



All in One Bake Shop

Make it Sweet!

Volume 3 Issue 2
April, 2004

Chocolate Covered Strawberries

Mmmm, so good, so elegant, so popular and shhhh, so easy...

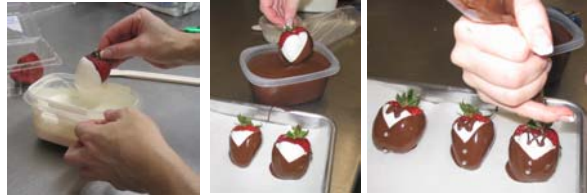
Used on top of groom's cakes, served with the wedding cake, given as favors or served as a dessert for any occasion, everyone loves them. Following a few simple steps, using the right type of chocolate and the freshest strawberries possible ensures great results.

Some tips to follow:

- The best type of chocolate to use is the melt and mold type because it does not require tempering. The Guittard A'Peels brand that we carry, comes in great tasting white, milk and dark chocolate varieties.
- Don't wash the strawberries unless necessary, if you do wash them, be sure they are completely dry before dipping. Strawberries should be at room temperature.
- Dip strawberries as close to serving time as possible. Store at cool room temperature.
- 1 lb. Guittard A'Peels coats about 18 medium sized strawberries.

To make the strawberries -

Melt A'Peels, according to package directions, in a small plastic bowl. Dip strawberry into chocolate, withdraw strawberry and quickly swirl it to spin off the excess chocolate. Place on parchment lined sheet. Refrigerate for a few minutes to set. Drizzle with contrasting chocolate for an elegant finished look.



To create a tuxedo effect, dip in white first, let dry, then dip each side in dark chocolate. Silver dragees make cute buttons, put them on before the candy has set. Pipe on bowtie details.



Join us for the
**Capital Confectioners
cake club on the
2nd Tuesday of each month
at 7:00 pm
here at All in One Bake Shop.
Demonstrations, Networking
Friends and Fun!**

MAILING LIST

Our mailing list has been compiled from addresses of customers paying by check, our class lists, people filling out the newsletter mailing list form in our store and visitors to our website. Our list is now HUGE! We mail the newsletter to over 2500 people and email it to about 1000 more!

There are some great advantages to receiving the newsletter by email:

- color pictures
- early delivery
- no limitation to 4 pages
- reduced paper usage
- cost efficiency.

If you are getting our newsletter by mail, and would instead like to receive it via email, please let us know by sending us an email with your name and physical mailing address

Email us to switch over to the email version.
info@allinonebakeshop.com

Day of Frosting and Frills - May

The Capital Confectioners Cake Club is very excited to be hosting this Day of Frosting and Frills and you are invited to attend this special event! Mark your calendar for Sunday, May 2nd and plan to spend the day with us. The event is being held at the Tracor Lane Café, 6500 Tracor Lane Blvd in Austin.

9:00 am-10:00 am - Registration/Vendors/Continental Breakfast

10:00 am – 12:30 pm – Demonstrations

12:30 pm to 1:00 pm - Lunch - provided with registration

1:00 pm – 5:00 pm - Demonstrations

DEMONSTRATORS

Bronwen Weber, Randall's Flagship - Sculpted Cakes

Nicholas Lodge - Gumpaste Flowers

Penny McConnell, Penny's Pastries - Cookie Decorating

Jimmy MacMillan, The Houstonian – Stencilling

Pulled Sugar Demonstration

Aimee Olson & Jeff Ontiveros, Texas Culinary Academy - Chocolate

5:00 pm - Prize Drawings - Must be present to win!

Day of Frosting and Frills registration can be made in advance or at the door.

Registration includes continental breakfast and lunch.

Registration is \$45, advance registration is requested.

