



The Batter Splatter Newsletter

January 2009

Volume 5 Issue 12

The Houston Cake Club, PO Box 891473, Houston, TX 77289
Phone: (281) 733-6080 Fax: (281) 474-9296
www.HoustonCakeClub.com email: info@HoustonCakeClub.com

Newsletter Editor: Helen Osteen, Phone: (713) 204-3218, Helen@OsteenJewelry.com

Meeting is January 20th at 10 AM

at Larry's Arts & Crafts, 1510 Richey Rd, Pasadena TX

Our meeting this month was changed because of Elizabeth Frys' classes. We are meeting the 3rd Tuesday of the month instead of the 4th.

Pat Wiener is demonstrating tulle net designs – things you can make ahead.

President's Corner

Happy New Year!!!

2008 was a great ...challenge! Glad we all survived. 2009 will be fine... Just look at all the classes we have lined up. Don't miss Elzbieta Frys' class on fabulous gum paste flowers and terrific ideas for side designs, borders and other wonderful bit of cake decorating wisdom. What a great way to start off our year. Hurry and sign up today so you don't miss out.

We also have other classes planned throughout the year – there is something for everybody. Kathy has some great demos lined up before our meetings – these are a good way to learn new techniques and brush up on some you already know.

Check further down in the newsletter and see all the great opportunities sponsored by our club and throughout the area. Add "learn a new cake decorating technique" to your New Year resolutions.

Lori

Meeting Agenda

- **Open – Welcome**
 - Question this meeting: How did you spend the holidays with your family?
 - Next meetings question???
- **Minutes – Secretary**
 - Read
 - Approve
- **Treasurer’s Report**
 - Read
 - Approve
- **Pass around signup** – demo, goodies, & portfolio/pictures CDE sign up
- **Thanks to January demo and goody folks**
- **Announce who/what demo is for February**

Old Business:

- **Club Christmas Party**
 - Did folks enjoy?
 - Any other feed back?
 - Thanks to Sandra Hughes for taking food/gifts to Ronald McDonald House
- **Elzbieta’s class** – still a few spot available
- **Mike’s class**
- **Cake Extravaganza banner** – further discussion from November
- Any other???

New Business

- **Thank you luncheon for Larry’s folks**
- **Play days**
- **Classes**
- Any other???

Raffle

Membership Dues

All memberships expire January 31st, and your discount cards expire on that day. This will be your last newsletter if your membership is not renewed.

If you have attended two (2) functions this past year, your membership card will be prepared as soon as your dues are paid.

You can earn a discount card by attending two (2) Houston Cake Club sponsored events within twelve (12) months. These events include:

- our monthly meeting (4th Tuesday of the month from 10 AM to noon)
- Play Days held on Sunday afternoon (none scheduled at this time)
- Classes sponsored by the Houston Cake Club, including Elzbieta Frys, Mike McCarey, Lorraine McKay, and Eleanor Rielander
- Cake Decorating Extravaganza to be held September 13th.

The discount card is honored at Larry's Arts & Crafts in Pasadena, Make-a-Cake in Houston, Rose's Cake Depot, and Cake Craft Shoppe in Sugar Land.

Log on www.HoustonCakeClub.com to access membership and class registration information.

We accept PayPal through HoustonCakeClub@OsteenJewelry.com.

If you prefer to pay by check and need the appropriate forms, either call (713) 204-3218, and leave a voice mail message, or email Helen@OsteenJewelry.com, or you can print the forms from our website.

Monthly Demos and Refreshments

Contact Kathy Brinkley cakekat@aol.com (281) 448-2952 to let her know what you would like to demonstrate, or sign up at the meeting.

	Refreshments	Demonstration
January	Shehani de Silva, Nani Lucardi	Pat Weiner; tulle net designs
February	Larry's Appreciation Luncheon	Tina Belden
March		
April		Shar Baker, Edible Jewelry
May	Casey Marchan	
June		
July		
August		
September		
October	Ruby Ott	
November		
December		

Photo Album Sharing Roster

If you would like to bring your photo album to share at the meeting, please sign up. Contact Kathy Brinkley cakekat@aol.com (281) 448-2952.

	Member	Member
January	Alicia DeLeon	
February	Herlinda Vazquez	
March	Shehani de Silva	Nani Lucardi
April		
May		
June		
July		
August		
September		
October		
November		
December		

Birthday & Anniversary Wishes

Happy Birthday to **Maria Elena Aguirre** (February 6th), **Judy Myers** (February 10th), **Mary Gonzalez** (February 13th), **CJ Clay** (February 15th), **Jan Hutto** (February 17th), **Eliamar Villarreal** (February 18th), **Sandra Hughes** (February 19th), **Eunice Estrada** (February 21st), **Deborah Frances** (February 21st), **Susan Spence** (February 25th), **Brenda Fox** (February 26th), and **Connie Helton** (February 26th).

Happy Anniversary to **Argie & Reginald Johnson** (February 2nd), **Nani & Dedy Lucardi** (February 14th), **Eliamar & Hector Villarreal** (February 18th), **Jovita & Jerry Escobedo** (February 20th), **Pat & Sonny Wiener** (February 21st), **Maria & Remigio Gonzalez** (February 23rd), and **Janel & Abel Monasterio** (February 26th)

December Events

We had 21 at our Christmas luncheon at Chabuca's. The food was excellent and the camaraderie was great. We had a "rob your neighbor" gift exchange which was a lively event.

We have 102 members, with 84 active members.

We have continued to grow each year: 2004, 63 members; 2005, 66 members; 2006, 85 members; 2007, 99 members; 2008 102 members.

We had selected the Ronald McDonald House as our "share our Christmas" group. Thank you for your contributions, and thank you, Sandra Hughes, for taking the donations to the Ronald McDonald House. Here's what her car looked like after we loaded the donations.



Upcoming Events

January 19, 2009 ~ Louisiana Day of Sharing, Live Oak Wesleyan Church, Corner of 8 Heyman Lane and Bayou Rapides Rd. – Alexandria, LA, (318) 442-5775

January 20, 2009 ~ Houston Cake Club meeting was changed because of Elizabeth's class.

January 25-27, 2009 ~ Elzbieta Frys, three 1-day classes at Larry's Arts & Crafts. ECG has been a vendor at several of our Days of Sharing, selling their great edible luster dusts and petal dusts. Elzbieta has a great eye for design, and does incredible gum paste work. <http://www.europeancakegallery.us/> ~ One day will be side designs for cakes, one day will be the gum paste magnolia (and nobody does that better than Elizabeth), and one day will be other gum paste flowers. Members, \$50/day, \$125 for all three days (\$65 deposit; **balance due 1/15/2009**); Non-members, \$75/day, \$200 for all three days; (\$65 deposit; balance due 1/15/2009). I do not have a picture of the side design project.

Monday class



Tuesday class



February 1, 2009 ~ ICES Area 2 Day of Sharing, Celebrations Receptions & Parties, 2220 W Park Row Dr, Suite B, Pantego TX 76013

February 2-3, 2009 ~ Joanne Misener, two-day sugar flowers class on iris and orchids.

February 18 - 22, 2009 ~ San Diego CA, ICES Midyear

February 28-March 1, 2009 ~ Capital Confectioners' Cake & Sugar Art Show & Competition, Austin TX www.CapitalConfectioners.com

March 18-19 and 20-21, 2009 ~ Mike McCarey, two 2-day classes at Larry's Arts & Crafts. (Because of his popularity, Mike will repeat the first class.) You've seen him on the Food Network Challenges now learn from him in person. Mike from Mike's Amazing Cakes will teach us how to make some amazing 3-d projects using modeling chocolate. <http://www.mikesamazingcakes.com/> Mike supplies EVERYTHING - so come and join us. We still do not have pictures of the class material for this class. Members, \$300 for the two-day class (\$150 deposit; balance due February 20th). Non-members, \$500 for the two-day class (\$250 deposit; balance due February 20th). There will be no supply list because everything is furnished.

April 5-7, 2009, Lorraine McKay from Scotland, **three 1-day classes at Larry's Arts & Crafts.** You can check out her work on [YouTube](http://www.YouTube.com). Lorraine is a member of the British Sugarcraft Guild. Check out her website, "[Extra Icing on the Cake](http://www.ExtraIcingontheCake.com)". ~ Members, \$75/day,

\$200 for all three days; (\$100 deposit; balance due 3/20/09); Non-members, \$150/day, \$375 for all three days; (\$200 deposit; balance due 3/20/09)

Sunday class



Monday class



Tuesday class



Our Tuesday project will be slightly different because the lady will be kneeling near our guy.

This change will allow us to complete the class in one day.

Lorraine will explain how to make the bride stand for those interested.

April 20, 2009 ~ Louisiana Day of Sharing

April 25-26, 2009 ~ Sugar Wonders 5th Cake & Sugar Art Show, McKinney TX,
www.sugarwonders.com

June 28, 2009 ~ Frosting Creators Day of Sharing, 6427 Evers Rd, San Antonio TX
78238 (Leon Valley Community Center), 9 to 5.

July 20, 2009 ~ Louisiana Day of Sharing

July 30-August 2, 2009 ~ ICES Convention, St Charles IL

September 13, 2009 ~ Cake Extravaganza. Mark the date. More information in our next newsletter.

September 14-16, 2009 ~ Eleanor Rielander, a missionary in Johannesburg, South Africa. She has been a member of ICES (International Cake Decorating Societé) for many years, and was inducted into the Hall of Fame in 1988. She is an ICES approved instructor in these mediums: butter cream, royal icing, fondant, gum paste flowers/figures/foilage, and airbrush. ~ Eleanor will teach three 1-day classes in gum paste. The class material has not been selected, but we will forward that information as soon as it is available. If you have particular flowers you would like us to consider, please email Helen@osteenjewelry.com. Members, \$75/day, \$200 for all three days; (\$100 deposit; balance due 8/31/09). Non-members, \$150/day, \$375 for all three days; (\$200 deposit; balance due 8/31/09)

October 3-4, 2009 ~ Oklahoma State Sugar Art Show ~ Tulsa, OK

October 19, 2009 ~ Louisiana Day of Sharing

November 8, 2009 ~ Frost-a-Tiers Day of Sharing, Sugar Land, TX, www.frostatiers.com

Officers

Office	Office	Email Address	Phone
President	Lori Gust	cakes@CakePlace.com	(281) 733-6080
Vice President	Kathy Brinkley	Cakekat@aol.com	(281) 448-2952
Secretary	Jan Hutto	pookie48@sbcglobal.net	(281) 370-6000
Treasurer	Helen Osteen	helen@osteenjewelry.com	(713) 204-3218

ICES Conventions

July 30-August 2, 2009; St Charles, Illinois

August 12-15, 2010; San Diego, California

Aug 4-7, 2011; Charlotte, North Carolina

Most Dangerous Cake Recipe

4	Tbsp	Flour
4	Tbsp	Sugar
2	Tbsp	Cocoa
1		Egg
3	Tbsp	Milk
3	Tbsp	Oil
3	Tbsp	Chocolate chips (optional)
		Small splash of vanilla
1	Large	Coffee mug



Add dry ingredients to mug, and mix well. Add the egg and mix thoroughly. Pour in the milk and oil and mix well. Add the chocolate chips (if using) and vanilla extract, and mix again.

Put your mug in the microwave and cook for 3 minutes at 1000 watts. The cake will rise over the top of the mug, but don't be alarmed! Allow to cool a little, and tip out onto a plate if desired.

EAT! (this can serve 2 if you want to feel slightly more virtuous).

And why is this the most dangerous cake recipe in the world? Because now we are all only 5 minutes away from chocolate cake at any time of the day or night!





The Batter Splatter Newsletter

February 2009

Volume 5 Issue 12

The Houston Cake Club, PO Box 891473, Houston, TX 77289
Phone: (281) 733-6080 Fax: (281) 474-9296
www.HoustonCakeClub.com email: info@HoustonCakeClub.com

Newsletter Editor: Helen Osteen, Phone: (713) 204-3218, Helen@OsteenJewelry.com

Meeting is February 24th at 10 AM

at Larry's Arts & Crafts, 1510 Richey Rd, Pasadena TX

Jan Hutto will demonstrate **Chocolate Transfers**.

Sandy Cook will bring some 12" x 12" pieces of marbled fondant for \$5.00 each. They are good to roll out small pieces of fondant and gum paste, and you sure can't beat the price.

President's Corner

February is the month of LOVE and it doesn't stop with Valentine's Day. We all love working with sugar and it sure is nice to have a handy place to meet each month. The management at Larry's has been very generous throughout the year, allowing us to use the classroom for our meetings, classes, and play days. To show our appreciation, we'll be **hosting a luncheon** for the folks at Larry's during our **February** meeting. **Please bring a dish to share.** Let Helen know what you are bringing so we'll have a good variety. When Larry's folks are finished we get to snack on what's left. Doesn't that sound yummy? If you bring your recipe, we'll put it in the newsletter.

And then there is Spring trying to peak through. The warm, then rainy, then cool weather is a bit hard to dress for, but soon the flowers will be out in plenty with all their beautiful colors. Speaking of colors – has anyone done any Mardi Gras cakes lately? They are one of my favorites with all the bright rich colors. If you haven't done one, there is still time. Check out some of the parade pictures from Galveston or Louisiana for inspiration.

Also, don't forget to check out the list of great classes and our play day. You won't want to miss out. Check further down in the newsletter or on our website.

See you at the meeting...

Lori

Meeting Agenda

- **Open – Welcome**
 - Question this meeting: What type of support systems do you use for tiered cakes?
 - Next meetings question???
- **Minutes – Secretary**
 - Read
 - Approve
- **Treasurer’s Report**
- **Pass around signup – demo, goodies, & portfolio/pictures CDE sign up**
- **Thanks to February demo and luncheon for Larry’s folks**
- **Announce who/what demo is for March**

Old Business:

- **Elzbieta’s class - thoughts**
- **Storage**
- **Eleanor’s class - update**
- **Lourdes’ class - changes**
- **Mike’s class**
 - **Status**
 - **Breakfast purchase**
 - **Lunch purchase**
 - **Lunch setup/cleanup**
- **Lorraine’s class**
 - **Status**
 - **Breakfast purchase**
 - **Lunch purchase**
 - **Lunch setup/cleanup**
- **Cake Extravaganza banner – further discussion from January**
- **Student rates**
- Any other???

New Business

- **Play days**
- **Classes**
- **Cake Extravaganza –**
 - **Lunch**
 - **Main Demo**
 - **Ideas**
- Any other???

Raffle

Monthly Demos and Refreshments

Contact Kathy Brinkley cakekat@aol.com (281) 448-2952 to let her know what you would like to demonstrate, or sign up at the meeting.

	Refreshments	Demonstration
February	Larry's Appreciation Luncheon	Jan Hutto, Chocolate Transfers
March	Connie Stryk	Maricela Vilchis, Gelatin Flowers
April	Sherri Lindsey, Rocio Gonzalez	Shar Baker, Edible Jewelry
May	Casey Marchan, Maria Inafuku	
June	Susie Araya, CJ Clay	
July		
August		
September		
October	Ruby Ott	
November	Maricela Vilchis	
December		

Photo Album Sharing Roster

If you would like to bring your photo album to share at the meeting, please sign up. Contact Kathy Brinkley cakekat@aol.com (281) 448-2952.

	Member	Member
February	Herlinda Vazquez	
March	Shehani de Silva	Nani Lucardi
April	Connie Stryk	Shar Baker
May	Rocio Gonzalez	
June	Sandra Hughes	
July		
August		
September		
October	Susie Araya	
November		
December		

Birthday & Anniversary Wishes

Happy Birthday to **Sharon Aubry** (March 3rd), **Jovita Escobedo** (March 13th), **Twez Shewmake** (March 13th), **Delicia Aguillard** (March 16th), **Kathy Robertson** (March 19th), **Tina Belden** (March 20th), **Ruth Boone** (March 26th), and **Roxana Sharp** (March 26th).

Happy Anniversary to **Dee & Dennis Robertson** (March 16th).

January Events

We had 26 at our January meeting. Pat demonstrated royal icing on tulle flowers. Thank you, Pat.

