



All in One Bake Shop

Volume 1, Issue 1
November, 2002

The First...

This is the first of (hopefully) many newsletters from All in One Bake Shop. We plan to put it together and mail it out quarterly. Some of the regular columns will include information about products, classes and a recipe swap. We want this publication, as well as the store, to be a resource for you as you expand your knowledge and expertise in sugar arts.

As most of you know, as of February of this year, Randy and I (Jennifer) became the new owners of All in One and we've made a lot of changes. We changed the name to All in One Bake Shop. Lots of new products and have been added and items have been moved around the store to reorganize the inventory. We still have plans for new items and services that we can offer.



The new All in One Bake Shop logo

Cake Club in Austin?

Houston has one. San Antonio has one. Dallas has one. Why doesn't Austin have one? This is the question that we've heard from many of you about a cake club for Austin. The purpose for a cake club is to promote and share information about the tools and techniques for various types of sugar art. We would like to help organize and coordinate a cake club for Austin. We will host an organizational meeting on Thursday, November 21st at 6:30 pm at the store.

Another big change for All in One Bake Shop was the addition of Heather Boulier in March as our Pastry Chef. She is now working full-time and you will see her in the front on days when she is not busy baking and decorating. She has almost 20 years of experience from a variety of areas – from working at Sam's Club to owning her own bakery. We feel very lucky to have her here – and Randy and I are sure you will agree.

We are very glad to have met all of you and we love to hear about your baking projects. We appreciate your business.

It's important to us for you to let us know if there are other products that we could carry, classes we could teach or services that we could offer that would help you in your creative efforts. We truly want to live up to our name – All in One Bake Shop!

We will have information from other cake clubs and we will discuss how to organize and maintain a new Austin Cake Club. We'll provide refreshments and the space for the first meeting. Based on interest, we will look at alternate locations for future meetings. Please contact us at the store - (512) 371-3401 if you plan to attend. Remember, the success of a cake club and the information and friendships that you get out of it will be dependent on YOUR participation!

Mark your calendar!

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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?



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

Upcoming Decorating Classes

NOVEMBER 2002

Sun	Mon	Tue	Wed	Thu	Fri	Sat
					1	2 Fondant (1) GP Rose (1)
3	4 Course 1 (1)	5 Holiday GP (2)	6	7	8	9 Fondant (2) GP Rose (2)
10	11 Course 1 (2)	12 Holiday GP (3)	13	14	15	16
17	18 Course 1 (3)	19 Holiday GP (4)	20	21 Cake Club Meeting!!!	22	23
24	25 Course 1 (4)	26	27	28 Thanksgiving	29	30

DECEMBER 2002

Sun	Mon	Tue	Wed	Thu	Fri	Sat
1	2 Course 1 (1)	3 Course 2 (1)	4	5	6	7 GB House Candy
8	9 Course 1 (2)	10 Course 2 (2)	11	12	13	14
15	16 Course 1 (3)	17 Course 2 (3)	18	19	20	21
22	23	24	25 Christmas	26	27	28
29	30	31 New Year				

JANUARY 2003

Sun	Mon	Tue	Wed	Thu	Fri	Sat
			1 New Year's Day	2	3	4
5	6 Course 3 (1)	7 Course 1 (1)	8	9	10	11 Fondant (1) GP Rose (1)
12	13 Course 3 (2)	14 Course 1 (2)	15	16	17	18 Fondant (1) GP Rose (1)
19	20 Course 3 (3)	21 Course 1 (3)	22	23	24	25 Fondant 2 (1)
26	27 Course 3 (4)	28 Course 1 (4)	29	30	31	FEB 1 Fondant 2 (2)

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 for a special touch. Cost: \$35

Courses Begin:

November 4th — 7 pm to 9 pm — 4 weeks

December 2nd — 6 pm to 9 pm — 3 weeks

January 7th — 6:30 pm to 8:30 pm — 4 weeks

February 1st — 9 am to 12 pm — 3 weeks

February 3rd — 6:30 pm to 8:30 pm — 4 weeks

WILTON COURSE 2 - Build on Course 1 with a concentration on flowers. 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. Cost: \$35

Courses Begin:

December 3rd — 6 pm to 9 pm — 3 weeks

February 22nd — 9 am to 12 pm — 3 weeks

April 8th — 6:30 pm to 8:30 pm — 4 weeks

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 and create a fondant clown. Learn additional flowers including Easter lily, poinsettia, petunia, forget-me-not. Complete the course with a 2 tiered cake. Cost: \$35

Courses Begin:

January 6th — 6:30 pm to 8:30 pm — 4 weeks

March 15th — 9 am to 12 pm — 3 weeks

April 28th — 6:30 pm to 8:30 pm — 4 weeks

FONDANT - Techniques taught include: cake dummy and board covering, bows, draping, flowers, embroidery, embossing and crimping. Cost \$25. Supply list provided with registration, supplies cost \$48.

