



All in One Bake Shop

Volume 2, Issue 1
February, 2003

To celebrate our 1st anniversary as owners of All in One Bake Shop, we're having a Baking Sale to show our appreciation! Mark your calendar – February 17th to February 22nd - EVERYTHING will be 10% off! There will be other bonus sales throughout the store with savings up to 30%! You'll see the bonus sale items marked with a special tag – meaning special savings for you!



Sampling of bonus sale items:

- Arched Tier Set** – regular price \$49.00 – sale price \$35.25!
- Wilton Princess Barbie pan** – regular price \$10.99 – sale price \$7.75!
- 12-Cup Mini Muffin Pan** – regular price \$3.99 – sale price \$2.70!
- Chefmaster Gel Colors** – all colors and sizes – 25% off!

As a special appreciation for customers on our mailing list, bring in this newsletter during our Baking Sale week and receive an additional 10% off of any 1 item!

The Fine Print: The sales price does not apply to cakes, classes or bulk items. To get the additional customer appreciation discount, the newsletter must have a pre-printed mailing address, and only one additional customer appreciation discount per customer during the Baking Sale week.

www.allinonebakeshop.com

That's our new web address!

The site is now up! We have information about the store, our cakes, classes and more. You'll find past newsletters online, Capital Confectioner's Club info, links to other cake clubs and more. We also have pictures and recipes. You can even take a virtual tour of the store!

In the coming months you'll have the

ability to shop online. That's right, we're working on making our products available from cyberspace.

At www.allinonebakeshop.com you can add yourself to our list for updates on the online store. Visit us at the store, or visit us at www.allinonebakeshop.com. Let us know what you think about the new site!

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Did You Know...

- ...we make cakes for all types of special occasions?
- ...we host birthday parties?
- ...we have decorating classes?
- ...we sell store gift certificates?

All in One Bake Shop

Jennifer Moore
Randy Bartos
 Owners
Heather Boulier
 Pastry Chef
Sallia Bandy
 Instructor

(512) 371-3401 – phone
(512) 302-9743 – fax
info@allinonebakeshop.com

Monday – Friday
10 am to 6 pm
Saturday
10 am to 5 pm

Guest Instructor, Noi Wegiel will teach Special Classes in March and April
Contact us for more details!



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

Upcoming Decorating Classes

MARCH 2003

Sun	Mon	Tue	Wed	Thu	Fri	Sat
						1 Course 2 (2) Panoramic Egg
2	3 Spring Gumpaste(1)	4 Course 1 (1)	5	6	7	8 Course 2 (3) Doll Cake
9	10 Spring Gumpaste(2)	11 CAKE CLUB	12	13	14	15 Course 3(1) Cookie (1)
16	17 Spring Gumpaste(3)	18 Course 1 (2)	19	20	21	22 Course 3(2) Cookie (2)
23	24 Spring Gumpaste(4)	25 Course 1 (3)	26 Cattaleya Orchid (1)	27 Cattaleya Orchis (2)	28	29 Course 3(3)
30	31 Course 1 (1)					

SPECIAL CLASS: *Cattaleya Orchid*—learn to make the orchid, leaves and small blossoms to make a beautiful corsage spray. March 26, 27 6:30—8:30 \$40 includes supplies

APRIL 2003

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1 Easter Candy	2	3	4	5 Fondant (1) GP Rose (1)
6	7 Course 1 (2)	8 CAKE CLUB	9	10	11	12 Fondant(2) GP Rose (2)
13	14 Course 1 (3)	15 Course 2 (1)	16	17 Marzipan Fondant Fruit	18	19
20	21 Course 1 (4)	22 Course 2 (2)	23 Chocolate Clay Rose	24	25	26
27	28 Course 3 (1)	29 Course 2 (3)	30			

SPECIAL CLASSES: *Marzipan and Fondant Fruit and Vegetables:* learn to make a variety of molded fruit and vegetables. 4/17, 6:30 pm — 9:00 pm \$25 plus supplies
Chocolate Clay Rose: learn to make edible chocolate roses. 4/23, 6:30 pm — 8:30 pm \$30 incl. supplies

