

All in One Bake Shop



8566 Research Blvd
Austin TX
(512) 371-3401

www.allinonebakeshop.com

Mon-Fri 10 am - 6 pm, Sat 10 am - 5 pm

Cut-Out Sugar Cookies

1 cup butter – room temperature
1 cup white granulated sugar
2 large eggs
2 Tbsp vanilla
5 cups all-purpose flour
1 tsp baking powder (optional)
1/4 cup heavy cream
1/2 tsp salt



Cream butter and sugar. Add eggs, vanilla and cream and 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 inch thickness between two pieces of parchment paper. Refrigerate flattened dough for 1 hour. Preheat oven to 350°. Peel parchment off of top side. Flip and peel off other parchment sheet. Cut into shapes and place cookies 1 inch apart on parchment lined cookie sheets. Bake 12 to 14 minutes until bottoms and edges are light brown. Cool. Decorate with royal icing. Makes approximately 36 medium size cookies.



Chocolate Covered Shortbread Cookies

1 C butter
1 C white sugar
2 1/4 C flour
1/2 tsp salt
1 pound Guittard Milk Chocolate A'Peels

Preheat oven to 350F. Cream butter and sugar. Add flour and salt. Mix until dough forms and mix for 30 seconds at medium speed. Spray tart pans. Press dough into tart pans only filling halfway. Bake 10 minutes at 350F, turn oven to 300F and bake another 20 minutes until bottoms and edges are lightly browned. Allow to cool in tart pans. Melt milk chocolate. Pour melted chocolate over cookies to the top of the tart shells. Top with sprinkles or nuts. Makes approximately 36 cookies.

Royal Icing

3 Tbsp Meringue Powder
4 cups sifted confectioners' sugar (about 1 lb)
3 Tbsp water
3 Tbsp clear vanilla

This icing is commonly used for decorating cookies and hardens when dry. Beat all ingredients at low speed for 7-10 minutes until icing forms peaks. This recipe makes a stiff royal icing. Water can be added to make a thinner icing – the consistency for flooding is like thick paint. Stiff icing is used for cookie borders/outlines while thinner icing is used to fill-in border areas.

Spritz Cookies

1 lb butter
1 1/2 cups sugar
6 egg yolks
2 Tbsp pure vanilla extract
5 cups flour
Sprinkles for garnish



Preheat oven to 350° F. Cream the butter and sugar, mix until light and fluffy. Add the egg yolks and vanilla. Gradually add the flour and mix until just well combined. Form dough into a log to fit into the cylinder of the cookie press, press cookies onto ungreased cookie sheets. Top with sprinkles or color dough with gel/paste colors. Sprinkle unbaked cookies with sanding sugars, jimmies or non-pariels. Bake about 8 minutes just until firm, but not browned.

Rosette Cookies

2 large eggs
1 tablespoon sugar
1/4 teaspoon salt
1 cup all-purpose flour, sifted
1 cup milk
1 teaspoon vanilla



Combine eggs, sugar, and salt; beat well. Add remaining ingredients; beat until smooth. Heat rosette iron in deep, hot oil (350° to 375° F) for two minutes. Drain excess oil from iron; dip in batter to 1/2 way, then immediately into hot oil. Fry rosette while counting to 10. Jiggle iron so rosette falls off into the oil and continue to fry until golden brown. Lift out with tongs. Drain on paper towels. Reheat iron 1 minute; make next rosette. Sprinkle cooled rosettes with confectioner's sugar.

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

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Cupcakes

Easy as 1, 2, 3, tastes great and is so moist!

Ingredients

- 2 sticks butter - room temp
- 2 C sugar
- 4 eggs
- 2 Tbsp vanilla
- 3 C cake flour
- 1 1/2 Tbsp baking powder
- 1/2 tsp salt
- 1 3/4 C buttermilk

Preheat oven to 325 degrees. Combine flour, baking powder and salt and set aside. Cream butter and sugar together until light and fluffy. Add eggs - 1 at a time waiting until incorporated before adding the next. Add vanilla and mix. Alternate adding the flour mixture and then the buttermilk - half of each at a time. Mix for another minute until well mixed. Scoop batter into lined cupcake pans. Bake for about 25 minutes until cake springs back. Makes 36 cupcakes.



Colleen's Apple Cake

- 1 C corn oil
- 3 large eggs
- 2 C sugar
- 1 tsp vanilla
- 3 C flour
- 1 tsp salt
- 1 tsp baking soda
- 1 Tbsp cinnamon
- 1 Tbsp nutmeg
- 1 Tbsp ground cloves
- 3 C diced apples
- 1 C chopped walnuts
- 4 Tbsp butter

- 1 C brown sugar
- 1/4 C evaporated milk
- 1 tsp vanilla



Mix oil, eggs, sugar, vanilla and blend with flour and spices. Add apples and nuts. Grease the bundt pan(s). Spoon this thick batter into the prepared pan. Fill to 2/3 full. Tap pan on counter to release air bubbles and smooth batter in the pan. Place into a cold oven. Bake at 350° for about 45 minutes for individual size bundt cakes to 1 hour 10 minutes to 1 1/2 hours for a full size bundt cake.

About 5 minutes before the cake is done, melt 1/2 stick (4 Tbsp) butter with 1 C brown sugar in a small sauce pan. Let mixture come to a boil and let it boil until all of the sugar is melted. Remove from heat and immediately add 1/4 C evaporated milk and 1 tsp vanilla. This is a thin sauce consistency. Take cake out of the pan and while cake is warm, brush the whole cake with the sauce.

Bake this in individual bundt pans to make a nice small gift.

Fudge Brownies

- 1/2 C butter
- 8 oz. dark chocolate*
- 2 C sugar
- 1 1/2 C flour
- 1/4 tsp salt
- 4 eggs
- 1 Tbsp vanilla
- 2 tsp instant espresso powder

Preheat oven to 350°F. Chop chocolate into small pieces. Melt butter and chocolate in plastic microwave safe bowl in the microwave - heat for 30 seconds, remove and stir and repeat 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 about 20 min. Let cool in pan.

*Use quality dark chocolate for the best results!