All membership expired January 31st, and we ended our year with 105 members, and 86 active members.

We now have 57 members, and 43 active members.

Upcoming Events

February 18 - 22, 2009 ~ San Diego CA, ICES Midyear

February 28-March 1, 2009 ~ Capital Confectioners' Cake & Sugar Art Show & Competition, Austin TX www.CapitalConfectioners.com

March 8, 2009 ~ Play Day – Lori Gust & Helen Osteen will teach a versatile tree stump cake, 12 to 5 PM, Larry's Arts & Crafts. Registration is \$10 for members and \$15 for nonmembers.



This cake can be used for many different events, and we will have sample cakes showing:

- Valentine's Day (pictured)
- Easter
- Baby cake
- Child's cake
- Men's cake
- Women's cake
- Halloween
- Christmas

We will show trees with branches for even more design possibilities.

Supply List for Play Day, March 8, 2009

- Cake or dummy, 8" round or larger, at least 4" tall
- Cake board or drum at least 2" larger than cake
- If you are bringing a real cake, fill, stack and crumb coat; if you are not sure how to fill the layers, bring everything to Play Day and we will help you
- 2 quarts buttercream, colored light to medium brown
- 2 cups buttercream, white
- 2 small plastic containers with lids
- Bring molds or premade fondant pieces (1-2") for Easter/spring theme
- Royal icing or fondant flowers, small
- Fondant, colored light gray, golf-ball size
- Fondant, colored sky blue, about 1 cup
- Decorating spatula
- Metal fork
- 2 or 3 piping bags
- Piping tips #233 (grass tip); leaf tips, either #352 or #67; round #2 for piping centers in flowers; round #12 tip
- Box to take the cake home

March 18-19 and 20-21, 2009 ~ Mike McCarey, two 2-day classes at Larry's Arts & Crafts. **Both these classes are full, and we have a waiting list.**

April 5-7, 2009, Lorraine McKay from Scotland, **three 1-day classes at Larry's Arts & Crafts.** You can check out her work on [YouTube](#). Lorraine is a member of the British Sugarcraft Guild. Check out her website, "[Extra Icing on the Cake](#)". ~ Members, \$75/day, \$200 for all three days; (\$100 deposit; balance due 3/20/09); Non-members, \$150/day, \$375 for all three days; (\$200 deposit; balance due 3/20/09)

Sunday class



Monday class



Tuesday class



Lorraine revised this bride and fisherman so we can complete it in a 1-day class.

April 20, 2009 ~ Louisiana Day of Sharing

April 25-26, 2009 ~ Sugar Wonders 5th Cake & Sugar Art Show, McKinney TX,
www.sugarwonders.com

May 3, 2009 ~ Pearland Cake Society Day of Sharing, 309 W Sealy, Alvin TX 77511.
Demonstrators are: **Dena Bryngleson & Kim Wilson, Carolyn Mangold, Ruth Rickey,**
and **Sharon Zambito**. The DOS will begin at 9:00 a.m.; doors will open at 8:30 a.m.
Registration is \$42, which includes continental breakfast and box lunch. Box lunches will
include sandwich of your choice, fruit of your choice, chips of your choice and a cookie.
Beverages (tea, lemonade, water) will be available as well. For registration information,
Please see our website at www.pearlandcakesociety.com for registration information. Ruth
Rickey and Sharon Zambito classes are on Monday, May 4 and Tuesday, May 5, 2009.

June 28, 2009 ~ Frosting Creators Day of Sharing, 6427 Evers Rd, San Antonio TX
78238 (Leon Valley Community Center), 9 to 5.

July 20, 2009 ~ Louisiana Day of Sharing

July 30-August 2, 2009 ~ ICES Convention, St Charles IL

September 13, 2009 ~ Cake Extravaganza. Mark the date.

October 3-4, 2009 ~ Oklahoma State Sugar Art Show ~ Tulsa, OK

October 19, 2009 ~ Louisiana Day of Sharing

November 8, 2009 ~ Frost-a-Tiers Day of Sharing, Sugar Land, TX,
www.frostatiers.com

Hurry Up Biscuit Cobbler

3	C	All purpose flour
4	Tsp	Sugar
4	Tsp	Baking powder
1	Tsp	Salt
2	C	Whipping cream



Preheat oven to 375 degree F. Lightly grease 2 cookie sheets or line with parchment paper; set aside. In a large bowl stir together flour, sugar, baking powder, and salt with a fork until well combined.

Add cream all at once. Stir gently with fork just until combined.

Drop dough into about 16 mounds 1-inch apart on prepared cookie sheets using an ice cream scoop (#16 size) or 2 large spoons (if necessary, shape into mounds with hands). Bake 15 to 17 minutes or until golden brown. Serve warm. Makes about 16 biscuits.

Make-Ahead: Dough mounds can be frozen up to 1 month. To freeze, place mounds in a single layer on a baking sheet or tray. Cover and freeze until firm. When firm, place in freezer containers. Cover and freeze up to 1 month. To bake, arrange dough mounds on greased or parchment paper-lined baking sheets. Bake frozen mounds in a 375 degree F. oven for 18 to 20 minutes or until golden.

1	C	Sugar
2	Tbsp	Cornstarch
¼	C	Water
6	C	Fresh or frozen unsweetened pitted tart red cherries

In a large saucepan combine sugar, cornstarch, and water. Stir in cherries. Cook and stir over medium heat until thickened and bubbly.

Divide mixture among eight 8- to 12-ounce ovenproof coffee cups or individual casserole dishes. Drop 1 or 2 mounds of batter on top of each cup, or place a frozen mound over the cherry mixture.

Bake in a 375° F oven for 25 to 30 minutes or until topping is golden brown and mixture is bubbly. Makes 8 servings.

Not Your Average Ball of Crumbs

We have been aware of cake balls as a way to use left-over cake remnants for some time. These tasty morsels are made of crumbled cake mixed with icing, then are frozen and coated with a candy shell. Upscale retailer, Neiman Marcus now offers these treats as part of their exclusive catalog.

Two collections of 36 balls are offered, each retails for \$75 plus \$14.50 in shipping charges. However, the Dallas Morning news offered this recipe from Lea Worth-Portocalis for making them at home, which saves you the cost of shipping.

1 18.25-ounce boxed cake mix, plus ingredients called for on the box.
1 16-ounce can frosting.
48-ounce bag of confectioners' coating wafers

Bake the cake according to the package instructions. Crumble the warm cake into a bowl, using a hand mixer to create a fine texture. Mix in the frosting to make a paste (¾ to full can). Chill the mixture for at least 2 hours. Form the mixture into 1 ½-inch balls, place on waxed paper and freeze for at least 6 hours.



Melt the coating in a microwave oven set on high for 45 seconds. Stir the coating, then heat in 10-second bursts, stirring between each until smooth. Working in small batches, remove the balls from the freezer, dip them into melted coating using toothpicks or a dipping fork. Place each on a sheet of waxed paper to harden. Makes 30 balls.

<http://www.americancakedecorating.com/slice/04-09/04-09Slice.html>

You can earn a discount card by attending two (2) Houston Cake Club sponsored events within twelve (12) months. These events include:

- our monthly meeting (4th Tuesday of the month from 10 AM to noon)
- Play Days held on Sunday afternoon (none scheduled at this time)
- Classes sponsored by the Houston Cake Club, including Elzbieta Frys, Mike McCarey, and Lorraine McKay.
- Cake Decorating Extravaganza to be held September 13th.

The discount card is honored at Larry's Arts & Crafts in Pasadena, Make-a-Cake in Houston, Rose's Cake Depot, and Cake Craft Shoppe in Sugar Land.

Log on www.HoustonCakeClub.com to access membership and class registration information.

We accept PayPal through HoustonCakeClub@OsteenJewelry.com.

If you prefer to pay by check and need the appropriate forms, either call (713) 204-3218, and leave a voice mail message, or email Helen@OsteenJewelry.com, or you can print the forms from our website.

Officers

Office	Office	Email Address	Phone
President	Lori Gust	cakes@CakePlace.com	(281) 733-6080
Vice President	Kathy Brinkley	Cakekat@aol.com	(281) 448-2952
Secretary	Jan Hutto	pookie48@sbcglobal.net	(281) 370-6000
Treasurer	Helen Osteen	helen@osteenjewelry.com	(713) 204-3218

ICES Conventions

July 30-August 2, 2009; St Charles, Illinois

August 12-15, 2010; San Diego, California

Aug 4-7, 2011; Charlotte, North Carolina

Box of Chocolates Cake

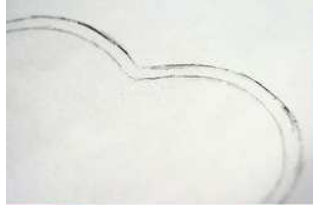
Sandy Cook sent me a link to Bakerella's Website. We are a little late for Valentine's, but this would be wonderful for other events: Mother's Day, Father's Day, birthdays, and anniversaries.

<http://bakerella.blogspot.com/2009/02/valentines-day-gift-box-of.html>

Keep us in mind when you see something delightful on the internet, and send me the information for the newsletter.



-
- First, you'll need to grease and flour at least one [heart-shaped cake pan](#). I used one that's about 8" wide and used a round cake pan for the rest of the batter.
- Now, mix your ingredients and pour in the pans. (The Red Velvet Cake recipe I used made a cake that was really too greasy, so I'm not going to post it. But you can just as easily use any cake recipe or cake mix for this.)
- Bake the cakes and let cool.
- When cool, take a pencil and trace the shape of your cake onto wax paper.





- After you've outlined your cake, draw a second outline about .25 inch around the outside of the first heart shape. You can eyeball it.
- Go back to your cake or cakes and level them by cutting off the tops with a long serrated knife.
- Keep the excess. You can use it later.
- Okay, now you'll need some [red fondant](#). You can tint fondant red yourself or take the easy way and buy it already colored. (It's a real pain to tint fondant red and get the color you want, so I'm buying this stuff anytime I can help it.)



- Work on a clean dry surface and sprinkle a little cornstarch before you begin working with the fondant. If you don't, it will start to stick to the surface. Work with just the amount you need and keep all the rest wrapped up tightly with plastic wrap. It dries out quickly.
- Now use a rolling pin or [fondant roller](#) and roll it flat. You'll need to roll it larger than your heart shape template.
- With scissors, cut the wax paper along the outer edge of your heart shape to make the template. Then, gently hold the template in place on your fondant and use a toothpick to trace the heart shape.
- Remove the wax paper and carefully cut out the shape with a knife. Use the toothpick marks as your guide.



- This piece of fondant is going to be the bottom of your cake box. Lay it on a plate, cake board or cake stand. I used a round cake board and a few doilies to place the fondant on. Now use a little of your frosting to coat a layer on the inner section of your fondant heart shape.
- Place the cake on the fondant and center it. The frosting helps hold it in place.
- Now, frost the top and smooth it out.

	<ul style="list-style-type: none"> • Go back to your wax paper template and cut out the inside heart shape. Use this new template for the top of the cake box. Roll and cut out another piece of fondant to use to cut out the heart for the top of the cake the same way you did for the bottom.
	<ul style="list-style-type: none"> • Place the fondant heart shape on top of the cake so that it's centered with the bottom layer of fondant. Frost the sides carefully. Make it as smooth as possible. Use a paper towel and gently remove any excess frosting that may get on the bottom edge or the top of the cake. • Now roll out a long strip of fondant. • Using a straight edge, cut the sides off so you have a long even piece of fondant. You'll want the width of this piece be at least .25" wider than the height of your cake so that it forms the sides of the box to hold the truffles. • Carefully, wrap the sides of the cake with this strip of fondant. Again, the frosting will help hold the fondant in place. The smoother your frosting is, the smoother the sides of your box will be. <p>And, voila... Sweet Heart Candy Cake Box!</p>
<p>Now, you just need to fill it with truffles.</p> <p>You can use the other cake and excess trimmings to crumble and make red velvet cake balls. Read the original how-to for the Red Velvet Cake Balls.</p> <p>(Keep in mind that this recipe used the entire cake for cake balls, so you will want to cut down on the amount of frosting you use to make them work. Start small and add more as you need it until the consistency is moist enough to mold and still hold it's shape.)</p>	

I just decorated these different ways with [candy writers](#), [heart sprinkles](#), nuts and drizzled candy melts. You can take this a step further by really making it an assorted box of chocolate. Go all out and make the cake balls with different cake flavors.





Things you'll need for this Sweet Heart Cake:

Red Velvet Cake

Cream Cheese Frosting ([recipe I used here](#))

[Heart-shape cake pan](#)

and one other cake pan

Wax paper

Pencil or pen

serrated knife

[White fondant](#) and [red icing color](#) or [red fondant](#)

[Fondant Roller](#) or [rolling pin](#)

Toothpicks

Small knife

[Mini brown candy cup liners](#)

[Candy melts](#)

[Candy writers](#), [heart sprinkles](#), nuts

<http://bakerella.blogspot.com/2009/02/valentines-day-gift-box-of.html>



The Batter Splatter Newsletter

March 2009

Volume 5 Issue 12

The Houston Cake Club, PO Box 891473, Houston, TX 77289
Phone: (281) 733-6080 Fax: (281) 474-9296
www.HoustonCakeClub.com email: info@HoustonCakeClub.com

Newsletter Editor: Helen Osteen, Phone: (713) 204-3218, Helen@OsteenJewelry.com

Meeting is March 24th at 10 AM

at Larry's Arts & Crafts, 1510 Richey Rd, Pasadena TX

Maricela Vilchis will demonstrate **Gelatin Flowers**, embedded in gelatin.

President's Pearls

March has been a usual crazy weather month - hot one day, cold the next and rain in between. It's the perfect time to stay inside and create something colorful. How about a change? Cover your cake with colorful frosting and make the decorations white? You can always experiment with using different ways to use the tools/equipment you already have. For example, take a cutter and see what other flower, shape or design you can make with it. Bring you experiments to the meeting or send pictures - we'd all love to see all those great ideas out there.

Speaking of meetings, last month was our thank you luncheon for the folks at Larry's. Wow! Did we ever have some great food! What variety, too. When the folks at Larry's were through, we were able to sample, snack, and enjoy. Everyone enjoyed.

If you missed February's meeting, you missed a great chocolate transfer demo by Jan Hutto. She had some very good ideas for dressing up our chocolate creations. We also had a Play Day on Sunday, March 8th. Lori and Helen guided us through creating Spring scenes using a cake shaped like a tree stump. They had lots of displays and ideas galore. What a fun time!

You don't want to miss what's coming up either. There is still time to sign up for Lorraine's or Lourdes' classes. We know these ladies will show us some great stuff. This month's

demo will be such fun, too. **Maricela Vilchis** will be showing us how to embed flowers in gelatin. It sounds so fun. Also, our question will be – What tip/hint would you like to share with the club? Just think of all those pearls of wisdom folks will be ready to share....

See you at the meeting...

Lori

Meeting Agenda

- Open – Welcome
 - Question this meeting: What is your helpful hint?
 - Next meetings question???
- Minutes – Secretary
 - Read
 - Approve
- Treasurer’s Report
- Pass around sign up – *demo, goodies, & portfolio/pictures CDE sign up*
- Thanks to March demo and snack folks
- Announce who/what demo is for April

Old Business:

- Mike McCarey’s class - thoughts
- Lourdes Reyes’ class - update
- Play Day – thoughts
- Lorraine McKay’s class
 - Status
 - Breakfast purchase
 - Lunch purchase
 - Lunch setup/cleanup
- Cake Extravaganza banner – further discussion from Feb
- Cake Extravaganza Lunch
 - Food choices
 - Costs
- Elzbieta Frys’ class – certificates update
- Any other???

New Business

- Luncheon for Larry’s – do we want to do it again?
- Play days
- Cake Extravaganza
 - Bags
 - Place secured
- Classes
- Any other???

Raffle

Monthly Demos and Refreshments

Contact **Kathy Brinkley** cakekat@aol.com (281) 448-2952 to let her know what you would like to demonstrate, or sign up at the meeting.

