



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

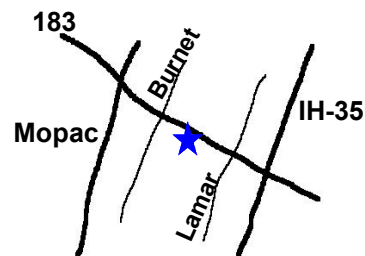
Mon-Fri 10 am - 6 pm, Sat 10 am - 5 pm

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** ♥ pre-made gumpaste and fondant ♥ mixes ♥ molds ♥ cutters ♥ veiners ♥ tools ♥ **MISCELLANEOUS** ♥ candles ♥ books ♥ magazines and much more!

CLASSES - Beginner to Advanced

CUSTOM CAKES - Birthdays, Weddings, Anniversaries, etc.



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

Cakes

Fudge Brownie Cut-Outs

1/2 c butter
8 oz. Guittard Solitaire
Dark chocolate
2 c sugar
1 1/2 c flour
1/4 tsp salt
4 eggs
1 tbsp vanilla
2 tsp instant espresso

Preheat oven to 350 F. Chop chocolate into small pieces. Melt butter and chocolate in plastic microwave safe bowl in the microwave by heating for 30 seconds, removing and stirring and repeating 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 20 min. Let cool in pan. Run knife around edges and turn out. Use heart (or other) shaped cookie cutter to cut shapes. Cover with poured ganache or just sprinkle with powdered sugar.
Ganache: 5 oz. chocolate, chopped, 4 oz. heavy cream - Heat cream to a simmer. Pour over chocolate and stir until melted and mixed. Cool a bit before pouring.

Raspberry Swirl Cheesecake

2 1/2 c graham cracker
crumbs
1/2 c sugar
11 tbsp butter melted
4 eggs
1 1/2 c sugar
24 oz. cream cheese
1 tbsp vanilla
1 tsp lemon juice
3 tbsp flour
3 tbsp corn starch
1 stick butter, melted
1 pint sour cream
3 tbsp Raspberry Icing Fruit

You will need a 9 or 10 inch springform pan for this recipe and it will bake setting in a water bath, so you will need a large roasting/lasagna type pan that will comfortably hold the springform pan level, with at least 1 inch of space on each side and deep enough so that it will hold enough water to come halfway up the side of the springform pan. To keep water from leaking into the springform pan while baking, cover the outside of the pan with heavy duty foil all the way up the sides. Set all ingredients out to come to room temperature. Fill a teapot with water and bring to boil. Meanwhile, melt 11 tbsp butter and combine graham cracker crumbs, 1/2 c sugar and the melted butter; mix well. Press crust mixture into sprayed 9 or 10 inch springform pan. Press crust into bottom and up the sides. Set aside. Using electric mixer or tabletop mixer, beat 4 eggs, add sugar and beat well. Add cream cheese and mix. Add vanilla, lemon juice, flour and corn starch and mix. Add melted butter and sour cream, continue mixing until smooth. Remove 1 cup of the batter, place in small bowl and mix in Icing Fruit. Pour plain batter into prepared crust. Tap pan on counter to smooth and release air bubbles. Pour raspberry batter in a circle on top of plain batter, leaving plain batter in center and on the edges. Use a spoon and gently swirl the batters together, being careful not to scrape the crust on the bottom or sides. Place springform pan in larger pan. Place in center rack of oven. Pour boiling water in larger pan so that the water comes halfway up the sides of the cheesecake pan being careful not to splash onto cheesecake batter. Bake at 325°F for 1 hour. Turn oven off and leave cheesecake in closed oven for 1 1/2 hours. Take cheesecake out of oven, cool to room temperature and place in refrigerator. Chill well (8 hours) and remove springform before serving. Serves 12.



