



All in One Bake Shop

Volume 4 Issue 1
May, 2005

Capital Confectioners

Cake & Sugar Art Competition & Show

Finish up your entry! Send in your registration! Mark your calendar!

Learn alot... Be amazed at the entries...

Have fun with others that share your passion for sweet arts!



June 11th and 12th, 2005

Texas Culinary Academy, 11400 Burnet Road, Austin



CAKE COMPETITION

The cake decorating and sugar art competition is open to all ages and skill levels.

Entries will be judged on appearance only, not taste. Points will be given based on neatness, originality, creativity, skill, color, design, difficulty, number of techniques used and overall eye appeal.

DIVISIONS FOR ENTRIES

- Children (6 & under)
- Junior (7-12)
- Teen (13 -17)
- Culinary Student
- Adult Beginner
- Adult Intermediate
- Adult Advanced
- Professional
- 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.



CAKE & SUGAR ART SHOW

The show includes Showcase Demonstrations and many other events that are free and open to the public.

SHOWCASE DEMONSTRATIONS

(registration required - see enclosed form)

SATURDAY - 10 am to 4:30 pm

- Janette Pfertner - Fondant Pinwheeling Techniques
- Penny McConnell - Cookie Decorating
- Albert Uster Representative - Sugar
- Susie Rasmussen - Buttercream Techniques
- Laurie Mather - Petit Fours

SUNDAY - 11 am to 4:00 pm

- Bronwen Weber - Sculpted Cakes
- Susan O'Boyle Jacobson - Bows and Ribbons
- Kerry Vincent - Gumpaste

FREE PUBLIC EVENTS

- view competition entries
- food lab demos - baking, sugar, bonbons, garnishes
- mini tradeshow of sugar art suppliers
- demonstrations and tastings from local purveyors
- book signings

Use the enclosed Competition and Show Registration form to sign up for the competition and to register for the show.

Go to www.allinonebakeshop.com/clubandevents.asp, or stop by the store to get more information.

Make plans to participate in this great Austin sugar event!

Classes

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



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.

July Class: Tuesdays - 7/12, 7/19, 7/26, 8/2 - 6:00 pm to 8:00 pm

August Class: Tuesdays - 8/9, 8/16, 8/23, 8/30 - 6:00 pm to 8:00 pm

September Class: Mondays - 9/12, 9/19, 9/26 - 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.

August Class: Mondays - 8/8, 8/15, 8/22, 8/29 - 6:00 pm to 8:00 pm

October Class: Tuesdays - 10/4, 10/11, 10/18, 10/25 - 6:00 pm to 8:00 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.

July Class: Mondays - 7/11, 7/18, 7/25, 8/1 - 6:00 pm to 8:00 pm

September Class: Tuesdays - 9/6, 9/13, 9/20, 9/27 - 6:00 pm to 8:00 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.

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

August Class: Thursdays - 8/4, 8/11, 8/18 - 6:00 pm to 8:00 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.

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

September Class: 9/8, 9/15, 9/22 - 6:00 pm to 8:00 pm

GUMPASTE ROSE

Learn to make gumpaste roses including buds and leaves. \$35 no supplies needed. August Class: 9/6 and 9/13 - 10:00 am to 12:00 pm



SUMMER GUMPASTE

Learn to make carnation flower, bud and leaves, full blown rose and leaves, daisy flower, bud and leaves and a butterfly. \$50 no supplies

July Class: 7/9, 7/16, 7/23 - 1:00 pm to 4:00 pm

BRIDAL GUMPASTE

Learn to make a bouquet of realistic looking calla lilies, stephanotis, ivy, and a stargazer lily utilizing edible gumpaste. \$50 no supplies needed

August Class: Saturdays - 8/13, 8/20, 8/27 - 1:00 am to 4:00 pm

WEDDING CAKE

Learn about wedding cake construction and design. Construction techniques will include stacked, pillared with spikes and columns, and center support. First half of class will primarily be instruction while second half will include hands on assembly. You will also receive a 72 page wedding cake manual to take with you. \$50 plus supplies - supplies depend on the wedding cake constructed.

June Class: 6/9, 6/16, 6/30 - 6:00 pm to 9:00 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.

June Class: Saturday 6/4 - 10:00 am to 4:00 pm

Kids Classes

Our Pastry Chef, Heather, will be teaching classes for Moms, kids and teens this summer! All classes will be a combination of demo and hands-on. No supplies are needed for any of the classes. All class participants will take home their sweet creations! Children and Teens will learn the basics of baking and decorating in their project classes. Registration is required to reserve your space.