	Refreshments	Demonstration
March	Connie Stryk	Maricela Vilchis, Gelatin Flowers
April	Sherri Lindsey, Rocio Gonzalez	Shar Baker, Edible Jewelry
May	Casey Marchan, Maria Inafuku	Lori Gust & Helen Osteen, Decorating 101
June	Susie Araya, CJ Clay	
July	Hermelanda Garcia	
August	Roxana Sharp	
September	Rebecca Smith	Rebecca Smith, Butterflies
October	Ruby Ott	
November	Maricela Vilchis	
December	Christmas Party	

Photo Album Sharing Roster

If you would like to bring your photo album to share at the meeting, please sign up. Contact **Kathy Brinkley** cakekat@aol.com (281) 448-2952.

	Member	Member
March	Shehani de Silva	Nani Lucardi
April	Connie Stryk	Shar Baker
May	Rocio Gonzalez	
June	Sandra Hughes	
July		
August		
September		
October	Susie Araya	
November		
December		

Birthday & Anniversary Wishes

Happy Birthday to **Kim Sanchez** (April 11th).

Happy Anniversary to **Sandy & Mike Cook** (April 22nd), **Kyla & Chip Myers** (April 22nd)

February Events

Jan Hutto demonstrated chocolate transfers. If you missed the demo, **Kathy Brinkley** shared her pictures of the demo highlights.

All membership expired January 31st, and we ended our year with 105 members, and 86 active members.

We now have 69 members, and 53 active members.

Jan Hutto Demonstrated Chocolate Transfers



Jan laid out her chocolate transfer sheets.



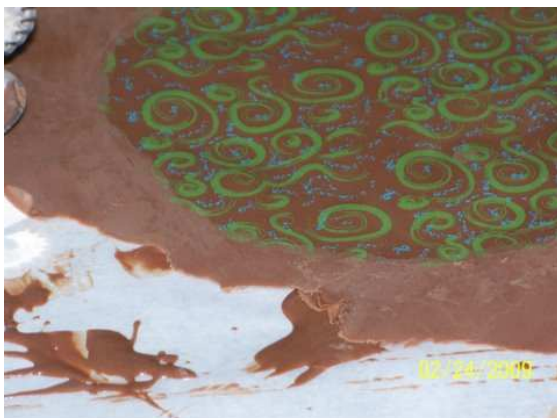
Pour chocolate over the transfer sheets, using CK's "perfection strips" to assure an even thickness.



Trim the chocolate for the side of the cake.



Apply buttercream to the cake before you put the chocolate strip in place.



Trim contrasting chocolate transfer sheet to fit the top of the cake.



Chocolate transfer remnants can be used for sugar cookies, candy or dipped Ritz crackers.

Tree Stump Play Day



March 8th, **Lori Gust** and **Helen Osteen** conducted a Play Day. Spring cakes were featured, but there were displays of cakes for men, women, children, babies, Halloween, Christmas, etc. This is an extremely versatile cake.

Everyone brought fondant accessories and royal icing flowers, already made, so everyone went home with a finished cake. We wanted to showcase some of the student cakes.

Member News

May 2007, Three Brothers Bakery closed its store at 2040 W Gray, and continued the business at the 4036 Braeswood location. "Weingarten didn't offer him space in the rebuilt River Oaks location, where his father and two uncles - the namesake three brothers - opened their bakery in 1932 after leaving the baking business in their native Poland."
http://www.chron.com/CDA/archives/archive.mpl?id=2007_4399204

Three Brothers Bakery (Robert & Janice Jucker) is currently closed due to structural damage sustained during Hurricane Ike.

"... when the hurricane hit the little bakery on Brays Bayou, the family-owned business sustained an estimated \$1 million in wind and water damage."
<http://www.chron.com/disp/story.mpl/hurricane/ike/6028853.html>

"AS OF LAST NIGHT [March 3rd] WE RECEIVED OUR BUILDING PERMIT!!! We think the rebuilding will begin on Monday, March 9th, and then we should be open in 10-12 weeks."

The Jucker Family

Officers

Office	Office	Email Address	Phone
President	Lori Gust	cakes@CakePlace.com	(281) 733-6080
Vice President	Kathy Brinkley	Cakekat@aol.com	(281) 448-2952
Secretary	Jan Hutto	pookie48@sbcglobal.net	(281) 370-6000
Treasurer	Helen Osteen	helen@osteenjewelry.com	(713) 204-3218

ICES Conventions

July 30-August 2, 2009; St Charles, Illinois

March 11-14, 2010; Midyear Meeting, Charlotte, North Carolina

August 12-15, 2010; San Diego, California

Aug 4-7, 2011; Charlotte, North Carolina

Upcoming Events

March 18-19 and 20-21, 2009 ~ Mike McCarey, two 2-day classes at Larry's Arts & Crafts. **Both these classes are full, and we have a waiting list.**

April 5-7, 2009, Lorraine McKay from Scotland, **three 1-day classes at Larry's Arts & Crafts.** You can check out her work on [YouTube](#). Lorraine is a member of the British Sugarcraft Guild. Check out her website, "[Extra Icing on the Cake](#)". ~ Members, \$75/day, \$200 for all three days; (\$100 deposit; balance due 3/20/09); Non-members, \$150/day, \$375 for all three days; (\$200 deposit; balance due 3/20/09)

Sunday class



Monday class



Tuesday class



Lorraine revised this bride and fisherman so we can complete it in a 1-day class.

April 20, 2009 ~ Louisiana Day of Sharing

April 25-26, 2009 ~ Sugar Wonders 5th Cake & Sugar Art Show, McKinney TX,
www.sugarwonders.com

May 3, 2009 ~ Pearland Cake Society Day of Sharing, 309 W Sealy, Alvin TX 77511.
Demonstrators are: **Dena Bryngleson & Kim Wilson, Carolyn Mangold, Ruth Rickey,**

and **Sharon Zambito**. The DOS will begin at 9:00 a.m.; doors will open at 8:30 a.m. Registration is \$42, which includes continental breakfast and box lunch. Box lunches will include sandwich of your choice, fruit of your choice, chips of your choice and a cookie. Beverages (tea, lemonade, water) will be available as well. For registration information, Please see our website at www.pearlandcakesociety.com for registration information. Ruth Rickey and Sharon Zambito classes are on Monday, May 4 and Tuesday, May 5, 2009.

May 3-5, 2009 ~ Lourdes Reyes from Mexico City will teach six gelatin classes.



Also enjoy this amazing
NEW technique!
**Watercolor in
 Gelatin!**



Sunday-May 3, 2009	9am-12pm	Large gelatin rose
Sunday-May 3, 2009	2pm - 5pm	Small gelatin flowers (camellia, Gerber, and daisy)
Monday-May 4, 2009	9am-12pm	Small gelatin flowers (rose, amaryllis, dahlia)
Monday-May 4, 2009	2pm - 5pm	Large gelatin daisy

Tuesday-May 5, 2009 9am-12pm Watercolor in gelatin

Tuesday-May 5, 2009 2pm – 5pm Watercolor in gelatin

Nonmember rates are \$45/class, or \$200 for all five classes. Member rates are \$35/class, or \$150 for all five classes. Tools for the large flowers are \$10, and for the small flowers are \$30. Lunch will NOT be furnished for these classes.

June 28, 2009 ~ Frosting Creators Day of Sharing, 6427 Evers Rd, San Antonio TX 78238 (Leon Valley Community Center), 9 to 5.

July 20, 2009 ~ Louisiana Day of Sharing

July 30-August 2, 2009 ~ ICES Convention, St Charles IL

September 13, 2009 ~ Cake Extravaganza. Mark the date.

October 3-4, 2009 ~ Oklahoma State Sugar Art Show ~ Tulsa, OK

October 19, 2009 ~ Louisiana Day of Sharing

November 1, 2009 ~ Confectionary Artists of Arkansas Day of Sharing, ~ North Little Rock, AR.

November 8, 2009 ~ Frost-a-Tiers Day of Sharing, Sugar Land, TX, www.frostatiers.com

You can earn a discount card by attending two (2) Houston Cake Club sponsored events within twelve (12) months. These events include:

- our monthly meeting (4th Tuesday of the month from 10 AM to noon)
- Play Days held on Sunday afternoon (none scheduled at this time)
- Classes sponsored by the Houston Cake Club, including Elzbieta Frys, Mike McCarey, and Lorraine McKay.
- Cake Decorating Extravaganza to be held September 13th.

The discount card is honored at Larry's Arts & Crafts in Pasadena, Make-a-Cake in Houston, Rose's Cake Depot, and Cake Craft Shoppe in Sugar Land.

Log on www.HoustonCakeClub.com to access membership and class registration information.

We accept PayPal through HoustonCakeClub@OsteenJewelry.com.

If you prefer to pay by check and need the appropriate forms, either call (713) 204-3218, and leave a voice mail message, or email Helen@OsteenJewelry.com, or you can print the forms from our website.

Cupcake Ideas



Food for Thought

Sometimes we wonder, 'What did I do to deserve this?' or 'Why did God have to do this to me?' Here is a wonderful explanation!

A daughter is telling her Mother how everything is going wrong, she's failing algebra, her boyfriend broke up with her and her best friend is moving away.

Meanwhile, her Mother is baking a cake and asks her daughter if she would like a snack, and the daughter says, 'Absolutely Mom, I love your cake.'

'Here, have some cooking oil,' her Mother offers.

'Yuck' says her daughter.

'How about a couple raw eggs?'

'Gross, Mom!'

'Would you like some flour then? Or maybe baking soda?'

'Mom, those are all yucky!'

To which the mother replies: 'Yes, all those things seem bad all by themselves. But when they are put together in the right way, they make a wonderfully delicious cake!'

God works the same way. Many times we wonder why He would let us go through such bad and difficult times. But God knows that when He puts these things all in His order, they always work for good! We just have to trust Him and, eventually, they will all make something wonderful!

God is crazy about you. He sends you flowers every spring and a sunrise every morning. Whenever you want to talk, He'll listen. He can live anywhere in the universe, and He chose your heart.





The Batter Splatter Newsletter

April 2009

Volume 6 Issue 3

The Houston Cake Club, PO Box 891473, Houston, TX 77289
Phone: (281) 733-6080 Fax: (281) 474-9296
www.HoustonCakeClub.com email: info@HoustonCakeClub.com

Newsletter Editor: Helen Osteen, Phone: (713) 204-3218, Helen@OsteenJewelry.com

Meeting is April 28th at 10 AM

at Larry's Arts & Crafts, 1510 Richey Rd, Pasadena TX

Shar Baker will demonstrate **Edible Jewelry**. Now that sounds very interesting. Come see how she does that.

President's Pearls

This year has brought a flurry of activity. We've had some great classes and play day and more things scheduled. With all this fun, comes a lot of work and planning. In our recent classes instead of a few folks always being responsible for lunch or breakfast, more members are signing up and helping out. Although we realize it's harder for out of town members to bring food, they have been helping setup lunch and cleaning up. We're on a roll so let's not stop there. We need folks to step up and lead a Play Day. We have so much talent and so many clever-idea folks in our club; we just need you to be willing to share your talent.

Play Day rules are easy –

1. sugar art (or food) related
2. something we can do in 4 hours or less
3. short supply list
4. nothing too expensive to buy or bring
5. leader(s) get(s) \$10 for every person that registers

So, don't sit back and wait for someone else to do it - get those thinking caps on and bring your ideas for a Play Day. Bring pictures if you have so folks can get a better idea of what you like to lead.

You don't want to miss what's coming up either. There is still time to sign up for Lourdes Reyes' classes. This month's demo will be such fun, too. **Shar Baker** will be showing us how to make edible jewelry. Also, our question will be – Who would you like to have as teacher/ what would you like to see for future classes?

See you at the meeting...

Lori

Meeting Agenda

- **Open – Welcome**
 - Question this meeting: Who would you like to see as a teacher/what subjects would you like for future classes?
 - Next meetings question???
- **Minutes – Secretary**
 - Read
 - Approve
- **Treasurer's Report**
- **Pass around signup – demo, goodies, & portfolio/pictures CDE sign up**
- **Thanks to March demo and snack folks**
- **Announce who/what demo is for May**

Old Business:

- **Lorraine's class - thoughts**
- **Lourde's classes**
 - **Status**
 - **Breakfast purchase**
 - **Lunch purchase**
 - **Lunch setup/cleanup**
- **Cake Extravaganza**
 - **Banner – further discussion from March**
 - **Bags – further discussion from March**
- **Elzbieta's class – certificates update**
- Any other???

New Business

- **Play days**
- **Classes**
- Any other???

Raffle

Upcoming Events

April 25-26, 2009 ~ Sugar Wonders 5th Cake & Sugar Art Show, McKinney TX, www.sugarwonders.com

May 3, 2009 ~ Pearland Cake Society Day of Sharing, 309 W Sealy, Alvin TX 77511. Demonstrators are: **Dena Bryngleson & Kim Wilson, Carolyn Mangold, Ruth Rickey, and Sharon Zambito.** The DOS will begin at 9:00 a.m.; doors will open at 8:30 a.m. Registration is \$42, which includes continental breakfast and box lunch. Box lunches will include sandwich of your choice, fruit of your choice, chips of your choice and a cookie. Beverages (tea, lemonade, water) will be available as well. For registration information, Please see our website at www.pearlandcakesociety.com for registration information. Ruth Rickey and Sharon Zambito classes are on Monday, May 4 and Tuesday, May 5, 2009.

May 3-5, 2009 ~ Lourdes Reyes from Mexico City will teach six gelatin classes.



Also enjoy this amazing
NEW technique!
**Watercolor in
Gelatin!**



Sunday-May 3, 2009

9am-12pm

Large gelatin rose

Sunday-May 3, 2009

2pm - 5pm

Small gelatin flowers

		(camellia, Gerber, and daisy)
Monday-May 4, 2009	9am-12pm	Small gelatin flowers (rose, amaryllis, dahlia)
Monday-May 4, 2009	2pm – 5pm	Large gelatin daisy
Tuesday-May 5, 2009	9am-12pm	Watercolor in gelatin
Tuesday-May 5, 2009	2pm – 5pm	Watercolor in gelatin

Nonmember rates are \$45/class, or \$200 for all five classes. Member rates are \$35/class, or \$150 for all five classes. Tools for the large flowers are \$10, and for the small flowers are \$30. Lunch will NOT be furnished for these classes.

June 28, 2009 ~ Frosting Creators Day of Sharing, 6427 Evers Rd, San Antonio TX 78238 (Leon Valley Community Center), 9 to 5.

July 13, 2009 ~ Louisiana Day of Sharing

July 30-August 2, 2009 ~ ICES Convention, St Charles IL

September 13, 2009 ~ Cake Extravaganza. Mark the date.

October 3-4, 2009 ~ Oklahoma State Sugar Art Show ~ Tulsa, OK

October 19, 2009 ~ Louisiana Day of Sharing

November 1, 2009 ~ Confectionary Artists of Arkansas Day of Sharing, ~ North Little Rock, AR.

November 8, 2009 ~ Frost-a-Tiers Day of Sharing, Sugar Land, TX, www.frostatiers.com

Cooking Tips

- If a recipe calls for 1 cup sour cream, you may substitute 1 cup cottage cheese blended until smooth with 1 tablespoon lemon juice and 1/3 cup buttermilk.
- When using fresh herbs such as dill, chives, parsley, etc., hold them together in small bunches and snip with kitchen scissors. It is a lot faster this way, and you'll find the herbs will be light and fluffy, not bruised and wet as they often get when chopped.
- When going on a picnic, keep sandwiches from becoming soggy by packing lettuce and condiments in separate containers. Add them to sandwiches just before serving.
- Thaw fish in milk for fresher flavor.
- You can correct greasy gravy by adding a little baking soda to it.

Mike McCarey's classes

Mike taught two classes for us, and both classes were full. There were people from Brownsville; Bossier City, Harvey, and Natchitoches, Louisiana; Coralville, Iowa; Independence, Missouri; Park Ridge, New Jersey; Auburn, Washington; Canada and Mexico. Twenty-four Houston Cake Club members took the classes.

I heard lots of positive comments about the classes, and several of the students joined the Houston Cake Club. If you have not had a chance to look at Mike's cakes, check out his website. www.mikesamazingcakes.com

I was not able to take Mike's classes because of some ICES commitments.