MAY 2003

Sun	Mon	Tue	Wed	Thu	Fri	Sat
				1	2	3 Fond. 2(1) Summ GP (1)
4	5 Course 3 (2)	6 Course 1 (1)	7	8	9	10 Fond. 2(2) Summ GP (2)
11	12 Course 3 (3)	13 CAKE CLUB	14	15	16	17 Fond. 3(1) Summ GP (3)
18	19 Course 3 (4)	20 Course 1 (2)	21	22	23	24 Fond. 3(2)
25	26 Memorial Day	27 Course 1 (3)	28	29	30	31

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. Create a rose and add leaves and stems. \$35 plus supplies

March 4, 18, 25 — 6 pm to 9 pm
March 31, April 7, 14, 21 — 6:30 pm to 8:30 pm

May 6, 20, 27 — 6 pm to 9 pm

June 2, 9, 16, 23 — 6:30 pm to 8:30 pm — 4 weeks

WILTON COURSE 2 - Build on Course 1, learn to make rosebuds, lily of the valley, chrysanthemums, daisies, daffodils, pansies and primroses. Finish by decorating a cake with basket weave, rope and fern. \$35 plus supplies

February 22, March 1, 8 — 9 am to 12 pm

April 15, 22, 29 — 6:00 pm to 9:00 pm

June 3, 17, 24 — 6 pm to 9 pm

WILTON COURSE 3 - Teaches fondant and tiered cake construction. 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. Learn flowers including Easter lily, poinsettia, petunia, forget-me-not. Complete a 2 tiered cake. \$35 plus supplies

March 15, 22, 29 — 9 am to 12 pm

April 28, May 5, 12, 19 — 6:30 pm to 8:30 pm

FONDANT - Techniques taught include: cake dummy and board covering, bows, draping, flowers, embroidery, embossing and crimping. \$25 plus supplies

April 5, 12 — 9 am to 11 pm

July 12, 19 — 9 am to 11 am

FONDANT 2 - Techniques taught include more advanced fondant techniques — covering real cake and board, cake dividing, Garrett frills, pearl borders, crimping and embroidery. \$25 plus supplies

May 3, 10 — 1 pm to 3 pm

FONDANT 3 - Even more advanced fondant techniques — covering real cake and board, make and color pearls, create lace borders, use dusts to paint designs. \$25 plus supplies

May 17, 24 — 12 pm to 2 pm

GUMPASTE ROSE - Make 3 sizes of roses and rose leaves. \$25 covers classes and supplies.

February 18, 25 — 6:30 pm to 8:30 pm

April 5, 12 — 12 pm to 2 pm

SPRING GUMPASTE - Make iris and leaves, pansy flower and bud and an orchid. \$50 covers classes and supplies.

March 3, 10, 17, 24 — 6:30 pm to 8:30 pm

SUMMER GUMPASTE - Make carnation flower, bud and leaves, full-blown rose and leaves, daisy flower, bud and leaves. \$25 covers classes and supplies.

May 3, 10, 17 — 6:30 pm to 8:30 pm

PANORAMIC EGG - Learn pressed sugar techniques. Leave with decorated egg. \$25 covers class and supplies

March 1st — 1 pm to 3 pm

DOLL CAKE - Learn to decorate the Wilton Wonder Mold. Leave with completed cake. \$10 plus supplies

March 8th — 12 pm to 2 pm

COOKIE - Learn to make and decorate cookies. Instruction first class, decorating in second class \$20 plus supplies.

March 15, 22 — 1 pm to 3 pm

EASTER CANDY - Learn to make melt and mold candies, filled candies, dipped treats and clusters. \$25 all supplies included.

April 1st — 6:30 pm to 8:30 pm

Numbers in parenthesis (x) on calendars indicate the week number for multi-week classes.

Product Highlights

Edible images can be a great way to make decorating easy, and maintain a very polished look to your work. Edible images are pictures or drawings that are printed on special paper, using edible inks that can then be placed on top of an iced cake. There are 2 types of edible paper, rice paper and frosting sheets. Rice paper, also called wafer paper, is an edible starch, sugar-free paper. This paper is best used for tracing - rice paper is semi-transparent so you can place it over a picture and trace it. You can then color it in using edible markers - or spread piping gel over the image very thinly and paint with straight food color. There are special techniques for using rice paper to make butterflies, flowers and leaves. Rice paper is not best to use for printing pictures, the texture on the paper makes the pictures fuzzy. Frosting sheets are sugar and starch based and the paper is attached to a paper backing sheet. These sheets are best for printing on. Some images, especially characters are available pre-printed. Non-copyrighted pictures or images can be printed using a special printer and edible inks.

