
October 2, 9, 16 - 10:00 am to 1:00 pm

THE ICING ON THE CAKE! - Learn the basics, tips and secrets of icing a smooth cake. Icing varieties and tools discussed. Hands-on practice in this class.
Cost: \$25 plus supplies - plan on \$15 for supplies
September 2 - 6:30 pm to 8:30 pm
October 2 - 3:00 pm to 5:00 pm

SCULPTED CAKE - Make a fully edible fall cornucopia! Learn cake sculpting techniques, covering the cake with icing and fondant and making hand molded marzipan fruit. Hands-on class with everyone working on and leaving with their own sculpted cake.
Guest Instructor: Bronwen Weber, Chef Instructor, Texas Culinary Academy.
Cost: \$100 includes class, supplies and light lunch
October 30 - 10:00 am to 3:00 pm

Recipes



5 2/3 C Yellow Gold Medal Cake Mix
 1/3 C powdered sugar
 1/3 C flour
 1/2 pound butter, softened
 10 oz (1 1/3 C) sour cream
 1/3 C water

Preheat oven to 350°F. Combine cake mix, sugar, flour, butter and sour cream, mix low speed for 30 seconds or until well-blended. Continue to mix on low speed for 1 minute while gradually adding water. Scrape down bowl. Mix on medium speed for 2 minutes. Divide batter equally between two greased 9 x 5 x 2.5 inch loaf pans. Bake 50 - 55 minutes.



3 1/2 C Chocolate Chocolate Gold Medal Mix
 7 Tbsp butter, softened
 2 egg whites
 1 C flour
 1/4 C cocoa powder
 3/4 C mini chocolate chips
 1/4 C water

Preheat oven to 350°F. Combine all ingredients and mix low speed for 2 minutes. Scrape down bowl. Mix on low speed for 1 minute. Divide into 2 balls. With floured hands, shape into loaves about 3" high. Place on parchment lined sheet pan 4 inches apart. Bake 20 - 25 minutes. Let cool for 5 minutes and transfer to cutting board. Cut each loaf on the diagonal into 3/4 inch slices. Place slices cut side down on parchment lined sheet pan. Bake at 350°F for 20 - 25 minutes, turning after 15 minutes. Dip in melted chocolate if desired.



Crust:
 4 1/4 C Yellow Gold Medal Cake Mix
 1/4 C sugar
 1/2 C butter, melted
 1/2 Tsp lemon extract

Topping:
 3 eggs
 1/4 C minus 1 Tbsp flour
 1/4 tsp baking powder
 1/2 C sugar
 2 oz (1/4 C) lemon juice
 1 tsp lemon extract

Preheat oven to 350°F. Combine crust ingredients, mix low speed for 30 seconds or until dough forms. Press dough into greased 7 x 11 pan. Bake 8 - 10 minutes. Mix eggs, flour, baking powder and sugar 30 seconds on low speed. Mix 30 more seconds while adding lemon juice and extract. Scrape down bowl and mix for 30 seconds more. Pour over baked crust. Bake 8 - 10 minutes. Cool completely and sprinkle with powdered sugar.



8 1/2 C Devils' Food Gold Medal Cake Mix
 3 1/4 C buttermilk
 3 Tbsp vinegar
 .75 oz. Americolor Super Red food color

Preheat oven to 325°F. Place 1 cup buttermilk in mixer bowl. Add cake mix. Mix on low speed for 30 seconds. Scrape bowl. Add vinegar. Continue to mix on low speed for 3 minutes while gradually adding the rest of the buttermilk. Scrape bowl. Add food coloring and mix 2 minutes at low speed. Yield: 11 3/4 cups of batter. Makes an 11" x 15", or 2 - 10" x 2" high rounds. Bake 35 - 40 min. Cake is done when center springs back when pressed. This is a dark chocolate Red Velvet Cake, very moist and delicious!

What's New...

Cake Mixes - These commercial quality mixes are from Gold Medal. They come in White, Yellow, Devil's Food and Chocolate Chocolate flavors. These mixes require only the addition of water for the basic mix. The recipes above use these mixes. All of these mixes can be enhanced by the addition of other ingredients to make a variety of cake flavors. The basic flavor is not too complex, allowing for the addition of flavors without competing with the base flavor. One of the great things about these mixes is the consistency. These cakes produce very small hole, low crumb cakes making sculpting and serving very easy. All of these mixes come in 5 pound quantities, enough to make a full sheet cake.

Wilton Fondant Fun - Wilton has introduced a new line of products and tools for fondant. The tools include graduated size cutters in leaf, flower, square, round and heart shapes. Other cutters include an alphabet and number set and a body shape cutter set. Additionally Wilton has developed Cake Stamp sets in geometric, nature, romantic and baby shapes. Use the stamps with the new Brush-on Colors that come in lots of colors. A few other great new tools include a non-stick rolling pin, a color tray for stamping, a marked rolling and cutting mat and a wonderful Cutter/Embosser tool with straight, wavy and ridged wheels. Wilton's new Icing Writers come in a variety of colors, they can be used for details on your cakes or cookies and it dries to a smooth satin finish.

All in One Bake Shop

8566 Research Blvd
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The source for cake, cookie and candy
tools and supplies
for professional and home bakers
and custom cakery

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Monday – Friday 10 am to 6 pm
Saturday 10 am to 5 pm

OUR CAKES

Heather has made some really cool cakes lately. We are happy to share these pictures with you, giving you ideas for your decorating or to see the types of cakes that we could make for your special occasion. The wedding cake was a combination of bride's and groom's cake with alternating white and chocolate cakes and mounds of chocolate covered strawberries between the layers. This made for a very dramatic presentation with the contrasting color scroll work on the sides.

The clown fish is made with the Wilton football pan. The fins are made from cake, but they could also be just iced on the board. The other cakes show a variety of classic and modern fondant and buttercream work with sculpted and stacked shapes.