Lorraine McKay's classes

Lorraine came from Edinburgh, Scotland to teach three classes. Most of the students were members of the Houston Cake Club, but we did have people here from Acworth, Georgia, and Bartlesville and Newcastle, Oklahoma.



If you missed these classes, we hope to have Lorraine back again. She is very gifted, and eager to share.

Monthly Demos and Refreshments

Contact **Kathy Brinkley** cakekat@aol.com (281) 448-2952 to let her know what you would like to demonstrate, or sign up at the meeting.

	Refreshments	Demonstration
April	Sherri Lindsey, Rocio Gonzalez	Shar Baker, Edible Jewelry
May	Casey Marchan, Maria Inafuku	Lori Gust & Helen Osteen, Decorating 101
June	Susie Araya, CJ Clay	
July	Hermelanda Garcia	Tina Belden, Baby Shoe
August	Roxana Sharp	
September	Rebecca Smith	Rebecca Smith, Butterflies
October	Ruby Ott	
November	Maricela Vilchis	
December	Christmas Party	

Photo Album Sharing Roster

If you would like to bring your photo album to share at the meeting, please sign up. Contact **Kathy Brinkley** cakekat@aol.com (281) 448-2952.

	Member	Member
April	Connie Stryk	Shar Baker
May	Rocio Gonzalez	
June	Sandra Hughes	
July		
August		
September	Maria Inafuku	
October	Susie Araya	
November		
December		

Birthday & Anniversary Wishes

Happy Birthday to **Rocio Gonzalez** (May 12th), **Heather Campbell** (May 20th), **Susie Araya** (May 22nd), **Katherine Dungan** (May 28th), **Yvette Humbert** (May 30th), and **Pat Wiener** (May 31st).

Happy Anniversary to **Shehani & Kanishka de Silva** (May 4th), **Linda & Craig Kennedy** (May 5th), **Lori & Mark Westerman** (May 13th), and **Susan & James Melcher** (May 28th).

March Events

Maricela Vilchis showed us how to make flowers in gelatin. That made me even more excited about Lourdes Reyes' classes that are coming up in May. Thank you so much, Maricela, for sharing with us.

We now have 74 members, and 57 active members.

Officers

Office	Office	Email Address	Phone
President	Lori Gust	cakes@CakePlace.com	(281) 733-6080
Vice President	Kathy Brinkley	Cakekat@aol.com	(281) 448-2952
Secretary	Jan Hutto	pookie48@sbcglobal.net	(281) 370-6000
Treasurer	Helen Osteen	helen@osteenjewelry.com	(713) 204-3218

ICES Conventions

July 30-August 2, 2009; St Charles, Illinois

March 11-14, 2010; Midyear Meeting, Charlotte, North Carolina

August 12-15, 2010; San Diego, California

Aug 4-7, 2011; Charlotte, North Carolina

Tips from Louisiana

Let's talk flower drying (in Louisiana)! Air drying buttercream flowers will take about 3 days. Allow for breakage, they are fragile. *[Or you can put them in the freezer and put them on the cake while they are still frozen – like Lori does. Helen]*

Air drying royal icing flowers will take about 3 days. Store them in a cardboard box, not a plastic container. Pipe buttercream and royal icing on wax paper. Air drying gum paste flowers will take about 2 days.

Are you a procrastinator?!?! Oh, no!!!! Well, so am I and that is why all of my flowers go in a food dehydrator! You know, the one you received as a wedding gift or just had to have to make beef jerky and never used.

Place royal icing flowers (flowers piped on parchment paper release easier) or gum paste flowers in your food dehydrator and 8 hours later you have ready-to-use flowers to accent your beautiful cakes!

For a quick and easy flower.... Royal Icing Drop Flower: Pipe a star or delicate swirled flower with tip 2D or 33. Pipe the yellow center with tip 3 or 1. Sprinkle with cake sparkles! Dry.

Gum Paste Petal Flower: Roll gum paste very thin. Cut out flower with Wilton's largest and smallest Flower Cut-Outs. Place gum paste petals on a soft foam, thin edges with a ball tool to ruffle slightly. Attach smallest Flower Cut-Outs on largest with gum-glue, egg white or Tylose-glue. Finish off by piping a small yellow dot of royal icing in center and dusting flower edges with pearl dust. Dry.

Watch your flower garden bloom!

Fran Tripp, Louisiana ICES



The shiny luster was achieved with marshmallow crème that comes in a jar instead of piping gel. Outline your design with black. Color the marshmallow crème, warm it up in the microwave and fill in the design. Gently smooth with a spatula if necessary.

Susie Rasmussen

You can earn a discount card by attending two (2) Houston Cake Club sponsored events within twelve (12) months. These events include:

- our monthly meeting (4th Tuesday of the month from 10 AM to noon)
- Play Days held on Sunday afternoon (none scheduled at this time)
- Classes sponsored by the Houston Cake Club, including Elzbieta Fry, Mike McCarey, and Lorraine McKay.
- Cake Decorating Extravaganza to be held September 13th.

The discount card is honored at Larry's Arts & Crafts in Pasadena, Make-a-Cake in Houston, Rose's Cake Depot, and Cake Craft Shoppe in Sugar Land.

Log on www.HoustonCakeClub.com to access membership and class registration information.

We accept PayPal through HoustonCakeClub@OsteenJewelry.com.

If you prefer to pay by check and need the appropriate forms, either call (713) 204-3218, and leave a voice mail message, or email Helen@OsteenJewelry.com, or you can print the forms from our website.



The Batter Splatter Newsletter

May 2009

Volume 6 Issue 4

The Houston Cake Club, PO Box 891473, Houston, TX 77289
Phone: (281) 733-6080 Fax: (281) 474-9296
www.HoustonCakeClub.com email: info@HoustonCakeClub.com

Newsletter Editor: Helen Osteen, Phone: (713) 204-3218, Helen@OsteenJewelry.com

Meeting is May 26th at 10 AM

at Larry's Arts & Crafts, 1510 Richey Rd, Pasadena TX

Lori Gust & Helen Osteen will demonstrate **Cake Decorating 101**. This demo will cover a lot of things Wilton teachers never tell you, and some helpful hints for beginning and experience cake decorators alike.

President's Pearls

Spring is almost over and summer is roaring this way. There are parties everywhere we look – graduation, end of the school year, weddings, birthdays, pool parties, and family get-togethers. It's a great time to try different flavor combinations of cake and fillings. In fact our question this month is – **What is your favorite cake and filling flavor combination?** If you have recipes you'd like to share, please bring them to the meeting or send them to info@HoustonCakeClub.com and we'll put them in the newsletter and post them on the website.

Speaking of the newsletter and the website..... We need YOUR help. Everyone likes to read what's new in the newsletter and check out the website. Both take quite a bit of effort and we'd like to keep it fun and interesting for all. We need stuff to put in the newsletter and/or on the website - perhaps a recipe for a quick summer snack, or dessert - maybe a cool salad or dish to bring to a get together, even an idea or trick for decorating. It's YOUR newsletter and YOUR website. The more YOU share, the better it will be. We're all busy but it only takes a few minutes and it doesn't hurt a bit....

Our members that do not live close enough to come to the meeting OR those that cannot take time off from work, can still send something. Links to interesting cake decorating sites are welcome, too.

See you at the meeting...

Lori

Meeting Agenda

- **Open – Welcome**
 - Question this meeting: What is your favorite cake and filling flavor combination?
 - Next meetings question???
- **Minutes – Secretary**
 - Read
 - Approve
- **Treasurer’s Report**
- **Pass around sign up – demo, goodies, & portfolio/pictures CDE sign up**
- **Thanks to March demo and snack folks**
- **Announce who/what demo is for June**

Old Business:

- **Lourde’s classes - thoughts**
- **Cake Extravaganza**
 - **Banner – further discussion from March**
 - **Bags – further discussion from March**
- **Play Day - Heather – pictures & supply list**
- Any other???

New Business

- **Play days**
- **Classes**
- Any other???

Raffle

Monthly Demos and Refreshments

Contact **Kathy Brinkley** cakekat@aol.com (281) 448-2952 to let her know what you would like to demonstrate, or sign up at the meeting.

	Refreshments	Demonstration
May	Casey Marchan, Maria Inafuku	Lori Gust & Helen Osteen, Decorating 101
June	Susie Araya, CJ Clay	
July	Hermelanda Garcia	Tina Belden, Baby Shoe
August	Roxana Sharp	
September	Rebecca Smith	Rebecca Smith, Butterflies
October	Ruby Ott	
November	Maricela Vilchis	
December	Christmas Party	Christmas Party

Photo Album Sharing Roster

If you would like to bring your photo album to share at the meeting, please sign up. Contact **Kathy Brinkley** cakekat@aol.com (281) 448-2952.

	Member	Member
May	Rocio Gonzalez	
June	Sandra Hughes	
July	Edit Faris	
August	Pat Wiener	
September	Maria Inafuku	
October	Susie Araya	
November	Alice Lopez	
December	Christmas Party	Christmas Party

Birthday & Anniversary Wishes

Happy Birthday to **Nada Edlibi** (June 8th), **Sandy Cook** (June 15th), **Mary Lou Klinkhammer** (June 29th), **Nani Lucardi** (June 29th), and **Bonnell Templet** (June 29th).

Happy Anniversary to **Twez & Larry Shewmake** (June 1st), **Shar & Jack Baker** (June 7th), **Kathryn & John Benson** (June 8th), **Connie & James Stryk** (June 18th), **Tina & Don Belden** (June 28th), and **Linda & Michael Williams** (June 30th).

April Events

Heather Campbell demonstrated her techniques for making edible gems from Jolly Rancher candy. **Shar Baker** discussed some edible jewelry she had made. Thank you, Heather and Shar.



We now have 78 members, and 62 active members.

Officers

Office	Office	Email Address	Phone
President	Lori Gust	cakes@CakePlace.com	(281) 733-6080
Vice President	Kathy Brinkley	cakekat@aol.com	(281) 448-2952
Secretary	Jan Hutto	pookie48@sbcglobal.net	(281) 370-6000
Treasurer	Helen Osteen	helen@osteenjewelry.com	(713) 204-3218

Lourdes Reyes' classes

Earlier this month, Lourdes Reyes taught five different gelatin classes. I had seen her work at the Oklahoma Sugar Art Show in Tulsa and at several ICES conventions. I did not have any idea how the flowers *appeared* in the gelatin. At our April meeting, **Maricela Vilchis** demonstrated how she does it, and I was even more intrigued.

Much to my surprise, I was able to produce some fairly decent flowers. Now I did not say they were botanically correct, and you could certainly tell the difference between the ones I did and the ones Lourdes did.

However, like **Carolyn Mangold**, I was pleased with my "red flowers" and my "yellow flowers." My grandchildren cannot tell the difference, I can assure you.



This rose gelatin is the first gelatin that **Hermelanda Garcia** made. Isn't it great?

I took a large gelatin for my daughter-in-law for Mother's Day. They had other guests there. The kids thought it was neat, but the adults were totally fascinated with it.

Carol Ann Hughes celebrated her ?? birthday with us on Sunday, and stayed around for the rest of the classes. [Call me and I'll tell you how old she is!]

If you missed the classes, I hope to bring Lourdes back one day.

Our Youngest Cake Decorator

Welcome our newest cake decorator. **Edit Faris** brought her beautiful daughter to the meeting last month. **Elizabeth Anna Faris** was born January 1st. Thank you, Kathy Brinkley, for sending the pictures.

ICES Conventions

July 30-August 2, 2009; St Charles, Illinois

March 11-14, 2010; Midyear Meeting, Charlotte, North Carolina

August 12-15, 2010; San Diego, California



Aug 4-7, 2011; Charlotte, North Carolina

Tips from Louisiana

Let's talk flower drying (in Louisiana)! Air drying buttercream flowers will take about 3 days. Allow for breakage, they are fragile. [Or you can put them in the freezer and put them on the cake while they are still frozen – like Lori does.]

Air drying royal icing flowers will take about 3 days. Store them in a cardboard box, not a plastic container. Pipe buttercream and royal icing on wax paper. Air drying gum paste flowers will take about 2 days.

Are you a procrastinator?!?! Oh, no!!!! Well, so am I and that is why all of my flowers go in a food dehydrator! You know, the one you received as a wedding gift or just had to have to make beef jerky and never used.

Place royal icing flowers (flowers piped on parchment paper release easier) or gum paste flowers in your food dehydrator and 8 hours later you have ready-to-use flowers to accent your beautiful cakes!

For a quick and easy flower.... Royal Icing Drop Flower: Pipe a star or delicate swirled flower with tip 2D or 33. Pipe the yellow center with tip 3 or 1. Sprinkle with cake sparkles! Dry.

Gum Paste Petal Flower: Roll gum paste very thin. Cut out flower with Wilton's largest and smallest Flower Cut-Outs. Place gum paste petals on a soft foam, thin edges with a ball tool to ruffle slightly. Attach smallest Flower Cut-Outs on largest with gum-glue, egg white or Tylose-glue. Finish off by piping a small yellow dot of royal icing in center and dusting flower edges with pearl dust. Dry.

Watch your flower garden bloom!

Fran Tripp, Louisiana ICES

Upcoming Events

June 28, 2009 ~ Frosting Creators Day of Sharing, 6427 Evers Rd, San Antonio TX 78238 (Leon Valley Community Center), 9 to 5. www.frostingcreators.com Early Bird registration ends June 15th. Demonstrators: **Michelle Bammarito** (Gift box cake), **Yvette Humbert** (Cut relief), **Cecelia Gardon** (Carved turkey), **Jessie Lopez** (Animal prints), & much more...

July 12, 2009 ~ Play Day, 1 to 5 PM ~ Heather Campbell will conduct a Play Day on cake scraps, decorated and dipped in chocolate. Members pay \$10; nonmembers pay \$15.

July 13, 2009 ~ Louisiana Day of Sharing

July 30-August 2, 2009 ~ ICES Convention, St Charles IL

September 13, 2009 ~ Cake Extravaganza. Mark the date.

October 3-4, 2009 ~ Oklahoma State Sugar Art Show ~ Tulsa, OK

October 19, 2009 ~ Louisiana Day of Sharing

November 1, 2009 ~ Confectionary Artists of Arkansas Day of Sharing, ~ North Little Rock, AR.

November 8, 2009 ~ Frost-a-Tiers Day of Sharing, Sugar Land, TX,
www.frostatiers.com

You can earn a discount card by attending two (2) Houston Cake Club sponsored events within twelve (12) months. These events include:

- our monthly meeting (4th Tuesday of the month from 10 AM to noon)
- Play Days held on Sunday afternoon (none scheduled at this time)
- Classes sponsored by the Houston Cake Club, including Elzbieta Frys, Mike McCarey, and Lorraine McKay.
- Cake Decorating Extravaganza to be held September 13th.

The discount card is honored at Larry's Arts & Crafts in Pasadena, Make-a-Cake in Houston, Rose's Cake Depot, and Cake Craft Shoppe in Sugar Land.

Log on www.HoustonCakeClub.com to access membership and class registration information.

We accept PayPal through HoustonCakeClub@OsteenJewelry.com.

If you prefer to pay by check and need the appropriate forms, either call (713) 204-3218, and leave a voice mail message, or email Helen@OsteenJewelry.com, or you can print the forms from our website.





The Batter Splatter Newsletter

June 2009

Volume 6 Issue 5

The Houston Cake Club, PO Box 891473, Houston, TX 77289
Phone: (281) 733-6080 Fax: (281) 474-9296
www.HoustonCakeClub.com email: info@HoustonCakeClub.com

Newsletter Editor: Helen Osteen, Phone: (713) 204-3218, Helen@OsteenJewelry.com

Meeting is June 23rd at 10 AM

at Larry's Arts & Crafts, 1510 Richey Rd, Pasadena TX

Dena Bryngelson will demonstrate **Buttercream Camouflage**.

President's Pearls

With all the graduations, weddings and Father's Day, June is sure busy. Now that the dust is starting to settle a bit, we have 4th of July and the rest of the summer ahead. So our question for this meeting is: **"What's your favorite decorated cake for either Father's Day or for the 4th?"**

Think of some of the designs you've used and share either with a quick description or a picture. I can't wait to hear and see all the great ideas...