Courses Begin:

January 11th — 9 am to 11 am — 2 weeks

February 4th — 6:30 pm to 8:30 pm — 2 weeks

GUMPASTE ROSE - Learn to make 3 sizes of roses and rose leaves. Cost — \$25 covers classes and supplies.

Courses Begin:

January 11th — 12 pm to 2 pm — 2 weeks

February 18th — 6:30 pm to 8:30 pm — 2 weeks

GINGERBREAD HOUSE - Learn to decorate a pre-assembled gingerbread house. Cost — \$10 plus \$12.99 for the kit. Great class to take with the kids!

December 7th — 9 am to 11 am — 1 class

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

December 7th — 12 pm to 2 pm — 1 class

FONDANT 2 - Techniques taught include more advanced fondant techniques — covering real cake and board, cake dividing, Garrett frills, pearl borders, crimping and embroidery. Cost \$25. Supply list provided with registration.

Courses Begin:

January 25th — 1 pm to 3 pm — 2 classes

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



Product Highlights

It's time to think about the Holidays that are quickly approaching – so all of the highlights this time relate to holiday projects you can make and enjoy with your family or give as gifts.

Cakes – Make cake decorating easy this year. We have loads of **picks** in different shapes – Christmas lights, holly, Santas, snowflakes, sleighs and reindeer, etc. We also have **sugar decorations** in all kinds of shapes – from sugar snowmen to gumpaste poinsettias. These decorations are great to use on cakes and cupcakes, they add to your designs and save you lots of time.



tiny cutters that can be used to make cutouts for these lacy looking snowflake cookies. We also have a wonderful **royal icing mix** for your cookie decorating and we have a huge assortment of **sprinkles, gold and silver dragees** and **colored sugars** to add sparkle to your cookies.

Candy – We have hundreds of **holiday candy molds, candy cups, gift boxes, bags and foil wrappers** plus **Guittard A'Peels** in white, milk and dark chocolate. You will find



candy writers and **Merckens candy** in a variety of colors to add to your candy creations and **candy centers** and **crunches** to make different types of candy.



Cookies – We have a new **snowflake cutter set**. It has 3 separate snowflake cutters – 2”, 3” and 4” and 2



INFO Center at All in One Bake Shop

We are in the process of organizing an info center at the store. We will have the info detailed below available for customers. Keep in mind, we will not be endorsing any of the entries – we are just a source for passing along information.

for the business information and the back page can be pictures and additional information. The pages will go into a plastic sleeve and be placed in our referral book. Let us know if you want a Business Referral Form to complete.

- ◆ A **referral book** where any of you who make cakes, wedding favors, etc. could advertise your business. Each business can have a 2-sided letter (8.5” x 11”) advertisement – the 1st page will be a form that we have for you to complete
- ◆ We will display “**classified**” type information – job positions available for bakers and decorators and positions wanted for those looking for industry jobs.

Recipe Swap — Cutout Sugar Cookies — All in One Bake Shop

- Ingredients
- 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

This is a recipe that we developed and use. Cream butter and sugar. Add eggs, vanilla and cream and mix until smooth. 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 inch thickness between two pieces of parchment paper. Refrigerate flattened dough for 1 hour. Preheat oven to 350 degrees F. Peel parchment off of top side. Flip and peel off other parchment sheet. Cut into shapes and place cookies 1 inch apart on lightly greased cookie sheets. Sprinkle with colored sugar if desired. Bake for 12 to 14 minutes until bottoms and edges are light brown. Cool on wire rack. Decorate with royal icing and sprinkles. Makes approximately 36 medium sized cookies.

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. We would love to hear from you!

All in One Bake Shop

8566 Research Blvd
Austin TX 78758

Retail supply source
for professional and home bakers
and custom bakery

**Gift Certificates
available in any amount!**

Coming in the January 2003 Issue:

All about edible images

New fondant classes!

Update on Austin Cake Club

About Our Mailing List

Our mailing list for this newsletter was compiled from All in One Bake Shop customers who paid for purchases by check. We will only use this list for newsletters or special information from All in One Bake Shop. We will not sell or distribute this list in any manner.

- If you don't want to continue receiving newsletters and information from us – just call or write to us.
- If you know of others who might want to get our newsletters – have them contact us. We'll put them on the mailing list.

STORE INFORMATION

All in One Bake Shop
Jennifer Moore, Randy Bartos, Owners
Heather Boulier, Pastry Chef
8566 Research Blvd
Austin, TX 78758
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(512) 302-9743 – fax
allinonebakeshop@aol.com

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