Mommy & Me - (1 Little Chef and 1 Adult)

Cookie Decorating

6/14 - 3:00 pm to 5:00 pm - \$50

Cupcakes

7/19 - 3:00 pm to 5:00 pm - \$50

Princess Doll Cake

8/2 - 3:00 pm to 5:00 pm - \$50

Children (ages 9 - 12)

Baking 101

6/6 - 10:00 am to 2:00 pm - \$45 including lunch

3D Cake Designing

8/1 - 10:00 am to 1:00 pm - \$45 including lunch

Teen (ages 13 and up)

Whimsical & Wacky Cake

8/2 - 10:00 am to 1:00 pm - \$45 including lunch

Learn to decorate and have fun too!

Tylose Gumpaste Recipe - *reprinted with permission from Nicholas Lodge*

This is a great recipe for gumpaste! It works well in humid conditions like ours and it is very elastic and can be rolled very thin. Use to make realistic sugar flowers, plaques, figurines and much more!

- 4 - Large Egg Whites
- 1 - 2 lb. bag 10x powdered sugar
- 12 - Level teaspoons Tylose (available in our store)
- 4 - Teaspoons shortening (Crisco)

This recipe will make approximately 2 pounds of gumpaste. Tylose is an alternative product to use in making gumpaste instead of gum tragacanth. The advantage of the tylose is that the paste is less expensive, easier to make, holds up better in humidity and is whiter in color.

1. Place the egg whites in a Kitchen Aid mixer bowl fitted with the flat paddle.
2. Turn the mixer on high speed for 10 seconds to break up the egg whites.
3. Reserve 1 cup of the powdered sugar and set aside.
4. Turn the mixer to the lowest speed, slowly add the remaining sugar. This will make a soft consistency royal icing.
5. Turn up the speed to setting 3 or 4 for about 2 minutes. During this time measure the tylose into a small container.
6. Make sure the mixture is at the soft peak stage. It should look shiny, like meringue and the peaks fall over. (If coloring the entire batch, add the paste color at this stage, making it a shade darker than the desired color.)
7. Turn the mixer to the slow setting and sprinkle the tylose in over a five second time period. Next, turn the speed up to the high setting for a few seconds. This will thicken the mixture.
8. Scrape the mixture out of the bowl onto a work surface that has been sprinkled with some of the reserved 1 cup of powdered sugar. Place the shortening on your hands and knead the paste, adding enough of the reserved powdered sugar to form a soft but not sticky dough. You can check by pinching with your fingers and they should come away clean. Place the finished paste in a zip-top bag, then place the bagged paste in a second bag and seal well.
9. Place in the refrigerator for 24 hours if possible before using to mature the paste.
10. Before use, remove from refrigerator and allow the paste to come to room temperature. Take a small amount of shortening on the end of your finger and knead this into the paste. If you are coloring the paste, add the paste color at this stage.
11. Always store the paste in the zip-top bags and return to the refrigerator when you are not using the paste. Will keep under refrigeration for approximately 6 months. You can keep the paste longer by freezing. Be sure to use zip-top freezer bags. If you will be freezing a batch of paste, allow it to mature for 24 hours in the refrigerator first before placing into the freezer.

In the store...

Lots of things that will be helpful for making your cake competition entries!

Cake Dummies

Rounds - 4" to 20"
Squares - 4" to 18"
Hearts
Hexagons



Gumpaste

Mixes
Premade
Ingredients
Tools and Cutters



Fondant

Wilton - white, pink, blue, yellow and green and packages of assorted colors
Satin Ice - white, ivory, chocolate



Construction and Transport

Dowel Rods
Plates and Pillars
Boards and Boxes



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

Jennifer Bartos
Randy Bartos
Owners
Heather Boulier
Pastry Chef
Sallia Bandy
Instructor

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info@allinonebakeshop.com
www.allinonebakeshop.com
Monday – Friday 10 am to 6 pm
Saturday 10 am to 5 pm

Our Cakes



Some of Heather's recent cakes. An armadillo is still our #1 requested sculpted groom's cake. We have a little stuffed armadillo that Heather pulls out and uses as a model! I love the peppermint wedding cake - it is ribbed with peppermint sticks on each layer and wrapped with ribbon - it smelled great! You could use this same idea with other color and flavor stick candy. Yes, Heather does do some more traditional cakes - the designs here are timeless. The chalkboard is a great idea for the end of school. A purse



covered with fondant with an inlayed flower is a cute girly cake. A skateboard cake - sculpted, iced with figurines added to complete the scene - perfect for a birthday party!