This month's demo will be such fun, too. Dena Bryngelson will be showing us buttercream camouflage; bet that is very useful for men's cakes.

Happy Father's Day to all the dads and see you at the meeting...

See you at the meeting...

Lori

Meeting Agenda

- **Open – Welcome**
 - Question this meeting: What's your favorite decorated cake for either Father's Day or for the 4th?
 - Next meetings question???
- **Minutes – Secretary**
 - Read
 - Approve
- **Treasurer's Report**
- **Pass around signup** – *demo, goodies, & portfolio/pictures CDE sign up*
- **Thanks to June demo and snack folks**
- **Announce who/what demo is for July**

Old Business:

- **Cake Extravaganza**
 - **Banner – status and ordering**
 - **Lunch**
 - **Demonstration**
 - **Bags**
- Any other???

New Business

- **July meeting – change date?**
- **Cake Extravaganza**
 - **Need advertising person**
 - **Need raffle items**
 - **Need vendors**
- **Website hosting**
- Any other???

Raffle

May Events

Lori Gust and **Helen Osteen** demonstrated **Cake Decorating 101** at the May meeting. Lots of things were covered: using parchment paper to line cake pans, recommendations for freezing cake, various types of cake boards, proper thickness of cake boards for the weight of your cake, how to cover cake boards – the internal cake boards that do not show and the ones that do, leveling and filling cake layers, crumb coating; smoothing a buttercream cake, different types of dowels, how to stack a cake, using pizza spatulas to move cakes, etc.

Watch your newsletter for **Cake Decorating 201**, coming at a cake meeting near you.

We had 23 people at our May meeting.

We now have 81 members, and 65 active members.

Upcoming Events

June 28, 2009 ~ Frosting Creators Day of Sharing, 6427 Evers Rd, San Antonio TX 78238 (Leon Valley Community Center), 9 to 5. www.frostingcreators.com Early Bird registration ends June 15th. Demonstrators: **Michelle Bammarito** (Gift box cake), **Yvette Humbert** (Cut relief), **Cecelia Gardon** (Carved turkey), **Jessie Lopez** (Animal prints), & much more...

July 12, 2009 ~ Play Day, 1 to 5 PM ~ Heather Campbell will conduct a Play Day on Cake Scrap Delights, decorated and dipped in chocolate. Members pay \$10; nonmembers pay \$15. Please preregister. If we do not have enough preregister, the Play Day will be cancelled.



July 13, 2009 ~ Louisiana Day of Sharing, Alexandria, LA, Live Oak Wesleyan Church, corner of No. 8 Heyman Lane and Bayou Rapides Rd, 9 to 4 PM.

July 30-August 2, 2009 ~ ICES Convention, St Charles IL. Last day for online registration is July 10th. Last day to pre-register cakes for the Magnificent Mile Sugar Art Gallery.

August 16, 2009 ~ Capital Confectioners Day of Sharing. For more information, <http://dos.capitalconfectioners.com>

September 13, 2009 ~ Cake Extravaganza. Mark the date.

October 3-4, 2009 ~ Oklahoma State Sugar Art Show ~ Tulsa, OK

October 19, 2009 ~ Louisiana Day of Sharing

November 1, 2009 ~ Confectionary Artists of Arkansas Day of Sharing, ~ North Little Rock, AR.

Monthly Demos and Refreshments

Contact **Kathy Brinkley** cakekat@aol.com (281) 448-2952 to let her know what you would like to demonstrate, or sign up at the meeting.

	Refreshments	Demonstration
June	Susie Araya, CJ Clay	Dena Bryngelson, Buttercream Camouflage
July	Hermelanda Garcia	Tina Belden, Baby Shoe
August	Roxana Sharp	Helen Heden, Bows & Butterflies
September	Rebecca Smith	Rebecca Smith, Butterflies
October	Ruby Ott	
November	Maricela Vilchis	
December	Christmas Party	Christmas Party

Photo Album Sharing Roster

If you would like to bring your photo album to share at the meeting, please sign up. Contact **Kathy Brinkley** cakekat@aol.com (281) 448-2952.

	Member	Member
June	Sandra Hughes	
July	Edit Faris	
August	Pat Wiener	
September	Maria Inafuku	
October	Susie Araya	
November	Alice Lopez	
December	Christmas Party	Christmas Party

Birthday & Anniversary Wishes

Happy Birthday to **Maricela Vilchis** (July 4th), **Kathryn Benson** (July 11th), **Casey Marchan** (July 21st), **Hermelanda Garcia** (July 25th), and **Alicia Gaskin** (July 28th).

Happy Anniversary to **Bonnell & James Templet** (July 3rd), **Hermelanda & Arnoldo Garcia** (July 17th), and **Kathy & Gary Brinkley** (July 23rd).

ICES Needs Your Help

If you are an ICES member, we could use your help. **Glenda Galvez** from Texas has served as President the past year, and is running for reelection. **Twez Shemake** is running for Treasurer for the second year, but is unopposed. (Twez is a member of the Houston Cake Club). **Helen Osteen** is running for Recording Secretary. These positions are on the Executive Committee, and are vitally important.

If you do not plan to go to ICES or if you intend to sleep late Friday morning instead of going to the General Membership Meeting, please give Helen your proxy so your vote will count. I will have proxies with me at the June meeting, or I can email or mail one to you if you prefer. Just let me know. Helen@osteenjewelry.com

ICES Special Bylaws Meeting

The Bylaws Committees of 2007-2008 and 2008-2009 have worked diligently on the proposed revision of the ICES Bylaws and the Board of Directors spent many hours discussing them at the Midyear Meeting where additional changes were made. The proposed Amended and Restated Bylaws were then reviewed by a qualified attorney so the membership would be presented with a legally sound document. The final step is to present the proposed revision to the ICES membership in this newsletter and at the Special Bylaws Meeting at 8:00 p.m. on Thursday, July 30, at the Pheasant Run Resort. You will have the opportunity at this special meeting to discuss and vote on the proposed Amended and Restated Bylaws.

If you are carrying proxies for members who cannot attend convention, please note that the Proxy Drop-Off Desk will be open from 9:00 a.m. to 6:00 p.m. on Wednesday. ICES Bylaws say a proxy must be submitted to the Recording Secretary 24 hours prior to any meeting. The Proxy Desk will be reopened from 7:00 to 9:00 p.m. for your convenience in getting your proxies registered. Every effort is being made to accommodate everyone holding a proxy. If you wish to vote at the Bylaws Special Meeting and at the General Membership Meeting on Friday, July 31, you will need to submit TWO signed proxies (one for each meeting) to your designated voter.

Please take the time to review this document carefully before traveling to convention. If you wish to refer to a hard copy during the meeting, PRINT A COPY OF THE PROPOSED AMENDED AND RESTATED BYLAWS AND BRING IT WITH YOU TO THE MEETING.

Please note that the proposed revision is also posted at ices.org; click on "Legal" at the top of the page.

Gayle McMillan, Bylaws Chairman, 2009

Oatmeal Cookies

1/2	C	Sugar
1/2	C	Brown sugar, packed
1/4	C	Margarine or butter, softened
1/4	c	Shortening
1/2	Tsp	Baking soda
1/2	Tsp	Ground cinnamon
1/2	Tsp	Vanilla
1/4	Tsp	Baking powder
1/4	Tsp	Salt
1		Egg
1-1/2	C	Quick cooking oats
1	C	All-purpose flour
1	C	Nuts, chopped

Heat oven to 375° F. Mix all ingredients except oats, flour and nuts. Stir in oats, flour and nuts. Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet. Bake until light brown, about 10 minutes. Immediately remove from cookie sheet.

This recipe was submitted by [Maria Inafuku](#).

Strawberry Sleeve Filling

2	c	Water
1	Tsp	Strawberry extract (Adams brand)
1-1/2	C	Sugar
5	Tbsp	Cornstarch
2	C	Chopped/mashed strawberries
		Wilton No-Taste Red to color (recommended because other types will leave a tangy taste)

Combine all ingredients in saucepan over med-hi heat. Stir until bubbled and thickened. Let cool. Refrigerate for an hour or two before using in cake. Enjoy. Makes 2-1/2 cups.

This recipe was from an anonymous user on www.CakeCentral.com and was submitted by **Sandy Cook**. Thanks, Sandy.

Ribbon on Cake Boards

Put clear tape on the back of the ribbon to prevent the buttercream from making the ribbon greasy. Stretch the ribbon around the cakes and attach the loose end with piping gel. The piping gel doesn't seep through the ribbon nor does it make a lump.

This hint was from Oleta Edwards in Missouri, submitted by **Sandy Cook**. Thanks, Sandy.

Seasonal Cupcake Ideas





Officers

Office	Office	Email Address	Phone
President	Lori Gust	cakes@CakePlace.com	(281) 733-6080
Vice President	Kathy Brinkley	Cakekat@aol.com	(281) 448-2952
Secretary	Jan Hutto	pookie48@sbcglobal.net	(281) 370-6000
Treasurer	Helen Osteen	helen@osteenjewelry.com	(713) 204-3218

ICES Conventions

July 30-August 2, 2009; St Charles, Illinois

March 11-14, 2010; Midyear Meeting, Charlotte, North Carolina

August 12-15, 2010; San Diego, California

Aug 4-7, 2011; Charlotte, North Carolina

You can earn a discount card by attending two (2) Houston Cake Club sponsored events within twelve (12) months. These events include:

- our monthly meeting (4th Tuesday of the month from 10 AM to noon)
- Play Days held on Sunday afternoon (none scheduled at this time)
- Classes sponsored by the Houston Cake Club, including Elzbieta Frys, Mike McCarey, and Lorraine McKay.
- Cake Decorating Extravaganza to be held September 13th.

The discount card is honored at Larry's Arts & Crafts in Pasadena, Make-a-Cake in Houston, Rose's Cake Depot, and Cake Craft Shoppe in Sugar Land.

Log on www.HoustonCakeClub.com to access membership and class registration information.

We accept PayPal through HoustonCakeClub@OsteenJewelry.com.

If you prefer to pay by check and need the appropriate forms, either call (713) 204-3218, and leave a voice mail message, or email Helen@OsteenJewelry.com, or you can print the forms from our website.



The Batter Splatter Newsletter

July 2009

Volume 6 Issue 6

The Houston Cake Club, PO Box 891473, Houston, TX 77289
Phone: (281) 733-6080 Fax: (281) 474-9296
www.HoustonCakeClub.com email: info@HoustonCakeClub.com

Newsletter Editor: Helen Osteen, Phone: (713) 204-3218, Helen@OsteenJewelry.com

Meeting is July 21st at 10 AM

at Larry's Arts & Crafts, 1510 Richey Rd, Pasadena TX

Tina Belden will demonstrate [Gumpaste Baby Shoes](#).

President's Pearls

With all the vacations and other stuff going on things are sure busy. Even though it's crazy, don't forget our Cake Decorating Extravaganza is just around the corner. We all need to get the word out. We have some fabulous talent lined up and several great vendors so far. Included in your newsletter is flyer for both our Extravaganza and for the 2 very talented ladies teaching classes before and after our event. If everyone could print a few flyers and pass them around, that would be terrific. Remember, this is our only money maker for the year. The money we make helps to offset the cost for members to take classes, so spread the word!

Keep cool and see you at the meeting...

Lori

Officers

Office	Office	Email Address	Phone
President	Lori Gust	cakes@CakePlace.com	(281) 733-6080
Vice President	Kathy Brinkley	Cakekat@aol.com	(281) 448-2952
Secretary	Jan Hutto	pookie48@sbcglobal.net	(281) 370-6000
Treasurer	Helen Osteen	helen@osteenjewelry.com	(713) 204-3218

Meeting Agenda

- **Open – Welcome**
 - Question this meeting:
 - Next meetings question??? – should we have a question at each meeting?
- **Minutes – Secretary**
 - Read
 - Approve
- **Treasurer’s Report**
- **Pass around sign up – demo, goodies, & portfolio/pictures CDE sign up**
- **Thanks to July demo and goody folks**
- **Announce who/what demo is for August**

Old Business:

- **Cake Decorating Extravaganza**
 - Banner/signs
 - Publicity
 - Update on bags
- Any other???

New Business

- **Cake Decorating Extravaganza**
 - Bring breakfast
 - Sign up to help
- **Play days**
- **Classes**
 - Ximena
 - Kelly
- Any other???

Raffle

Birthday & Anniversary Wishes

Happy Birthday to **Mattie Ausbrooks** (August 1st), **Tammy Budziak** (August 1st), **Kathy Brinkley** (August 9th), **Jean Walker** (August 11th), **Cathy Adams** (August 17th), and **Lori Gust** (August 20th).

Happy Anniversary to **Mattie & Kevin Ausbrooks** (August 1st), **Edit & Elias Faris** (August 6th), **Susie & Manuel Araya** (August 13th), **Jessie & Afonso Lopez** (August 14th), **Sharon & Jon Aubry** (August 19th), **Helen & Jackie Osteen** (August 22nd), **Maricela & Jose Vilchis** (August 26th), and **Debra & Christopher Singletary** (August 29th)

June Events

Dena Bryngelson demonstrated her Buttercream Camouflage. Thank you, Dena, for sharing with us. If you missed the meeting, we included a brief outline in this newsletter.

We had 21 people at our June meeting. We now have 83 members, and 67 active members.

Heather Campbell demonstrated her gum ball cake with gelatin globe at the Frosting Creators Day of Sharing in San Antonio on June 28th.

There were quite a few Houston Cake Club members there to see it: Kathy Brinkley, Lori Gust, and Helen Osteen from the Houston area, Renita Lee and Barbara Hawkins from the Dallas/Fort Worth area, Carol Ann Hughes from San Antonio, and Yvette Humbert from Austin.

You did a great job, Heather.



Maria Inafuku made these wonderful color flow cookies.



ICES Conventions

July 30-August 2, 2009 ~ St Charles IL.

March 11-14, 2010; Midyear Meeting, Charlotte, North Carolina

August 12-15, 2010; San Diego, California

Aug 4-7, 2011; Charlotte, North Carolina

Dena Bryngelson's Buttercream Camouflage



Here are Kathy Brinkley's notes and pictures from Dena's demo:

Basic greens: Leaf green and red for brown. If you want brighter colors, add electric green.

Avocado green, electric green, warm brown and a tad of black will give you a darker green.

Start out with these colors and keep adding colors to make darker.

Mix all colors and load bags. Make 4 to 6 different colors to for the camouflage cake.

Browns: Mix some of the green and add brown and red to make a reddish brown color. Then add Wilton black.

Next color - take some of the previous color and add charcoal black and a little red. Keep adding and make colors the way you want.

Decorating the Cake: Fill bags with all the different colors of each that you want, cut the bag to a number 10 or 12 tip.

Start with any color. Pipe a different shape around the cake. Make random shapes and pipe fairly thick. "Y" and "S" shapes work well.

After you finish covering the cake with the buttercream, let it crust, use a VIVA paper towel to smooth. Make sure you keep changing the paper towels because the towels will pick up the color and transfer to the next area. Work with the paper towels until you have a nice flat finish.

After the cake is smooth, take a small roller with a handle, and roll over the top of the cake. This will make your cake very smooth. Use cornstarch on the roller if it sticks.



Spread buttercream around the top of board, pipe a border and use a ribbon to cover the edge of the board.

Tip: for a pretty baby pink use red and tone down with a little Delphinium blue.

Upcoming Events

July 30-August 2, 2009 ~ ICES Convention, St Charles IL. Last day to pre-register cakes for the Magnificent Mile Sugar Art Gallery.

August 16, 2009 ~ Capital Confectioners Day of Sharing. For more information, <http://dos.capitalconfectioners.com>

September 11-12, 2009 ~ Ximena Sempertegui will be teaching 2 different 1-day classes on modeled baby figures. As soon as the exact subject matter is selected, we will email pictures and put them on the website.

