



# All in One Bake Shop

Volume 2 Issue 4  
November, 2003

## Visions of Sugarplums

What is a sugarplum anyway? I was curious and did some research. There seem to be many definitions for sugarplums—from candied fruit to small sugar candies to sugar coated coriander to a rare honey flavored small fruit.

It doesn't really matter what sugarplums are, that phrase from *T'was the Night Before Christmas* just points out the important role sweets play at this time of year. I know that in our home, there are many more cookies and candies around between now and the end of the year than any other time. Homemade confections for guests and gifts make entertaining and giving even more special than usual. This issue of our newsletter has many different recipes and ideas for cookies and candies that will be sure to delight all your family and friends.

Who wouldn't be proud when they receive oohs and aahs over a special candy that they made? It's even better when you know that you didn't have to spend hours in the kitchen working on it. You can make the making of these cook-

ies and candies a fun group project. Kids and adults alike will enjoy involving themselves in the creation of these sweets.

The recipes that are in this issue are tried and true. We have made them all and tried them out with our family, friends, and yes, even customer guinea pigs! We use Guittard A'Peels in our recipes. After tasting and trying other melt and mold type candies and almond barks, we have found that the A'Peels is by far the best tasting, creamiest, best consistency and easiest to use for candy making. In addition to the A'Peels in milk, dark and white chocolate flavors, we carry all of the crunches used in the recipes. We hope you try these recipes, have fun making them and are proud when you receive the compliments that we are sure you'll get!

All of us here at All in One Bake Shop, wish you and your family a happy, healthy and sweet holiday season.

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### Holiday Hours

Starting  
Sunday, November 30th  
through  
Sunday December 20th,  
we will be open  
on Sundays  
from 12 pm to 5 pm

### Don't Forget...

Gift certificates

Great gift idea!

Capital Confectioners

Cake Club - 2nd Tuesday

## Sugar Artists of Austin - 2004

We have put together a very special wall calendar for 2004. The beautiful pictures in the calendar are all from very talented Austin area sugar artists. There are pictures, descriptions and bios that will make your mouth water, give you new ideas and acquaint you with the backgrounds and businesses of these artists.

Get your copy of the limited edition, Sugar Artists of Austin, 2004 calendar here at All in One Bake Shop or at [www.allinonebakeshop.com](http://www.allinonebakeshop.com).

The calendars are \$11.95 and they make great gifts! A portion of the proceeds will be donated to The Capital Confectioners cake club!



Sneak-peek - Sugar Artists of Austin 2004 calendar

### Many thanks to all of these participants!

Erin Hernandez, Barton Creek Country Club

Penny McConnell, Penny's Pastries

Kathy Hunt, Cakes by Kathy

Jad Simon and Judy Lee, Simon Lee Bakery

Jimmy MacMillan, 1886 Café and Bakery

Michelle Matthews, The Sweet Stuff

Jeffrey Ontiveros, Texas Culinary Academy

Sallia Bandy, Just Desserts

Janette Pfortner, Miss Janette's Cakes

Tracey Iakovakis, Sweet Cakes Bakery

Bronwen Hawxhurst, Randall's Flagship

Heather Boulter, All in One Bake Shop



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

## All in One Bake Shop Decorating Classes and Store Schedule

### DECEMBER 2003

Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1 Course 2 (1)	2 Course 1 (1)	3	4	5	6 GB House Candy
7	8 Course 2 (2)	9 Course 1 (2)	10	11	12	13 Cookies
14	15 Course 2 (3)	16 Course 1 (3)	17	18	19	20
21	22	23	24 CLOSE At 1:00 pm	25 CLOSED	26 CLOSED	27 CLOSED
28	29 AFTER CHRISTMAS SALE!!!	30	31 CLOSE At 1:00 pm			

### JANUARY 2004

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

### FEBRUARY 2004

Sun	Mon	Tue	Wed	Thu	Fri	Sat
1	2 Course 1 (1)	3 Course 2 (1)	4	5	6	7 Fondant 2 (2) Wedding (2)
8	9	10 Capital Confectioners	11	12	13	14 Fondant 3 (1) Wedding (3)
15	16 Course 1 (2)	17 Course 1 (2)	18	19	20	21
22	23 Course 1 (3)	24 Course 1 (3)	25	26	27	28 Fondant 3 (2) Bridal GP (1)
29	Numbers in parenthesis (x) on calendars indicate the week number for multi-week classes.					