Register through All in One Bake Shop

8566 Research Blvd, Austin, TX 78758

(512) 371-3401 ✪ www.allinonebakeshop.com

All in One Bake Shop

Decorating Classes and Store Schedule

MAY 2004

Sun	Mon	Tue	Wed	Thu	Fri	Sat
					Nick Lodge Mini Cakes	1 Nick Lodge Mini Cakes
2 Day of Frosting	3 Nick Lodge GP Flowers	4 Nick Lodge GP Flowers	5	6 Course 3 (1)	7	8 Fondant2 (1)
9	10 Course 1 (1)	11 Capital Confectioners	12	13 Course 3 (2)	14	15 Fondant2 (2)
16	17 Course 1 (2)	18	19	20 Course 3 (3)	21	22 Fondant3 (1)
23	24 Course 1 (3)	25	26	27 Course 3 (4)	28	29 Fondant3 (2)
30	31 CLOSED					

JUNE 2004

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

JULY 2004

Sun	Mon	Tue	Wed	Thu	Fri	Sat
Numbers in parenthesis (x) on calendars indicate the week number for multi-week classes.					1 2	3 CLOSED
4	5	6 Course 1 (1)	7	8	9	10 Fondant1 (1)
11	12 Course 3 (1)	13 Capital Confectioners	14	15	16	17 Fondant1 (2)
18	19 Course 3 (1)	20 Course 1 (2)	21	22	23	24 Fondant2 (1)
25	26 Course 3 (1)	27 Course 1 (3)	28	29	30	31 Fondant2 (2)

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

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 - plan on \$25 - \$50 for supplies
May 10, 17, 24 - 6:00 pm to 9:00 pm
June 7, 14, 21, 28 - 6:30 pm to 8:30 pm
July 6, 20, 27 - 6:00 pm to 9:00 pm



WILTON COURSE 2 - Build on Course 1, learn to make rose-buds, 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 - plan on \$25 - \$50 for supplies
June 1, 15, 22, 29 - 6:30 pm to 8:30 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 present. Learn additional flowers including Easter lily, poinsettia, petunia, forget-me-not. Complete a 2 tiered cake.

Cost: \$35 plus supplies - plan on \$25 - \$50 for supplies
May 6, 13, 20, 27 - 6:30 pm to 8:30 pm
July 12, 19, 26 - 6:00 pm to 9:00 pm



FONDANT 1 - Techniques taught include: cake dummy and board covering, bows, draping, flowers, embroidery, embossing and crimping.
Cost: \$25 plus supplies - \$20 for class kit
July 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 - \$25 to \$48 for class kit
May 8, 15 - 10:00 am to 12:00 pm
July 24, 31 - 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 - \$25 to \$48 for class kit
May 22, 29 - 10:00 am to 12:00 pm

SUMMER GUMPASTE - Learn to make a butterfly, carnation flowers, bud and leaves, daisies and a full blown rose.
Cost: \$50 includes supplies
June 5, 12, 19 - 10:00 am to 1:00 pm



AIRBRUSH! - Learn the basics of using an airbrush.

The class is a combination of demonstration and hand-on practice. Bring your own airbrush, if you wish, or try out the ones available in class.
Instructor: Bronwen Weber
Cost: \$35 includes supplies



Recipes

Icing, frosting, whichever you call it, it's the sweet topping to cover and fill cakes and other confections. There are many types of icings: buttercreams, ganache, poured fondant, rolled fondant, cream cheese, whipped icings and on and on. It is important to match the type of icing with the type of cake, and you also need to consider the conditions that the cake will be in during the production, delivery and service. That along with personal taste will determine the best type of icing to use.

The **All in One Easy Creamy Buttercream Icing** is a really good one for decorating. It is a good consistency for icing, borders and flowers. The powdered milk gives this icing its cream consistency and a just barely off white color. This icing holds up perfectly to high heat conditions and can be saved at room temperature for up to 1 week in an airtight container.

Heather's American Buttercream is a twist on a traditional Italian buttercream. This is a very rich tasting icing and because of the butter, it has a slight yellow butter color. Also because of the butter, this is not an icing to use in hot conditions and it must be refrigerated. This fluffy icing smooths to a shiny finish. Use icing at a cool room temperature for best results. This icing is best used the day it is made.