September 13, 2009 ~ Cake Decorating Extravaganza, San Jacinto College North, 5800 Uvalde, Houston, 8:30 AM to 4 PM. Early Bird Registration is \$35. After September 1st, and at the door, \$45 for adults and children over 5. **Demonstrators:** **Kelly Lance** (Cute Stuff), **Carol Beshears** (Chocolate Boxes), **DeNeise Barlow** (Number Cakes), **Marilyn Hartsfield** (Adorable Cookies), **Gayle McMillan** (Potato Salad Cake), and **Ximena Sempertegui** (Modeled Pea Pod Baby).

September 14-16, 2009 ~ Kelly Lance will be teaching 3 different 1-day classes on fondant fabric effect, gumpaste cuties, and more. As soon as the exact subject matter is selected, we will email pictures and put them on the website.

October 3-4, 2009 ~ Oklahoma State Sugar Art Show ~ Tulsa, OK

October 19, 2009 ~ Louisiana Day of Sharing

October 25, 2009 ~ Corpus Christi Day of Sharing, Del Mar College, West Campus (Restaurant Management Bldg), 4801 Old Brownsville Rd, Corpus Christi, TX 78404, 9:00 AM to 5 PM. Early Bird registration is \$25, due by September 30th. Mail check to Gary Homan, 6040 South Padre Island Dr, Ste 4, Corpus Christi, TX 78412. **Demonstrators:** **Anna McNabb** (Georgia), **Gary Homan** (Corpus Christi), **Dena Bryngelson** (Beaumont), **Elizabeth Citko** (Corpus Christi).

November 1, 2009 ~ Confectionary Artists of Arkansas Day of Sharing, ~ North Little Rock, AR.

Monthly Demos and Refreshments

Contact **Kathy Brinkley** cakekat@aol.com (281) 448-2952 to let her know what you would like to demonstrate, or sign up at the meeting.

	Refreshments	Demonstration
July	Hermelanda Garcia	Tina Belden, Baby Shoe
August	Roxana Sharp	Helen Heden, Bows & Butterflies
September	Rebecca Smith	Rebecca Smith, Butterflies
October	Ruby Ott	
November	Maricela Vilchis	
December	Christmas Party	Christmas Party

Photo Album Sharing Roster

If you would like to bring your photo album to share at the meeting, please sign up. Contact **Kathy Brinkley** cakekat@aol.com (281) 448-2952.

	Member	Member
July	Edit Faris	
August	Pat Wiener	
September	Maria Inafuku	
October	Susie Araya	
November	Alice Lopez	
December	Christmas Party	Christmas Party

You can earn a discount card by attending two (2) Houston Cake Club sponsored events within twelve (12) months. These events include:

- our monthly meeting (4th Tuesday of the month from 10 AM to noon)
- Play Days held on Sunday afternoon (none scheduled at this time)
- Cake Decorating Extravaganza to be held September 13th.

The discount card is honored at Larry's Arts & Crafts in Pasadena, Cake Craft Shoppe in Sugar Land and Make-a-Cake in Houston.

Log on www.HoustonCakeClub.com to access membership and class registration information.

We accept PayPal through HoustonCakeClub@OsteenJewelry.com.

If you prefer to pay by check and need the appropriate forms, either call (713) 204-3218, and leave a voice mail message, or email Helen@OsteenJewelry.com, or you can print the forms from our website.

Dill Pickles

		Cucumbers
3	C	Vinegar
5	C	Water
1/4	C	Salt
		Fresh dill
		Garlic
		Hot peppers (optional)

Put cucumbers in the jar. Add dill and garlic.

Mix vinegar, water and salt. Bring mixture to a boil. Pour over cucumbers in the jars. Seal, and process for 10 minutes. Let set for approximately 2-3 weeks.

Recipe submitted by Kathy Brinkley

Gumdrop Cookies

1	C	Shortening
3/4	C	White sugar
3/4	C	Brown sugar
2		Eggs
2	C	Oatmeal
3/4	C	Coconut
2	C	Sifted flour
1/4	Tsp	Salt
1	Tsp	Baking powder
1	Tsp	Soda
1	Tsp	Vanilla
3/4	C	Chopped nuts
1	C	Chopped gumdrops

Cream shortening, white sugar and brown sugar. Add eggs and beat well. Add oatmeal and coconut and mix well.

Sift together flour, salt, baking powder and soda; add to creamed mixture. Add vanilla, nuts, and gumdrops; mix well.

Drop on greased cookie sheet. Bake for 10 minutes in a 350° F oven. Makes several dozen.

Recipe submitted by Kathy Brinkley

No Bake Chocolate Drop Cookies

2	C	Sugar
1/2	C	Cocoa
1/2	C	Milk
1/4	C	Butter
1/2	C	Peanut butter
3	C	Uncooked oats
1	Tsp	Vanilla

Combine sugar, cocoa, milk and butter into a medium saucepan. Bring to a boil over medium heat, stirring constantly. Let chocolate boil for 5 minutes.

Remove chocolate from heat, add the vanilla and peanut butter, stirring until peanut butter melts in. Add the oats and mix thoroughly.

Spoon chocolate drop cookies onto wax paper and cool to set up.

Recipe submitted by Helen Osteen

Cheesecake: The Dessert of the Gods and Olympians

History of Cheesecake beginning in 776 BC: Today, cheesecake is known as being an excellent dessert, for many occasions. It has many favorable aspects: it is easy to make, filling, and can be served many ways. Not only that, but there is a huge variety of types of cheesecakes to choose from. Simple cheesecakes like the New York cheesecake, chocolate cheesecake, and the basic fruit cheesecake are sure to meet your dessert needs. There are also more creative, exciting cheesecakes like the tiramisu cheesecake, cinnamon swirl, turtle, and one of my favorites, white chocolate mocha cheesecakes. With all the ease of making a cheesecake and the varieties out there, it is easy to see why cheesecake has become so popular today in our culture. What many people don't know is that this dessert was just as popular at the time it was originally created, even been offered to appease the gods.

The history of the cheesecake is quite an exciting one. Sure it has never won any noble peace prizes, or brought peace to a country, but it nonetheless had its role throughout history. We can trace cheesecake back over 2000 years. It was originally a food made by the Ancient Greeks. We do not know what these cheesecakes had been called at that time, but we do know they were served to Olympians in the original Olympic games held in 776 BC on the Isle of Delos. They were served in smaller sizes than the cheesecakes of today, and were seen as a good source of energy for athletes who needed to be replenished.

When the Romans conquered ancient Greece, aspects of the culture, such as food, were also conquered. The Roman took the dessert, changed the name to placenta, and elevated the dessert to the level of "food for the gods."

The earliest manuscript we have for the Roman placenta was written in the first century B.C. by the Roman politician Marcus Porcius Cato. In his treatise on agriculture, Cato included a simple recipe of how cheesecake was to be made:

Libum to be made as follows: 2 pounds cheese well crushed in a mortar; when it is well crushed, add in 1 pound bread-wheat flour or, if you want it to be lighter, just 1/2 a pound, to be mixed with the cheese. Add one egg and mix all together well. Make a loaf of this, with the leaves under it, and cook slowly in a hot fire under a brick.

In the Roman culture, offerings were given to household and temple gods to appease them and ask for their blessings. Roman temple gods were often gods like Jupiter, the ruler of the gods, who had their own temples where sacrifices were made. Household gods included on the likes of Janus and Vesta, who guarded the door and hearth, the Lares, who protected the field and house, Pales, who watched over the pasture, Saturn, controlled the sowing, Ceres, the watcher of the growth of the grain, Pomona, who dealt with fruit, and Consus and Ops, the overseers of the harvest. The Romans felt their success relied solely on the gods. Even the god of gods Jupiter, the ruler of the gods, was honored for the aid his rains might give to the farms and vineyards. The cheesecake that we eat today, was no ordinary food for the Romans, It was very important to them, who felt that with the use of this dessert they could appease their gods into helping them be more successful.

<http://www.buzzle.com/articles/cheesecake-the-dessert-of-the-gods-and-olympians.html>

This article was submitted by Sandy Cook. Check out www.buzzle.com for interesting recipes, including Watermelon Cake Frosting. They have wonderful cupcake ideas.

Cake Decorating Extravaganza

Presented by

The Houston Cake Club

Sunday * September 13th * 8:30 am – 4:00 pm

Scheduled to demo:

- Kelly Lance – cute stuff
- DeNeise Barlow – number cakes
- Ximena – modeled pea pod baby
- Gayle McMillian – potato salad cake
- Carol Beshears – chocolate boxes
- Marilyn Hartsfield – adorable cookies

All Cake Decorators & Sugar Art Enthusiasts

Beginners to Advanced

Join us for a day of:

- Sharing
- Demos
- Vendors
- Raffles
- Bring a **sugar item to display**- get a **raffle ticket** & a chance to win **\$50** Visa gift card
- Sharing table for items to give away – patterns, recipes, etc.
- Lunch is provided
- Bring your *favorite* dessert to share

Raffle items include: **6 qt Kitchen Aid mixer, Agbay cake leveler, silver cake plateau & more**

Early Registration – \$35.00



includes a chance to win a great prize

Registration after Sept 1st & at the door - \$45.00 Adults & children over 5 yrs

10% of registration fee will be donated to scholarship for San Jacinto Culinary Student(s)

**San Jacinto College North
Student Center
5800 Ulvalde
Houston TX 77007**

For more info: Lori 281-733-6080

website: www.HoustonCakeClub.com

email: info@HoustonCakeClub.com

Name: _____

Telephone: (____) _____

Address: _____

City: _____

State: _____

Zip Code: _____

Email Address: _____

Make **CHECK** Payable to **The Houston Cake Club** - **Paypal** accepted – see website for details

Send to: **The Houston Cake Club * P.O. Box 891473 * Houston, Texas 77289**

Ximena

From Cakes by Ximena of Florida

is coming to **Houston - September 11th & 12th**
for **2 different 1 day classes** on **Modeled baby figures**

Classes will be at Larry's Arts and Crafts, begin at 9:30am and end around 4:00pm
with a break for lunch (lunch is included).

Coming soon to our website pictures and more info - www.HoustonCakeClub.com
Lori 281-733-6080 email: info@houstoncakeclub.com

Mark your Calendar –

2 talented ladies – lots of techniques

You don't want to miss out

Kelly Lance

is coming to **Houston - September 14th, 15th & 16th**
for **3 different 1 day classes** on **fondant fabric effect,**
gumpaste cuties and more

Classes will be at Larry's Arts and Crafts, begin at 9:30am and end around
4:00pm with a break for lunch (lunch is included).

Coming soon to our website pictures and more info - www.HoustonCakeClub.com
Lori 281-733-6080 email: info@houstoncakeclub.com



The Batter Splatter Newsletter

August 2009

Volume 6 Issue 7

The Houston Cake Club, PO Box 891473, Houston, TX 77289
Phone: (281) 733-6080 Fax: (281) 474-9296
www.HoustonCakeClub.com email: info@HoustonCakeClub.com

Newsletter Editor: Helen Osteen, Phone: (713) 204-3218, Helen@OsteenJewelry.com

Meeting is August 25th at 10 AM



at Larry's Arts & Crafts, 1510
Richey Rd, Pasadena TX

Helen "Cookie" Heden will demonstrate **Gelatin Bow and Butterflies** using Michaelle Stidham's method of creating gelatin bows. This technique was demonstrated at the ICES Convention in St. Charles, Illinois.

President's Pearls

Wow! Our Cake Decorating Extravaganza is almost here. We all need to get the word out. Debra Singletary has been doing a great job but let's all help spread the word. We have some fabulous talent lined up and several great vendors so far. We also have terrific classes before and after our Sunday event so don't miss out on the chance to learn from these oh, so talented ladies.

Last month at the meeting we passed around a sheet asking for ideas for "question of the month" and tips folks might have. We received some great responses. This month's

question is from that list - How do you make chocolate frosting a dark, dark color? I can't wait to hear the responses. If you'd like to share and can't make the meeting, email me info@HoustonCakeClub.com and we'll let your voice be heard. It will even earn you a raffle ticket for the meeting's raffle.

Another question from the list was - Does anyone use the Cricut machine for cutting gumpaste? What great timing. One of our Cake Decorating Extravaganza vendors has done lots of experimenting and has figured out what you need to do to make your Cricut cut gumpaste. She has a video that explains the process and she will even show you how easy it works at her vendor table.

Keep those questions coming – we'll have another paper going around at this month's meeting to collect a few more questions.

Look through the agenda in this month's newsletter to see what you'd like to help with at our big event or classes. We need **everybody** to participate. There are lots of things to do so no matter what your abilities, you can help. We all benefit by low cost classes so let's go out there and have the biggest event ever.

Remember, the Cake Decorating Extravaganza is the ONLY fundraiser we have. See you at the meeting and on September 13th.

Lori

Meeting Agenda

- **Open – Welcome**
 - Question this meeting: How do you make chocolate frosting a dark, dark color?
 - Next meetings question???
- **Minutes – Secretary**
 - Read
 - Approve
- **Treasurer's Report**
- **Pass around signup – demo, goodies, question/tips & portfolio/pictures**
- **Thanks to August demo and snack folks**
- **Announce who/what demo is for September**

Old Business:

- **Cake Extravaganza status**
 - **Banner**
 - **Lunch**
 - **Bags**
 - **Advertising**
 - **Donations**
- Any other???

New Business

- **Cake Extravaganza**

- **Sign up**
 - **Breakfast items**
 - All members bring please
 - Person to setup and organize on table
 - **Drinks**
 - Juice
 - Coffee, sugar, creamer
 - Iced tea – container, tea, make at San Jac
 - Sodas - 5 - 2 pks
 - Water – 5 cases
 - Person to organize & make check throughout day
 - **Coolers w/ice - need several**
 - **Plates (200 small & 100 8”), napkins, coffee cups, drink cups**
 - **Desserts**
 - Non-members & members bring
 - Person to setup and organize on table
 - **Setup Sat –more folks the quicker we can finish**
- **Raffle**
 - Need items – ask for donations
 - 2 people to setup & organize
- **Registration**
 - Help for Helen – 2 people
- **Display table**
 - Organizer
 - Everybody bring stuff to show
- **Sharing table setup**
- **Vendors - Lori**
- **Classes**
 - **Ximena Friday**
 - Breakfast
 - Lunch
 - Setup/cleanup lunch
 - **Ximena Saturday**
 - Breakfast
 - Lunch
 - Setup/cleanup lunch
 - **Kelly Monday**
 - Breakfast
 - Lunch
 - Setup/cleanup lunch
 - **Kelly Tuesday**
 - Breakfast
 - Lunch
 - Setup/cleanup lunch
 - **Kelly Wednesday**
 - Breakfast
 - Lunch
 - Setup/cleanup lunch
- **Any other???**

Raffle

Birthday & Anniversary Wishes

Happy Birthday to **Anita Shurle** (September 4th), **Shehani de Silva** (September 6th), **Ruby Ott** (September 8th), **Debra Singletary** (September 13th), **Pat Daigle** (September 17th), and **Rose Castro** (September 21st).

Happy Anniversary to **Richard & Alicia Gaskin** (September 6th), **Fred & Jan Hutto** (September 13th), and **Travis & Leigh Bryant** (September 23rd).

July Events

Tina Belden was unable to make the meeting last month, so **Kathy Brinkley** demonstrated some quick and easy fondant cutter flowers to adorn fondant or buttercream cakes. Thank you, Kathy, for sharing with us and filling in at the last minute. And wouldn't you know, since Kathy was doing the demonstrating, she did not make pictures for the newsletter..... And neither did anyone else. Sorry we overlooked that.

We had 22 people at our July meeting. We now have 90 members, and 68 active members.

Upcoming Events

September 11-12, 2009 ~ **Ximena Sempertegui** (Florida) will be teaching 2 days of classes. Both English and Spanish will be available for these classes. Classes will be at Larry's Arts & Crafts, 9 AM to 4:30 PM with a short break for lunch. Lunch is provided, along with water and soft drinks throughout the day. Nonmember rate: \$80/day or take both classes for \$150. Member rate: \$65/day or take both classes for \$120. **These classes are half full.** Ximena has demonstrated at ICES, Cake Camp, the Mid-Atlantic Cake Show & Wedding Cake Competition, and numerous days of sharing. Don't miss the opportunity to take classes from her.