**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

December 2, 9, 16 - 6:00 pm to 9:00 pm

January 5, 12, 19, 26 - 6:30 pm to 8:30 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

December 1, 8, 15 - 6:00 pm to 9:00 pm

February 3, 17, 24 - 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 clown. Learn additional flowers including Easter lily, poinsettia, petunia, forget-me-not. Complete a 2 tiered cake.

Cost: \$35 plus supplies

January 6, 20, 27 - 6:00 pm to 9:00 pm

**GINGERBREAD HOUSE** - Decorate a pre-assembled gingerbread house. Great class to take with the kids!  
Cost: \$10 plus \$12.99 for the kit

December 6 - 9:00 am to 11:00 am

**CANDY** - Learn to make a variety of melt and mold candies, filled candies, dipped treats and clusters suitable for serving or gifting during the holiday season. Hands-on, recipes included!

Cost: \$25 all supplies included

December 6 - 12:00 pm to 2:00 pm

**COOKIES** - Learn to decorate holiday cookies! Leave with your own cookie arrangement.

Cost: \$25 all supplies included

December 13 - 1:00 pm to 3:00 pm

**FONDANT 1** - Techniques taught include: cake dummy and board covering, bows, draping, flowers, embroidery, embossing and crimping.

Cost: \$25 plus supplies

January 10, 17 - 10:00 am to 12:00 pm

**FONDANT 2** - Techniques taught include covering real cake and board, cake dividing, Garrett frills, pearl borders, crimping and embroidery.

Cost \$25 plus supplies

January 31, February 7 - 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

February 14, February 28 - 10:00 am to 12:00 pm

**GUMPASTE ROSE** - Learn to make 3 sizes of roses and rose leaves.

Cost: \$25 covers classes and supplies

January 10, 17 - 1:00 pm to 3:00 pm

**WEDDING CAKES** - Learn wedding cake construction and design. Includes stacked, spike, plate and center column construction. Demo and hands-on.

Cost: \$50 plus supplies

January 31, February 7, Feb. 14 - 1:00 pm to 4:00 pm

**BRIDAL GUMPASTE** - Learn to make calla lilies, stephanotis, ivy and a stargazer lily.

Cost: \$50 covers classes and supplies

February 28, March 6, March 13 - 1:00 pm to 4:00 pm



# Cookies, Candies and More...

## Cut-Out Sugar Cookies

- 1 cup butter
- 1 cup white sugar
- 2 large eggs
- 2 Tbsp vanilla
- 3 3/4 C all-purpose flour
- 1 tsp baking powder
- 1/4 cup heavy cream
- 1/2 tsp salt

Cream butter and sugar. Add eggs, vanilla and cream, mix until smooth. Combine flour, baking powder and salt and add to liquid mixture. Mix just until well incorporated. Don't over mix. Roll out dough to 1/4 – 1/2 inch thickness between two pieces of parchment paper. Refrigerate 1 hour. Preheat oven to 350° F. Peel parchment off of top side, lightly flour top of dough, flip and peel off other parchment sheet. Cut into shapes, place cookies 1 inch

apart on parchment lined cookie sheets. Bake for 10 to 12 minutes until edges are barely browned. Cool on wire rack. Decorate with royal icing and sprinkles. Yield – 36 medium sized cookies.

## Melting Guittard A'Peels

To melt candies in microwave, place in microwave safe bowl, microwave on high for 30 seconds, stir, microwave for 30 seconds, stir, repeat, stirring after every 15 seconds until melted. Do not overheat.

## Grand Caramel Crunch

- 2 pounds Guittard Milk Chocolate A'Peels
  - 1 pkg Tiny Crispy Rice (4.5 oz.)
  - 1 pkg Caramel Bits (1pound)
- Melt A'Peels. Stir in Crispy Rice and Caramel Bits. Mix well. Drop by tablespoon size balls on to parchment paper lines cookie sheet.

