



All in One Bake Shop



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

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

Peaches and Honey Cake

PEACHES

1 lb ripe peaches
1 lemon - juiced
1 lime - juiced
1/2 C honey
1 tbsp butter

Prepare peaches - pit and chop peaches into pea sized pieces. Combine peach pieces with juice of 1 lemon, juice of 1 lime, honey and butter into a small sauce pan. Stir over high heat for 5 minutes or until peaches soften and the juice thickens. Cool. Strain off most of the juice.

CAKE

1 1/2 sticks butter, softened
3/4 C brown sugar
4 large eggs
1 lemon - zested
1 lime - zested
3/4 C all purpose flour
1 tsp baking powder
pinch of salt

Prepare cake batter - preheat oven to 350. Cream butter and sugar until light in texture. Add eggs one at a time mixing until incorporated. Mix in lemon and lime zest. Mix, stopping to scrape down the bowl. Add flour, baking powder and salt, and mix until all ingredients are fully combined. Mix on high speed for 2 minutes. Pour into prepared pan(s). For mini muffins - put the batter into a large piping bag and pipe the batter into the little cupcake cups. Fill muffin cups about 2/3 full. If baking in a cake pan - line it with parchment and grease the pan. Before you bake them, top each mini cupcake with about a teaspoon of the peach pieces. Bake mini cupcakes for about 12 minutes or standard size cupcakes for about 20 minutes. Bake a 9" pan at 350 for 10 minutes and then lower the temperature to 300 and bake for about another hour. Check to make sure the cake is done by pressing the top - it should spring back. The cakes should be pulling away from the sides of the pan. The peaches will sink into the batter as it bakes. Let cake cool before removing from pan. This cake is best served warm or at room temperature.
Yield: 50+ mini cupcakes, 24 standard cupcakes or 1 - 9"x2" tall cake.

Espresso Cocoa Nib Chocolate Cake

8 oz dark chocolate
1 C butter (8 oz)
1 C brown sugar
4 eggs
4 heaping Tbsp flour
1 Tbsp dark cocoa powder
1 1/2 Tbsp instant espresso
1 1/2 tsp baking powder
1 Tbsp vanilla bean paste
4 Tbsp sour cream
4 oz cocoa nibs

Preheat oven to 350. Prepare pan(s). Cut the chocolate into small pieces (marble size). Place into microwave safe bowl along with the butter. Heat for 1 minute at high heat and stir. Continue heating and stirring at 1 minute intervals until all of the chocolate is melted and the mixture is smooth and glossy when fully mixed. Beat the eggs and the sugar. Mix the sour cream into the chocolate mixture. Add the flour, cocoa powder, baking powder and instant espresso to the egg and sugar mixture. Add the vanilla bean paste and the chocolate mixture to the batter and mix well. Fold in half of the cocoa nibs. Pour into paper lined mini muffins (it is easier to put the batter into a large piping bag and pipe the batter into the little cupcake cups). If baking in a cake pan - line it with parchment and grease the pan. Sprinkle a few cocoa nibs on the top of each cupcake before baking.

Bake mini cupcakes for about 12 minutes, standard size cupcakes for about 20 minutes and a 10" pan for about 45 minutes. Check to make sure they are done by pressing the top - it should spring back. These cakes will puff-up quite a bit! Cool the cake in the pan.

To serve, top with a dollop of fresh whipped cream. Yield - about 50 mini cupcakes, 24 regular sized cupcakes or 1 10" round cake.

Goat Cheese Cheese Cake

24 oz. goat cheese
8 oz. mascarpone
6 oz brown sugar
1/2 C cream
6 eggs
berries

Preheat oven to 250. Cream cheeses and brown sugar until light in texture. Add eggs one at a time mixing until incorporated. Add cream and mix, stopping to scrape down the bowl. For mini muffins it is easiest to put the batter into a large squeeze bottle and pipe the batter into the cupcake paper lined little cupcake cups. Fill muffin cups at least 3/4 full. Bake mini cupcakes for 25 minutes without opening the door. Open the oven door after 25 minutes and leave the cupcakes in the oven with the door ajar for an hour. After an hour, place in the refrigerator to cool.

About 2 hours before serving - macerate the berries - chop the berries into small pea size pieces. Put into a large bowl. Sprinkle with a little granulated sugar. Toss.

Cake can be made 2 days ahead, keep in the refrigerator. Serve at cool room temperature topped with a few berries.

Yield: 100 mini cupcakes