Here are some instructions and ideas for using frosting sheets/edible images.

- Keep the image in the packaging, away from heat.
- Frosting sheets work best on white buttercream icing, it is designed to dissolve into the background. They can be used on tinted icings or chocolate icing, but it will take on the color of that icing.
- The frosting sheets work best when applied immediately after icing the cake. If the cake has formed a crust, mist the cake lightly with water before applying the image. No water spray is necessary if the icing has not crusted.

How to Use Frosting Sheets

1. Remove the design by gently rolling the back of the sheet over the edge of a table or counter to loosen. CAREFULLY PEEL the image away from its backing. If the image does not peel off easily from the backer, place the sheet in the freezer for a few minutes and try again.
2. Lay the frosting sheet in the desired position on the freshly iced cake. Once the image is on the icing, it can not be moved. GENTLY SMOOTH EDGES with your fingertips, as needed. If the image "bubbles" after application, GENTLY TAP (do not rub) the image.
3. You can write over or pipe additional decorations on the frosting sheet, just be careful not to push the decorating tip through the image.



Other Applications:

Royal Icing, Fondant, white chocolate, Ice Cream Cakes, cheesecake and pies!

We can print edible images on frosting sheets up to 8" x 10.5". We can scan the picture or we can use images off of the Internet. Each sheet is \$8.00 and includes scanning and file preparation for printing. Keep in mind that we can not print images that are copyrighted.

Recipe Swap — White Chocolate Popcorn

Ingredients

- 1 lb white chocolate
- 1 Tbsp Paramount Crystals
- 3 bags microwave popcorn (36 C popped corn)
- 2 C roasted, salted peanuts (optional)

Follow the directions to make the popcorn. Put popcorn in very large bowl, or on a baking sheet. Mix in peanuts if desired. Melt white chocolate—place chocolate in microwave safe container. Microwave on high for 30 seconds. Stir. Heat for 20 seconds. Stir. Repeat, heating for 15-second intervals until melted. Be careful not to overheat. Stir in paramount crystals. This thins the chocolate to make mixing and coating of the popcorn much easier. Drizzle white chocolate over popcorn and mix well. Put mixture on to parchment or wax paper to set. Best served within a few hours but can be kept overnight in an airtight container at room temperature.

I learned of this idea from a customer, and tried it for refreshments at the Cake Club meeting. No, this is for you!


We want YOUR recipes for cakes, cookies and/or candy that you are willing to share.

We will publish them in future newsletters. Send the recipes in by mail or email.

All in One Bake Shop

8566 Research Blvd
Austin TX 78758

Retail supply source
for professional and home bakers
and custom bakery



*As a special appreciation
for customers on our mailing list,
bring in this newsletter
during our Baking Sale week
and receive an additional
10% off of any 1 item!*

Capital Confectioners

That is the name for the new cake club!

There have been two meetings so far and we have been treated to three wonderful demonstrations. At the first meeting, Miss Janette demonstrated fondant techniques including coloring, rolling and covering a cake with fondant and then decorating with lace molds, crimping, impression designs and finishing with luster dust. At the second meeting there were two demonstrations. The first was conducted by Sallia Bandy who showed techniques to make a beautiful gumpaste rose using a 1 piece 5 petal cutter. She showed the techniques for assembling the rose, adding the calyx and then coloring and finishing. Achim Thiemermann demonstrated Silicone Plastique, a product that can be used to make molds. He discussed the types of materials that are best for making molds from and then demonstrated the techniques making a mold from a piece of jewelry.

The next meeting is set for Tuesday, February 11th at 7:00 pm at All in One Bake Shop. Gina Thieffo will demonstrate

basketweave variations in buttercream.

We have set Sunday, February 23rd as our first club event. We will meet at Miss Janette's (900A Rutland Austin, TX 78758) for demonstrations that will be presented from 1:00 pm to 6:00 pm. Some of the demonstrations will include: poured and pulled sugar, buttercream, fondant and gumpaste techniques. Call us at (512)371-3401 or check Club and Events at www.allinonebakeshop.com for details.

The meetings and the day of sharing are great opportunities to meet, network and socialize with others that share your same interests in sugar arts.

There are a variety of interests and skill levels represented in the members; from people who make cakes for family and have not had any classes, to cake hobbyists, to people who decorate for a living, to master decorators.

We can all learn from each other – that's what the Capital Confectioners is all about. Make plans to join us!