Place sheet in refrigerator to set candy. Makes approximately 200 pieces.

## Cookies and Cream

- 2 pounds Guittard White Chocolate A'Peels
  - 1 pkg Oreo Crunch (10 oz.)
- Melt A'Peels. Stir in Oreo Crunch. Mix well. Pour into sheet pans or cake pans. Spread into a thin layer,

about 1/4 inch thick. Place pans in refrigerator to set candy. Break into small pieces. Candy can also be made in molds to make special shapes.

## Baby Turtle Sandwiches

- 1 pound Guittard Milk or Dark Chocolate A'Peels
  - 1 pound Nestle's Caramel
  - 2 pounds pecan halves
- Pinch a marble size piece of caramel and place between the smooth sides of two pecan halves. Melt A'Peels. Dip one end of the

pecan sandwich into the candy. Place on parchment lined sheet pan. Place in refrigerator to set candy. Store at room temperature.

## Royal Icing

- 3 Tbsp meringue powder
- 4 C 10X powdered sugar
- 3 Tbsp clear vanilla
- 3 Tbsp water

This icing is best made with a tabletop mixer because of the very thick consistency. For best results, sift the powdered sugar. Mix all ingredients at low speed for 7–10 minutes. If using a hand-held mixer, beat for 10–12 minutes at medium speed. Beat until icing forms stiff peaks and is no longer shiny. This recipe makes very stiff royal icing, use stiff icing for outlining and details. Add 1 Tbsp water for thinner icing for decorating. Add more water to make a thick paint consistency for flooding techniques. Color with gel or paste food colors.

## Red and Green Peppermint Crunch

- 3 pounds Guittard White Chocolate A'Peels
- 1 pound Red and Green Peppermint Crunch

Melt A'Peels. Stir in crunch and mix well. Pour into sheet pans or cake pans. Spread into a thin layer, about 1/4 inch thick. Place pans in refrigerator to set candy. Break into small pieces. Candy can be made in molds to make special shapes.

## Chocolate Covered Oreos

- 1 pound Guittard Dark Chocolate A'Peels
  - 24 Oreo cookies
  - Decorations - transfer sheet
- Cut transfer sheet into 2" squares. Melt A'Peels. Dip Oreo in chocolate and pull it out of the chocolate resting on a

fork or a chocolate dipping tool. Tap handle of tool on bowl to let excess chocolate drip back into the bowl. Set Oreo on parchment lined cookie sheet. Quickly, place transfer sheet on top of Oreo. Put in refrigerator to set candy. Pull acetate off once candy is set. Store at room temperature.

## Peanut Butter Balls

- 1 cup peanut butter
  - 1 stick butter, softened
  - 1 3/4 Cups powdered sugar
  - 1/4 Cup corn syrup
  - 1 pound Guittard Milk Chocolate A'Peels
- Combine all ingredients other than milk chocolate and mix well. Roll into balls. Place balls on parchment lined sheet pan and refrigerate for about 1 hour. Melt

A'Peels. Dip balls in melted candy using fork or candy dipper. Allow excess candy to drip off and place back on the sheet pan. Refrigerate to set.

# All in One Bake Shop

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

Jennifer Bartos  
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Owners  
Heather Boulier  
Pastry Chef  
Sallia Bandy  
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info@allinonebakeshop.com  
www.allinonebakeshop.com  
Monday – Friday 10 am to 6 pm  
Saturday 10 am to 5 pm  
Sunday 12 pm to 5 pm  
(November 30th—December 21st)

## Packaging

The way that your candies and cookies are packaged and presented can make the finished product look even more professional. We have a variety of packing choices for different types of candy and cookies.

Use clear and patterned cellophane bags for cookies or with any of the crunch type candies. Close with a tie or ribbon for a polished finish. Don't forget a personalized label!

Use boxes for candies or cookies. They come in a variety of shapes and sizes; specialty boxes for chocolate covered Oreos or pretzel rods, pour boxes in tree and Texas shapes, a handled stocking box and 1-piece boxes in white, red and prints.