September 11, 2009 ~ **Ximena Sempertegui** will be teaching a Baby Boy on his Tummy.





September 12, 2009 ~ Ximena Sempertegui will be teaching her Adorable Baby Girl with a Bear.

September 13, 2009 ~ Cake Decorating Extravaganza, San Jacinto College North, 5800 Uvalde, Houston, 8:30 AM to 4 PM. Early Bird Registration is \$35. After September 1st, and at the door, \$45 for adults and children over 5. **Demonstrators:** **Kelly Lance** (Cute Stuff), **Carol Beshears** (Chocolate Boxes), **DeNeise Barlow** (Number Cakes), **Marilyn Hartsfield** (Adorable Cookies), **Gayle McMillan** (Potato Salad Cake), and **Ximena Sempertegui** (Modeled Pea Pod Baby).

September 14-16, 2009 ~ Kelly Lance (Portland, Oregon) will be teaching 3 days of classes. Classes will be at Larry's Arts & Crafts, 9 AM to 4:30 PM with a short break for lunch. Lunch is provided, along with water and soft drinks throughout the day. Nonmember rate: \$100/day or take all three classes for \$275. Member rate: \$75/day or take both classes for \$175. Check out Kelly's website to see some of her work. www.artfuldecadence.com

September 14, 2009 ~ Kelly Lance will be teaching a modeled dragon with bas relief and cake painting. Learn to hand mold this adorable dragon. Then finish your cake with a bas relief castle. These techniques can be used in a variety of projects.



September 15, 2009 ~ **Kelly Lance** will teach her Gumpaste Rose & Modeled Critters. This is a great way to learn how to make a gumpaste rose. Just to make things fun, Kelly will also show you how to create this cute little bug. Then you're off to creating cute holiday mice just in time for fall and winter.





September 16, 2009 ~ **Kelly Lance** will be teaching Fabric Effects & Draping. These are only a few of the draping techniques Kelly will teach. Learn how to make truly elegant cakes with drapes.

October 3-4, 2009 ~ **Oklahoma State Sugar Art Show** ~ Tulsa, OK. This year's theme is "Of Sea and Shore." James Rosselle, Jason Ellis and Joshua John Russell will appear as The Three Jays. JAMES, JOSHUA and JASON are Food Network Challenge veterans and they have promised to create a showpiece reflecting some of the elements they have successfully used in televised Challenges.

October 19, 2009 ~ **Louisiana Day of Sharing** at Targil's in Opelousas, LA.

October 25, 2009 ~ **Corpus Christi Day of Sharing**, Del Mar College, West Campus (Restaurant Management Bldg), 4801 Old Brownsville Rd, Corpus Christi, TX 78404, 9:00 AM to 5 PM. Early Bird registration is \$25, due by September 30th. Mail check to Gary Homan, 6040 South Padre Island Dr, Ste 4, Corpus Christi, TX 78412. **Demonstrators:** **Anna McNabb** (Georgia), **Dena Bryngelson** (Beaumont), **Elizabeth Citko** (Corpus Christi), and **Gary Homan** (Corpus Christi).

November 1, 2009 ~ **Confectionary Artists of Arkansas Day of Sharing**, ~ North Little Rock, AR.

November 1, 2009 ~ **Carol Fouts** is teaching her baby shoes and high heels in Waco. Call Esther Allen (254) 405-5706 or email weddingcakesbyesther@yahoo.com for more information.

December 1, 2009 ~ **Yvette Humbert** is teaching a pillow class in Waco. Call Esther Allen (254) 405-5706 or email weddingcakesbyesther@yahoo.com for more information.

January 17-18, 2010 ~ Chris Russom and Marjorie Chua of "Let Them Eat Cake" will teach classes in Waco, Texas. There are 4 workshop classes. Call Esther Allen (254) 405-5706 or email weddingcakesbyesther@yahoo.com for more information. There is a non-refundable deposit of \$100 for each class. Classes are limited to 20 students, first-come, first-serve basis. You may take any or all the classes.

- **Basic Painting:** each student will learn different techniques in painting on fondant/gumpaste; black fondant canvas provided; \$265.
- **Sculpting Chocolate Faces:** an intermediate chocolate clay class; each student will learn the basics of sculpting a face/head; chocolate clay included; \$265.

Tips Shared at the July Meeting

Wax paper works the same as parchment sheets.

To make something look engraved without having to pipe the letters: brush still damp fondant with silver/metal color luster dust, dry or mixed with vodka. Then use round pointed tool to lightly scratch the surface. If you make a mistake, repaint and rescratch the letters. I used this method after my dog stole my dog tag for a cake. LOL.

After smoothing your crusted buttercream with a Viva paper towel, smooth again with a sheet of regular white computer paper.

Monthly Demos and Refreshments

Contact **Kathy Brinkley** cakekat@aol.com (281) 448-2952 to let her know what you would like to demonstrate, or sign up at the meeting.

	Refreshments	Demonstration
August	Roxana Sharp	Helen Heden, Bows & Butterflies
September	Rebecca Smith	Rebecca Smith, Butterflies
October	Ruby Ott	
November	Maricela Vilchis	
December	Christmas Party	Christmas Party

Photo Album Sharing Roster

If you would like to bring your photo album to share at the meeting, please sign up. Contact **Kathy Brinkley** cakekat@aol.com (281) 448-2952.

	Member	Member
August	Pat Wiener	
September	Maria Inafuku	
October	Susie Araya	
November	Alice Lopez	
December	Christmas Party	Christmas Party

You can earn a discount card by attending two (2) Houston Cake Club sponsored events within twelve (12) months. These events include:

- our monthly meeting (4th Tuesday of the month from 10 AM to noon)
- Play Days held on Sunday afternoon (none scheduled at this time)
- Cake Decorating Extravaganza to be held September 13th.

The discount card is honored at Larry's Arts & Crafts in Pasadena, Cake Craft Shoppe in Sugar Land and Make-a-Cake in Houston.

Log on www.HoustonCakeClub.com to access membership and class registration information.

We accept PayPal through HoustonCakeClub@OsteenJewelry.com.

If you prefer to pay by check and need the appropriate forms, either call (713) 204-3218, and leave a voice mail message, or email Helen@OsteenJewelry.com, or you can print the forms from our website.

ICES Convention in St. Charles, Illinois

I saw lots of Houston Cake Club members in St. Charles, so we should have lots of new and exciting demonstrations in the next few months.

From the Houston area, members included: Kathy Brinkley, Heather Campbell, CJ Clay, Sandy Cook, Pat Daigle, Lori Gust, Marlene Hollier, Jan Hutto, Susie Jahn, Ruby Ott, and Pat Wiener. Out of town members included: Mattie Ausbrooks, Barbara Hawkins, Carol Ann Hughes, Yvette Humbert, Kyla Myers, and Twez Shewmake. And no doubt I missed somebody, and if I did, please excuse. :>)

Lots of folks are gonna remember [Mitch Daigle](#). He is a really neat guy that is high on life, and entertained folks everywhere he went. He and Pat make an adorable couple.

ICES Conventions

March 11-14, 2010; Midyear Meeting, Charlotte, North Carolina

August 12-15, 2010; San Diego, California

August 4-7, 2011; Charlotte, North Carolina

August 2-5, 2012; Reno, Nevada

Officers

Office	Office	Email Address	Phone
President	Lori Gust	cakes@CakePlace.com	(281) 733-6080
Vice President	Kathy Brinkley	Cakekat@aol.com	(281) 448-2952
Secretary	Jan Hutto	pookie48@sbcglobal.net	(281) 370-6000
Treasurer	Helen Osteen	helen@osteenjewelry.com	(713) 204-3218



The Batter Splatter Newsletter

September 2009

Volume 6 Issue 8

The Houston Cake Club, PO Box 891473, Houston, TX 77289
Phone: (281) 733-6080 Fax: (281) 474-9296
www.HoustonCakeClub.com email: info@HoustonCakeClub.com

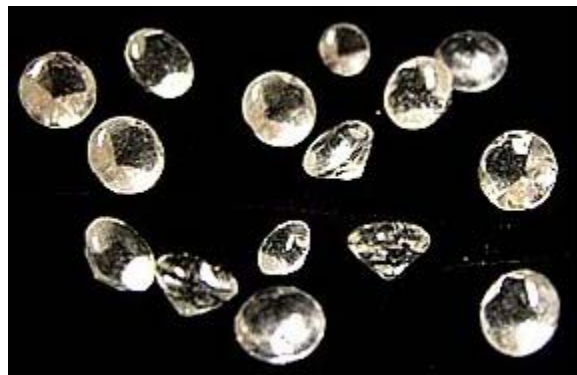
Newsletter Editor: Helen Osteen, Phone: (713) 204-3218, Helen@OsteenJewelry.com

Meeting is September 28th at 10 AM

at Larry's Arts & Crafts, 1510 Richey Rd, Pasadena TX

Lori Gust will show you how to make sugar/isomalt gems. You can try your hand at this without a huge investment – you have most everything you need already. CK's white candy molds will handle isomalt because they were designed to work with hot sugar.

If you have wondered how this is done, come to the meeting and take a look.



President's Pearls

Fabulous! Our Cake Decorating Extravaganza was great. We had lots of folks new to our annual event and new to cake decorating. We're so glad they could join us. We even have a few new members. The displays were really good. Lots of work went into each project. We have such talented folks in our midst. Thanks for sharing. Congratulations to **Bonnell Templet** for winning the people's choice award. Congratulations also to **Michael Newman**, our winning San Jac student display. Maybe some would consider demonstrating at a meeting or a play day???

Thanks to all the folks who came Saturday to help set up and to the hubbys who were roped into working their butts off. They deserve a BIG hug or a cookie...maybe both. Thanks also to the folks who helped on Sunday and those that stepped in to help when a body was needed. We can't make this whole event such a success without all the worker bees. I heard so many compliments – several saying this was the best cake event they'd ever been to.

Demonstrators were a vital part. Special thanks to: **Kelly Lance** (Cute Stuff), **Carol Beshears** (Chocolate Boxes), **DeNeise Barlow** (Number Cakes), **Marilyn Hartsfield** (Adorable Cookies), **Linda McClure** (Cutting Gumpaste with Cricut), and **Ximena Sempertegui** (Modeled Pea Pod Baby).

Not only did we have a great event on Sunday but the classes before and after were terrific. **Ximena Sempertegui's** techniques for making adorable babies had everyone smiling. Lots of coo-chee-coos going on in the Friday class. **Kelly Lance** had us turning out all sorts of dragons and castles one day and roses and mice another. The drape class was elegant and lots of ideas and tips abounded. These ladies are so talented. We've already had folks asking when they'd be returning. Both have said they'd love to come back.

We also want to thank those who donated items to our raffle and our goodie bags. We had such a selection because of their generosity. Several were individual club members. Also, a BIG THANKS to those who brought breakfast and dessert items. All this generosity really helped to add our success. This annual fund raiser will help to offset the costs to bring in teachers for future classes. What a terrific way to have fun, learn, and benefit members for future classes.

Because of the short time from our Extravaganza to when this newsletter has to go out, we don't have the exact amount that will be donated to the Culinary program at San Jac North. We'll keep you posted in future newsletters and on the web. We do know they'll appreciate it and put it to good use.

Lastly, one of the more popular demos was on how to use your Cricut machine with gumpaste. Several folks have asked for a Play day with the Cricut. Helen and I have been playing with it and will be willing to lead a play day. We'll discuss this at the meeting - whether there is enough interest and when to schedule it.

Remember we need those items for the newsletter and website. Send those recipes for the goodies brought to the Extravaganza. If you'd like to share and can't make the meeting, email me info@HoustonCakeClub.com and we'll let your voice be heard. It will even earn you a raffle ticket for the meeting's raffle.

See you at the meeting

Lori

Meeting Agenda

- **Open – Welcome**
 - Question this meeting: What was your favorite thing about the Extravaganza?
 - Next meetings question???
- **Minutes – Secretary**
 - Read
 - Approve
- **Treasurer’s Report**
- **Pass around signup – demo, goodies, question/tips & portfolio/pictures**
- **Thanks to September demo and snack folks**
- **Announce who/what demo is for OctOber**

Old Business:

- **Cake Extravaganza**
 - What when well?
 - What didn’t work?
 - What should we change?
 - Ideas for next time
- **Classes**
 - Ximena
 - Kelly
- **Play day – Shar Baker chimney sculpted cake**
- Any other???

New Business

- **Play day – Cricuit**
- **Ideas for future teachers/classes**
- Any other???

Raffle

Birthday & Anniversary Wishes

Happy Birthday to **Shar Baker** (October 5th), **Susie Rasmussen** (October 8th), **Helen Heden** (October 12th), **DeNeiese Barlow** (October 17th), **Diane Knox** (October 27th), and **Tina Buentello** (October 27th).

Happy Anniversary to **Retta & Chip Pryor** (October 1st), and **Rose & Domingo Castro** (October 14th).

August Events

Helen Heden demonstrated gelatin bows and butterflies. Thank you so much, Helen, for a great demo.

We had 27 people at our August meeting. We now have 101 members, and 73 active members.

Upcoming Events

October 3-4, 2009 ~ Oklahoma State Sugar Art Show ~ Tulsa, OK. This year's theme is "Of Sea and Shore." James Rosselle, Jason Ellis and Joshua John Russell will appear as The Three Jays. JAMES, JOSHUA and JASON are Food Network Challenge veterans and they have promised to create a showpiece reflecting some of the elements they have successfully used in televised Challenges.

October 19, 2009 ~ Louisiana Day of Sharing at Targil's in Opelousas, LA.

October 25, 2009 ~ Corpus Christi Day of Sharing, Del Mar College, West Campus (Restaurant Management Bldg), 4801 Old Brownsville Rd, Corpus Christi, TX 78404, 9:00 AM to 5 PM. Early Bird registration is \$25, due by September 30th. Mail check to Gary Homan, 6040 South Padre Island Dr, Ste 4, Corpus Christi, TX 78412. **Demonstrators:** **Michelle Bommarito**, Food Network Challenge Winner, demonstrating Isomalt; **Edward Frys**, Food Network Challenge Competitor from Crowley TX; **Anna McNabb** (Georgia), demonstrating Foliage and Filler Flowers, **Dena Bryngelson** (Beaumont), **Elizabeth Citko** (Corpus Christi), and **Gary Homan** (Corpus Christi).

October 26, 2009 ~ Michelle Bommarito, Wedding Carved Cake, 9:00 am to 5:00 PM, \$200 with lunch. Contact Gary Homan, 361-993-0303, garyhoman@sbcglobal.net or Claudia Hurt, 361-774-5811, claudarryl@hotmail.com.

October 26, 2009 ~ Michelle Bommarito, Demonstration of Books, 6:00 pm to 9:00 PM, \$60. Contact Gary Homan, 361-993-0303, garyhoman@sbcglobal.net or Claudia Hurt, 361-774-5811, claudarryl@hotmail.com.

October 27-28, 2009 ~ Anna McNabb, Orchids, Gardenia and Peony, 9:00 am to 5:00 PM, \$220 with lunch. Contact Gary Homan, 361-993-0303, garyhoman@sbcglobal.net or Claudia Hurt, 361-774-5811, claudarryl@hotmail.com.

November 1, 2009 ~ Confectionary Artists of Arkansas Day of Sharing, ~ North Little Rock, AR.

November 1, 2009 ~ Carol Fouts is teaching her baby shoes and high heels in Waco. Call Esther Allen (254) 405-5706 or email weddingcakesbyesther@yahoo.com for more information.

December 1, 2009 ~ Yvette Humbert is teaching a pillow class in Waco. Call Esther Allen (254) 405-5706 or email weddingcakesbyesther@yahoo.com for more information.

January 17-18, 2010 ~ Chris Russom and Marjorie Chua of "Let Them Eat Cake" will teach classes in Waco, Texas. There are 4 workshop classes. Call Esther Allen (254) 405-5706 or email weddingcakesbyesther@yahoo.com for more information. There is a non-refundable deposit of \$100 for each class. Classes are limited to 20 students, first-come, first-serve basis. You may take any or all the classes.

