



All in One Bake Shop

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

8566 Research Blvd
Austin TX
(512) 371-3401

www.allinonebakeshop.com

Mon-Fri 10 am - 6 pm, Sat 10 am - 5 pm
Open Sundays 12 pm to 5 pm
Thanksgiving to Christmas

Choose from a wide selection:

CAKE • pans • boards/boxes • character pans • novelty decorations • tools • **COOKIES** • cutters • baking pans and cooling racks • tools • **CANDY** • chocolates • candies • crunches • fillings • molds • **WEDDING** • ornaments/toppers • separator plates and pillars • cake stands • **FOOD** • flavorings • sugar decorations • gumpaste and royal icing flowers • icings • mixes • fillings • **GUMPASTE/FONDANT** • premade gumpaste and fondant • mixes • molds • cutters • veiners • tools • **MISCELLANEOUS** • candles • books • magazines **and much more!**



Located in North Austin on the southbound side of the 183 frontage road 1/2 block past the Ohlen Road and 183 intersection.

Cakes, Cookies, Candies

Chocolate Chocolate Chip Cake

Devil's Food Cake Mix
4 eggs
1/2 C oil
small box instant
chocolate pudding
3/4 C water
2 C mini chocolate chips
Ganache:
12 ounces semi-sweet
chocolate, chopped
1 Tbsp unsalted butter
8 ounces heavy cream

Preheat oven to 350°F. Grease bundt pan and set aside. Combine first 5 ingredients and mix well. Stir in mini chocolate chips. Pour into prepared bundt pan. Bake for 35 - 40 min. Allow to cool in the pan for about 30 minutes before turning out onto a board or cake plate. Top with ganache glaze. For ganache: Place chocolate and butter in heat proof bowl. Heat cream to boiling either on the stove or in the microwave. Pour hot cream over chocolate. Stir gently to melt chocolate. Let ganache cool to thick paint consistency and pour over cake. Refrigerate to set ganache.

Caramel Chocolate Pretzel Rods

1/2 pound each Guittard Milk and White Chocolate A'Peels
1 pound Nestle's Caramel
20 large pretzel rods
2 cups chopped mixed nuts (optional)

Use non-stick spray on the parchment paper lining a cookie sheet. Spread nuts in even layer on a large plate. Melt caramel in microwave. Place in microwave safe bowl and microwave at full power for 30 seconds, stir and repeat heating until caramel is melted to spreading consistency. Using a spatula, spread caramel on 3/4 of the pretzel rod. Roll in nuts if desired. Place on parchment and allow caramel to set. Melt A'Peels. Place in disposable bag and snip tip off of bag. Drizzle chocolate over caramel pretzels. Move rods. Place in refrigerator to set candy. Turn rods over and repeat drizzling to cover back side. Set candy in refrigerator. Store

Chocolate Covered Oreos

1 pound Guittard Dark
Chocolate A'Peels
24 Oreo cookies
Decorations - transfer sheets

Cut transfer sheet into 2" squares. Melt A'Peels. Dip Oreo in chocolate and pull 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. Place transfer sheet on top of Oreo, do not press down, put in refrigerator to set candy. Pull acetate off once candy is set. Store at room temperature.

Candy Coal

2 pounds Guittard Dark
Chocolate A'Peels
1 pkg Oreo Pieces (10 oz.)

1 pkg Black Edible Glitter
Melt A'Peels. Stir in Oreo pieces. Mix well. Drop by large tablespoon size balls

on to parchment paper lined cookie sheet. Sprinkle with black edible glitter before candy sets. Place sheet in refrigerator to set candy.

Molding Candies

Make sure that the mold is clean and dry. It is not necessary to coat the mold. Paint details if desired with melted colored candy melts or Candy Writer tubes. Let candy set up. Melt A'Peels. Put melted candy into squeeze bottle or disposable decorating bag. Squeeze candy into mold cavities, making sure to fill all the way. Tap mold to even and release air bubbles. (If making a filled candy, allow to set for just a minute and then turn the mold over and dump the excess candy onto parchment paper - the excess candy can be remelted. Turn the mold back over and use a spatula to scrape excess candy from mold. Let candy set up at room temperature. Put filling in cavity leaving 1/8" clearance. Squeeze melted candy over the filling. Use spatula to clear excess candy. Tap mold on counter to even.) Place in refrigerator to set. When the mold is cloudy and feels cold, invert the mold and the candy will drop from the mold. Store candies at room temperature.



and More...

Cut-Out Sugar Cookies

1 cup butter	Cream butter and sugar. Add eggs, vanilla and cream, mix until smooth.
1 cup white sugar	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,
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	

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 12 to 14 minutes until edges are very light brown. Cool on wire rack. Decorate with royal icing and sprinkles. Yield 36 medium cookies.

Melting Guittard A'Peels

To melt chocolate 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 candy is melted. Do not overheat.

Grand Caramel Crunch

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

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

Cookies and Cream

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

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 Sandwich

1 pound Guittard Milk or Dark Chocolate A'Peels	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
1 pound Nestle's Caramel	
2 pounds pecan halves	

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

Royal Icing (Cookie Icing)

3 Tbsp meringue powder	This icing is best made with a tabletop mixer because of the very thick consistency. For best results, sift the powdered
4 C 10X powdered sugar	
3 Tbsp clear vanilla	
3 Tbsp water	

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 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. Cover unused icing with plastic wrap, Royal Icing does not save well for later use.

Red and Green Peppermint Crunch

3 pounds Guittard White Chocolate A'Peels	Melt A'Peels. Stir in crunch and mix well.
1 pound red and green peppermint crunch	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.

White Chocolate Popcorn

1 pound Guittard White Chocolate A'Peels	Pop popcorn according to package directions. Sift through popcorn to get rid of unpopped
3 pkgs microwave popcorn	

kernels. Place in large bowl. Melt A'Peels. Drizzle melted candy over popcorn. Mix well. Place on sheet pans and put in refrigerator to set candy. Remove and break apart once set. This is best served within a few hours, but can also be stored at room temperature in an airtight container for up to 2 weeks.

Peanut Butter Balls

1 Cup peanut butter	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
1 stick butter, softened	
1 1/2 Cups powdered sugar	
1/4 Cup corn syrup	
1 pound Guittard Milk Chocolate A'Peels	

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.