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Cookies

Fruity Cream Cheese Sandwich Cookies

- 1 C butter, softened
- 8 Oz. cream cheese, softened
- 1 C granulated sugar
- 1 egg
- 1 Tbsp vanilla extract
- 1 Tsp lemon extract
- 2 3/4 C flour
- Icing Fruits

Using hand or table-top mixer, cream together butter, cream cheese and sugar until light and fluffy. Mix in egg, vanilla and lemon. Add flour and mix until fully incorporated. Roll out to 1/8" thick on well floured parchment paper. Place in refrigerator for about 1 hour to firm dough. Take chilled dough out of refrigerator. Preheat oven to 325 F. Lightly grease parchment lined cookie sheets. Use cookie cutters where one cutter is small enough to make a cut-out of the larger cookie. Cut large cookies out of all of the dough. Transfer cookies to prepared cookie sheets. Using the smaller cutter, cut-out the section from half of the large cookies. Either bake the smaller cut-out pieces, or re-roll with other scraps to make additional cookies. Bake 15 minutes. Cookies will be pale in color. Allow cookies to

cool on wire racks. When fully cooled, spread a thin layer of Icing Fruit on the top of the large cookie. Top with one of the cut-out cookies to make a fruity window sandwich cookie. Sprinkle with powdered sugar if desired. Store in airtight container at room temperature. Makes about 24 4" sandwich cookies.

Candy

Using Guittard A'Peels and Candy Molds

Guittard A'Peels are wonderful candies that can be used to make molded or dipped candies. These candies do not have to be tempered making them very easy to work with. We like the Guittard brand because of this ease and the great creamy taste.

To melt Guittard A'Peels 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.

Basic Directions for Using Candy Molds: Make sure that the mold is clean and dry. It is not necessary to coat the mold. Melt the candy 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. 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.

To create detailed candy pieces, paint details on inside of the mold with melted colored candy melts or Candy Writer tubes. Let painted details set up at room temperature. Continue by following directions for using candy molds.

To make a filled candy, melt the A'Peels that will be the outside coating. 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. Place in refrigerator, allow to set for 2 minutes. Take the mold out, turn the mold over and dump the excess candy onto parchment paper - the excess candy can be re-melted. Turn the mold back over and use a spatula to scrape excess candy from mold. Place in refrigerator for the candy to set up. 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.

Candy Ideas

Lemon Crunch - Mix 1# Lemon Crunch into 3# melted White Chocolate A'Peels pour into sheet pans to 1/4" thick. Set in refrigerator. Break into pieces.

Caramel Filled Candy - Melt caramel in microwave for 15 seconds to soften, mix in chopped nuts if desired. Follow filled candy directions, using milk chocolate A'Peels.

Hard Candy

- 2 c granulated sugar
- 2/3 c glucose
- 1 c water
- 1 tsp LorAnn Flavoring
- Gel or paste food colorings

Hard candy can be molded or poured onto prepared parchment if you want disks. Candy molds specifically made for hard candy are made from a very hard plastic or metal.

NOTE:
Make opaque colored candies (ones that you can't see through) by adding white color when you are adding the other gel color!

Regular candy molds will not work, they will melt. Prepare mold or parchment paper by coating with vegetable spray. If making lollipops, place sticks in mold after spraying. A candy funnel comes in handy when pouring the hot syrup, if you are using one, prepare it by spraying.

In a large sauce pan fitted with a candy thermometer that reaches to the bottom of the pan, add sugar, glucose and water. Place over medium heat and gently stir just until sugar dissolves. Stop stirring. Bring mixture to a boil without stirring. When temperature reaches 260 F, add color. Do not stir, the color distributes as syrup boils. Remove pan from heat when temperature reaches 300 F. Add flavoring after boiling stops and stir. Pour into candy funnel or using a spoon, fill molds or pour onto parchment to make candy disks. The candy set-up, so work quickly. Remove from mold when cool to the touch. Lightly dust with powdered sugar to prevent sticking. Store in airtight container.

Hard Candy Ideas

Red Cinnamon Lips for a Hot Lips Valentine treat
Make multiple colors and flavors of hard candy, group together to make a [stained glass candy](#) presentation
Crème de Menthe flavored shamrocks for St. Patrick's Day
Make [Easter egg shaped candies](#) in pastel colors
With dozens of flavors to choose from, it's hard to pick just one! Apple to Watermelon, Cinnamon to Lemonade...