The **All in One Bake Shop Cream Cheese Icing** may be easy to make, but it has a great rich flavor and consistency. This is the icing of choice with Italian cream, carrot and red velvet cakes. This icing needs to be refrigerated. Leftover icing can be refrigerated and saved in an airtight container for up to 2 weeks. Allow it to come to a cool room temperature and rewhip before using.

All in One Easy Creamy Buttercream Icing

1 lb. powdered sugar (4 cups)
6 oz. Crisco (almost 1 cup)
2 oz. powdered milk (3/4 cup)
1/8 Tbsp Cream Bouquet
1/8 Tbsp clear vanilla
1/4 Tbsp clear butter flavor
1/8 tsp salt
4 Tbsp water

Combine ingredients in the bowl of a tabletop mixer and using the whip, mix first on low speed and then on medium speed until light and fluffy - approximately 5 minutes.
Yield - 3 cups

Heather's American Buttercream Icing

8 oz. egg whites (6 eggs)
2 C granulated sugar
1 1/3 C corn syrup or glucose
1 lb. unsalted butter, softened
2/3 C shortening
1/2 tsp vanilla

In sauce pan over medium heat, warm corn syrup until almost boiling. Meanwhile, beat egg whites at high speed until soft peaks form, gradually add sugar, pouring it down the side of the bowl and whip for 5 minutes. Gradually add warmed corn syrup and whip until the bottom of the bowl has cooled to the touch. Gradually add butter and shortening, add vanilla, mix until everything is incorporated. Yield - 6 cups

All in One Bake Shop Cream Cheese Icing

1 lb. unsalted butter softened
1 lb. cream cheese softened
1 lb. powdered sugar

Combine butter and cream cheese in bowl of tabletop mixer and mix on low-medium speed until well mixed and creamed.

Scrape down bowl. Add powdered sugar. Mix on low until incorporated, then mix on high until smooth (1 minute). Yield - 4 cups

What's New...

New Pans - Spiderman, Celebration Barbie, Mini Embossed Heart, Topsy Turvy, Mini Tier Cake and Animal Crackers pans all from Wilton; aluminum pie pans, tart pans, quarter sheet and half sheet pans; and mini silicone baking molds.

New Novelty Decorations - Spiderman, Celebration Barbie, Brats, Yu-Gi-Oh, Ninja Turtles, Scooby Doo 2, Shrek 2, Rolie Polie Olie, Home on the Range, Justice League and lots of new picks and rings!

New Candy Stuff - Hard candy mixes in original and sugar free formulas - make it special by adding Lorann oil flavors. We have lots of new candy molds in a variety of shapes. We also have sugar free melt and mold candies made by Callebaut in white and milk chocolate flavors!

New Cookie Cutters - Lots of new shapes - doghouse, flamingo, frog, ladies' shoes, purses, mini butterfly sets, mini numbers and alphabet sets and much more... We now have over 300 tin cutters, 100 copper cutters, 25 sets and much more to choose from for making great cookies.

New Ingredients - CAKE MIXES! Yes, we now have professional quality cake mixes in white, yellow and devil's food. We have lots of free recipes and ideas to go along with the mixes. They come in 5 pound boxes - and only require the addition of water and oil for the basic cakes.

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

(512) 371-3401 – phone
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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



Pizza Cake? - fondant pepperoni, green peppers, mushrooms and cheese.



Elegant Seaside Engagement - marbled candy seashells with a ring inside!



Electric Guitar - Add cake to the neck of the Wilton guitar pan to increase the length and correct the proportions. Airbrush body.



Two-Toned Wedding Cake - white and sage green with bright gerbera daisy accent flowers.



Top Hat Magician - fondant covered with fondant brim and red band with a red rose.



A tiny baby small and sweet will come to make your life complete... Round cakes covered in flesh colored fondant with a white diaper and molded fondant details.



Hoppy Birthday - Figure piped frogs on a green lily pad with bright hibiscus flowers.



Golden Scrolls - Scroll embossed fondant is placed on the cake and then painted with gold luster dust.



Spring Wedding - white buttercream icing, peach buttercream bordered icing band and loads of beautiful spring flowers!