



All in One Bake Shop

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

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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 and More...

Gingerbread (for constructing houses)

Heather's recipe for making gingerbread houses is great - it is very hard after it's baked and has a wonderful spicy aroma.

1 C soft butter
1 C sugar
¼ C ground dry ginger
1 Tbsp cinnamon
1 Tsp ground nutmeg
1 Tsp ground cloves
1 tsp allspice
1 Tbsp cocoa
1/8 Tsp salt
¾ C dark molasses
1 C evaporated milk
1 tsp vanilla
½ tsp lemon extract
6 C flour

In a tabletop mixer, cream butter. Mix together sugar, spices, cocoa and salt, add to butter and cream until mixture is fluffy. Add molasses, milk, vanilla and lemon extract. Beat to blend until mixture looks curdled. Blend in flour a little at a time, beating until smooth. Roll out dough to ¼ to ½ inch thickness between two pieces of parchment paper. Refrigerate overnight. 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 1 inch apart on parchment lined cookie sheets. Bake

for 15 to 20 minutes until edges are lightly browned. Cool on wire rack. Use royal icing to "glue" the pieces together and to make decorations for the gingerbread house.

Royal Icing (Cookie 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 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.

Coconut Candy Fudge Frances

This is Michelle's Mother's recipe. She told us that when her Mom would make this when she was a kid that she and her siblings couldn't wait until it set to eat it. It truly is that good!

1 ¾ C sugar
1 stick butter
1 can (12 oz.)
evaporated milk
1 jar Marshmallow Cream
1 1/2 tsp vanilla
1 C nuts (optional)
1 C coconut

Put Marshmallow Cream, coconut and nuts into a Pyrex type glass or metal mixing bowl. Butter an 8" square pan. Cook sugar, butter and evaporated milk at medium heat until the soft ball stage (240°F). Let the mixture cook for 1 more minute. Remove from heat and stir in vanilla. Pour hot sugar into the mixing bowl

of ingredients and mix together. Put into buttered pan. Allow to set in refrigerator for 4 hours. Cut into pieces.

Variation: Chocolate fudge - Add 1 lb. good quality chopped chocolate or chocolate chips to the coconut and nuts. Follow all other directions.

Bouche de Noel - an easy version

1 yellow cake mix
cake filling (raspberry)
1 Tbsp butter
8 oz. heavy cream
12 oz. semi-sweet
chocolate, chopped

Preheat oven to 325°F. Make cake according to directions. Pour 4 cups of batter into a parchment lined and greased jelly roll pan (10" x 15"). Bake 10 minutes until cake springs back when pressed. Run knife around edges to loosen cake. While the cake is hot,

roll-up the short-way to make a 10" long roll. Use the parchment paper to help roll, removing it while rolling. Place in refrigerator. Unroll cooled cake, spread with filling and re-roll. Make ganache by heating butter and cream to boiling. Pour over chocolate and mix until melted. Let mixture cool and thicken to a spreadable consistency - about 1 hour. Ice with chocolate frosting. Make a wood grain look to resemble the outside bark of a tree. Finish decorating with marzipan mushrooms, gumpaste leaves, etc.



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Candy Crunches

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. Don't just until well incorporated. Mix 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 1 inch apart on parchment lined cookie sheets. Decorate with sprinkles if desired. Bake for 12 to 14 minutes until edges are very light brown. Cool. Decorate with royal icing and sprinkles. Yield 36 medium cookies.

Using Candy Molds

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 Guittard A'Peels candy. 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. Place in refrigerator to set. 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.

White Chocolate Popcorn

1 pound Guittard White Chocolate A'Peels
3 pkgs microwave popcorn

Pop popcorn according to package directions. Sift through popcorn to get rid of unpopped 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
1 stick butter, softened
1 1/2 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 milk chocolate candy. 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. Use cup type candy molds to make a fancier filled candy.

To melt Guittard A'Peels candies in microwave, place in microwave safe plastic 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.

Espresso Crunch - 4 pounds Guittard White Chocolate A'Peels, 1 pound Espresso Flakes. *Mix flakes into melted white chocolate candy. Pour onto cookie sheet and spread to no more than 1/4" thick. Place in refrigerator for 10 minutes to set. Break into small pieces. Yield: 400 pieces.*

Mocha Crunch - 4 pounds Guittard Milk Chocolate A'Peels, 1 pound Espresso Flakes. *Mix flakes into melted white chocolate candy. Pour onto cookie sheet and spread to no more than 1/4" thick. Place in refrigerator for 10 minutes to set. Break into small pieces. Yield: 400 pieces.*

Peppermint Crunch - 3 pounds Guittard White Chocolate A'Peels, 1 pound Peppermint Crunch. *Stir crunch into melted white chocolate candy and mix well. Pour onto sheet pans. Spread into a thin layer, less than 1/4" thick. Place in refrigerator to set candy, about 10 minutes. Break into small pieces. Yield: 300 pieces*

Cookies and Cream - 2 pounds Guittard White Chocolate A'Peels, 1 pkg Oreo Crunch (10 oz.) *Stir Oreo Crunch into melted white chocolate candy. Mix well. Pour onto cookie sheet. Spread into a thin layer, about 1/4 inch thick. Place in refrigerator for about 10 minutes to set. Break into small pieces. Yield: 200 pieces*

Butterscotch Chocolate Toffee Swirl - 1 pound Guittard Dark Chocolate A'Peels, 1 pound Butterscotch Candy, 1/2 pound Heath Toffee Bits. *Melt dark chocolate candy. Melt butterscotch candy and spread in thin layer (1/8") on a parchment lined cookie sheet. Spread chocolate on top of butterscotch. Swirl with a knife. Sprinkle with toffee bits. Pat toffee into candy. Place in refrigerator to set. Break into small pieces. Yield: 200 pieces.*

Grand Caramel Crunch - 2 pounds Guittard Milk Chocolate A'Peels, 1 pkg Tiny Crispy Rice (4.5 oz.), 1 pkg Caramel Bits (1pound). *Stir Crispy Rice and Caramel Bits into melted milk chocolate candy. Mix well. Drop by tablespoon size balls onto parchment paper lined cookie sheet. Place sheet in refrigerator to set candy. Makes approximately 200 pieces.*

Baby Turtle Sandwiches - 1 pound Guittard Dark Chocolate A'Peels, 1 pound pecan halves, 1 pound Peter's Caramel. *Pinch a marble size pieces of caramel and place between the smooth side of two pecan halves. Melt dark chocolate candy. Dip one end of sandwich in candy. Place on parchment lined cookie sheet. Set candy in refrigerator for 10 minutes. Yield: Approximately 150 sandwiches.*

Minty Chocolate Crunch - 2 pounds Guittard Dark Chocolate A'Peels, 1 pkg (10 oz.) Oreo Pieces, Lorann Peppermint Oil. *Mix Oreo Pieces into melted chocolate candy. Add 20 drops of Peppermint Oil and mix well. Pour onto sheet pan. Spread into a thin layer, about 1/4 inch thick. Place in refrigerator for about 10 minutes to set. Break into small pieces. Yield: 200 pieces.*

Malted Milk Crunch - 2 pounds Guittard Milk Chocolate Candy, 1 pkg (8 oz.) Malted Milk Crunch. *Mix crunch into melted chocolate candy. Pour onto sheet pan. Spread into a thin layer, about 1/4 inch thick. Place in refrigerator for about 10 minutes to set. Break into small pieces. Yield: 200 pieces.*