- **Basic Painting:** each student will learn different techniques in painting on fondant/gumpaste; black fondant canvas provided; \$265.

- **Sculpting Chocolate Faces:** an intermediate chocolate clay class; each student will learn the basics of sculpting a face/head; chocolate clay included; \$265.

Monthly Demos and Refreshments

Contact **Kathy Brinkley** cakekat@aol.com (281) 448-2952 to let her know what you would like to demonstrate, or sign up at the meeting.

	Refreshments	Demonstration
September	Kathy Brinkley	Lori Gust, Isomalt Gems
October	Ruby Ott	Sherri Lindsey, Gumpaste Roses, Tricks or the Trade
November	Maricela Vilchis	
December	Christmas Party	Christmas Party
January	Sandy Cook	
February	Shar Baker	
March	Sandra Hughes; Melissa Karabanoff	
April	Eunice Estrada	
May		Pat Wiener
June		
July		
August		
September		
October		
November		
December	Christmas Party	Christmas Party

Photo Album Sharing Roster

If you would like to bring your photo album to share at the meeting, please sign up. Contact **Kathy Brinkley** cakekat@aol.com (281) 448-2952.

	Member	Member
September	Maria Inafuku	
October	Susie Araya	
November	Alice Lopez	
December	Christmas Party	Christmas Party
January		
February		
March	Melissa Karabanoff	
April		
May		
June		
July		
August		
September		
October		
November		
December	Christmas Party	Christmas Party

You can earn a discount card by attending two (2) Houston Cake Club sponsored events within twelve (12) months. These events include:

- our monthly meeting (4th Tuesday of the month from 10 AM to noon)
- Play Days held on Sunday afternoon (none scheduled at this time)
- Cake Decorating Extravaganza to be held September 13th.

The discount card is honored at Larry's Arts & Crafts in Pasadena, Cake Craft Shoppe in Sugar Land, www.cakecraftshoppe.com, and Make-a-Cake, www.makeacakehouston.com.

Log on www.HoustonCakeClub.com to access membership and class registration information.

We accept PayPal through HoustonCakeClub@OsteenJewelry.com.

If you prefer to pay by check and need the appropriate forms, either call (713) 204-3218, and leave a voice mail message, or email Helen@OsteenJewelry.com, or you can print the forms from our website.

ICES Conventions

March 11-14, 2010; Midyear Meeting, Charlotte, North Carolina

August 12-15, 2010; San Diego, California

August 4-7, 2011; Charlotte, North Carolina

August 2-5, 2012; Reno, Nevada

Officers

Office	Office	Email Address	Phone
President	Lori Gust	cakes@CakePlace.com	(281) 733-6080
Vice President	Kathy Brinkley	Cakekat@aol.com	(281) 448-2952
Secretary	Jan Hutto	pookie48@sbcglobal.net	(281) 370-6000
Treasurer	Helen Osteen	helen@osteenjewelry.com	(713) 204-3218

Gelatin Bows

4	Tbsp	Unflavored gelatin
1	Tsp	Sugar free flavored gelatin (any flavor)
12	Tbsp	Cool water

- The flavored gelatin will determine the color of your gelatin mixture. NOTE: SUGAR FREE Jell-O needs to be used. The sugar in regular Jell-O prevents the gelatin from releasing from the texture sheets.
- Mix the flavored and unflavored gelatin powders together in a small cup.
- Add the water and mix together. Let this mixture set for 3-5 minutes.
- Microwave about 10 -20 seconds until the gelatin is a clear liquid.
- Let set a few minutes, scoop off foam & reheat the gelatin to a liquid.
- Paint this liquid onto the impression molds, using a 1-1/2 to 2" wide flat soft brush to paint the entire texture sheet while trying to maintain an even coat over the whole sheet.
- Let dry until the gelatin pops off the molds. (About 6 hours)
- **MAKING BOW LOOPS:** Cut the gelatin sheet in strips with scissors, usually 1/2 to 2" strips.
- Bend the strip into a loop, adding a small amount of piping gel at the end for "glue."
- After all the loops are put together, use piping gel on a flat brush and run the brush around the edge of both sides of the bow loop. Dip into disco dust and tap off the excess. Let dry before putting the bow together.
- **PUT THE BOW TOGETHER:** Drop a nickel-size drop of warm gelatin on a silicone mat or acetate sheet. Arrange the bow loops. You can use 6 loops on the bottom, 4-5 loops for the second row, and 3 loops on top.

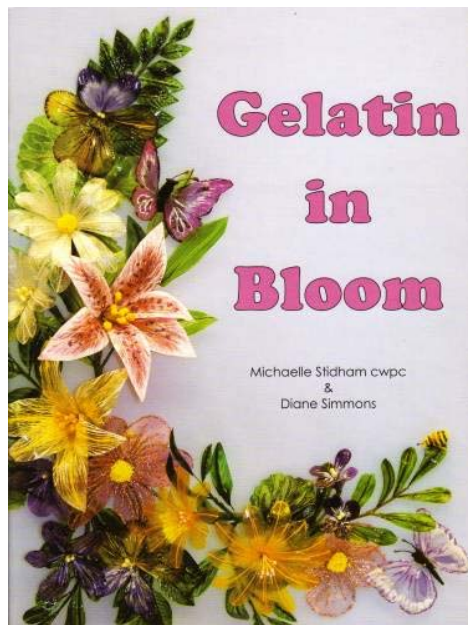


Add ribbon tails if desired.

Gelatin Butterflies

1 Tbsp Unflavored gelatin
2-1/2 Tbsp Cool water

- Mix the water and gelatin and let bloom (set for 3-5 minutes).
- Microwave about 10 -20 seconds until the gelatin is a clear liquid.
- Let set a few minutes, scoop off foam & reheat the gelatin to a liquid.
- Paint this liquid onto the impression molds. If you stay within the lines of the mold, you won't have to trim the wings.
- Let dry until the gelatin pops off the molds. (About 4-6- hours)
- To paint the dry gelatin use a palette tray and mix small amounts of gin or vodka with powder color or use non toxic markers.
- Use piping gel on the edges of wings & dip into disco dust for accents
- Antennas are #30 gauge wires, dip end in piping gel & then disco dust.
- Use gumpaste to form the body in mold. Use piping gel to attach the wings and antennas. Let dry



Gelatin in Bloom by Michaelle Stidham, cwpc & Diane Simmons, is available from www.cakeconnection.com. They offer the impression sheets to give a textured effect to your bows. This book is great. They show how to make lots of gelatin flowers, and the color pictures in the book are superb. Be sure to check out their sheets for flowers, butterflies, and dragonflies.

Scratch Art produces Shade-Tex Rubbing Plates, with six (6) 8-1/2" x 11" sheets in a package. They have various sets: Architecture set, Cultural set, Design set, Nature set, Nature Two set, and Textile set. They are available here for \$5.69/set + shipping. <http://www.allartsupplies.com/item.php?articleId=603>

Makin's Clay Texture Sheet Sets are smaller, but would work just fine. They are available from Dick Blick <http://www.dickblick.com/products/makins-clay-texture-sheet-sets/#photos>. Michael's and Hobby Lobby carry these.

Let me try one more time. :>)

The meeting is the 4th Tuesday of the month, September 22nd.

The body of the newsletter I sent had September 28th, a Monday, and that is incorrect.

The meeting is this next Tuesday – September 22nd.

Can you join us??

Helen



The Batter Splatter Newsletter

September 2009

Volume 6 Issue 8

The Houston Cake Club, PO Box 891473, Houston, TX 77289
Phone: (281) 733-6080 Fax: (281) 474-9296
www.HoustonCakeClub.com email: info@HoustonCakeClub.com

Newsletter Editor: Helen Osteen, Phone: (713) 204-3218, Helen@OsteenJewelry.com

Meeting is September 22nd at 10 AM

at Larry's Arts & Crafts, 1510 Richey Rd, Pasadena TX

Lori Gust will show you how to make sugar/isomalt gems. You can try your hand at this without a huge investment – you have most everything you need already. CK's white candy molds will handle isomalt because they were designed to work with hot sugar.

If you have wondered how this is done, come to the meeting and take a look.



President's Pearls

Fabulous! Our Cake Decorating Extravaganza was great. We had lots of folks new to our annual event and new to cake decorating. We're so glad they could join us. We even have a few new members. The displays were really good. Lots of work went into each project. We have such talented folks in our midst. Thanks for sharing. Congratulations to **Bonnell Templet** for winning the people's choice award. Congratulations also to **Michael Newman**, our winning San Jac student display. Maybe some would consider demonstrating at a meeting or a play day???



The Batter Splatter Newsletter

October 2009

Volume 6 Issue 9

The Houston Cake Club, PO Box 891473, Houston, TX 77289
Phone: (281) 733-6080 Fax: (281) 474-9296
www.HoustonCakeClub.com email: info@HoustonCakeClub.com

Newsletter Editor: Helen Osteen, Phone: (713) 204-3218, Helen@OsteenJewelry.com

Meeting is October 27th at 10 AM

at Larry's Arts & Crafts, 1510 Richey Rd, Pasadena TX

Sherry Lindsey will demonstrate Gumpaste Roses, Tricks of the Trade.

President's Pearls

Fall is in the air. A few cool mornings remind us the holidays are right around the corner. Are you ready? Need some ideas? Our question this week is ... What's your favorite holiday treat? Bring or send a recipe or picture if you'd like it included in the next newsletter or on the web. We need ideas.

It's also time to plan our Christmas Party. There was some discussion at the meeting last month about not going to a restaurant for lunch but having a potluck gathering at someone's home. Susie Araya offered to open her home for the gathering. I have received comments that some folks still prefer to have the restaurant take care of the preparing and cleanup. We will discuss it more and vote on it at our October meeting. If you can't make it and want your voice heard, please email Lori – info@houstoncakeclub.com.

Several of our members competed in the Oklahoma Sugar Art Show. Please send pictures of your pieces so we can share them with our members who were not able to make it. Susie Araya's piece won her division. At a previous meeting Susie promised to lead a Play Day after the holidays. Which of her techniques would you like to see at the Play Day?

Speaking of Play Days, we have 2 coming up soon. Shar Baker is scheduled to show us how to sculpt a chimney cake and Helen & Lori are going to take the mystery out of working with

gumpaste and a Cricuit. Even if you don't have a Cricuit and are interested on how well this works, you're welcome to join in. It a great way to get hands-on, and see if this technique works for you. Sign up today. You still have time to put it on your "wish list" for the holidays.

Remember we need those items for the newsletter and website. Send those recipes for the goodies brought to the Extravaganza. If you'd like to share and can't make the meeting, email me info@HoustonCakeClub.com and we'll let your voice be heard. It will even earn you a raffle ticket for the meeting's raffle.

Happy Fall & see you at the meeting

Lori

Meeting Agenda

- **Open – Welcome**
 - Question this meeting: What's your favorite holiday treat?
 - Next meetings question???
- **Minutes – Secretary**
 - Read
 - Approve
- **Treasurer's Report**
- **Pass around signup – demo, goodies, question/tips & portfolio/pictures**
- **Thanks to September demo and snack folks**
- **Announce who/what demo is for November**

Old Business:

- **Play day –**
 - Chimney cake
 - Cricuit mystery revealed
- **Christmas party**
 - Location
 - Gift exchange?
 - Charity?
- **Garage sale date – from last meeting**
- **Update Edna De La Cruz classes**
- Any other???

New Business

- **Congratulations to Oklahoma Sugar Art participants**
 - Need names
 - Need pictures
- **Play day – Susie**
- **Christmas cookies for the troops – Nov or Jan?**
 - Club buy plastic tight seal containers to better packing
 - Any names folks want to submit for packages
 - Packages sent to the Chaplain – he will distribute
- **Ideas for future teachers/classes**
 - Any other???
- **Raffle**

Birthday & Anniversary Wishes

Happy Birthday to **Dee Robertson** (November 7th), **Edit Faris** (November 11th), **Mary Nicholas** (November 12th), **Marlene Hollier** (November 15th), **Zoretta Lockhart** (November 24th), and **Maria Curiel** (November 27th).

Happy Anniversary to **Anita & Anthony Schurle** (November 3rd), **Patsy & Kenneth Colvin** (November 7th), **Maria & Darin Inafuku** (November 16th), **Helen & Don Heden** (November 26th), and **Susie & Peter Rasmussen** (November 30th).

September Events

Lori Gust will showed us how to use isomalt to make gems. They can be made with sugar (prepared as hard candy), but the humidity in our area makes that very impractical. The sugar pieces would be sticky before you could deliver the cake.

Lori explained that you don't have to make a huge investment to see if you like making the gems. You have most everything you need already. CK's white candy molds will handle isomalt because they were designed to work with hot sugar.

We had 24 people at our September meeting, despite the rain and threatening weather. We now have 106 members, and 78 active members.

Upcoming Events

October 25, 2009 ~ Corpus Christi Day of Sharing, Del Mar College, West Campus (Restaurant Management Bldg), 4801 Old Brownsville Rd, Corpus Christi, TX 78404, 9:00 AM to 5 PM. Early Bird registration is \$25, due by September 30th. Mail check to Gary Homan, 6040 South Padre Island Dr, Ste 4, Corpus Christi, TX 78412. **Demonstrators:** **Michelle Bommarito**, Food Network Challenge Winner, demonstrating Isomalt; **Edward Frys**, Food Network Challenge Competitor from Crowley TX; **Anna McNabb** (Georgia), demonstrating Foliage and Filler Flowers, **Dena Bryngelson** (Beaumont), **Elizabeth Citko** (Corpus Christi), and **Gary Homan** (Corpus Christi).

October 26, 2009 ~ Michelle Bommarito, Multi-Technique Wedding Cake, 9:00 am to 5:00 PM, \$200 with lunch. Contact Gary Homan, 361-993-0303, garyhoman@sbcglobal.net or Claudia Hurt, 361-774-5811, claudarryl@hotmail.com.

October 26, 2009 ~ Michelle Bommarito, Demonstration of Books, 6:00 pm to 9:00 PM, \$60. Contact Gary Homan, 361-993-0303, garyhoman@sbcglobal.net or Claudia Hurt, 361-774-5811, claudarryl@hotmail.com.

October 27-28, 2009 ~ Anna McNabb, Orchids, Gardenia and Peony, 9:00 am to 5:00 PM, \$220 with lunch. Contact Gary Homan, 361-993-0303, garyhoman@sbcglobal.net or Claudia Hurt, 361-774-5811, claudarryl@hotmail.com.

November 1, 2009 ~ Confectionary Artists of Arkansas Day of Sharing ~ North Little Rock, AR

November 1, 2009 ~ Carol Fouts is teaching her baby shoes and high heels in Waco. Call Esther Allen (254) 405-5706 or email weddingcakesbyesther@yahoo.com for more information.

November 7-8, 2009 ~ Dena Bryngelson is teaching her 3-d Stand-up T-Rex cake in a 2-day class. This is a great opportunity to learn the inner armature of a 3-d cake. For more information, www.capitalconfectioners.com

November 15, 2009 ~ Play Day for chimney cake. **Shar Baker** is leading the Play Day at Larry's, from 1 to 5 PM. \$10 for members and \$15 for nonmembers.

November 22, 2009 ~ Play Day for Cricut. **Lori Gust & Helen Osteen** are leading the Play Day at Larry's, from 1 to 5 PM. \$10 for members and \$15 for nonmembers. Learn how to use the Cricut to cut out gumpaste letters, figures and designs. Linda McClure from Deseret Designs in Louisiana demonstrated this at our Cake Decorating Extravaganza. If you have a Cricut, bring it, and we will learn together. If you don't have one, see what it can do so you can put it on your wish list for Christmas. I never remember paper dolls being this much fun when I was a kid. Lori will demonstrate how to import your image, and create your own custom design, or use clip art to create a design.



December 6, 2009 ~ Yvette Humbert is teaching a pillow class in Waco. Call Esther Allen (254)405-5706 or email weddingcakesbyesther@yahoo.com for more information.

December 8, 2009 ~ Christmas Luncheon ~ mark that date. More information in the next newsletter.

January 17-18, 2010 ~ Chris Russom and Marjorie Chua of "Let Them Eat Cake" will teach classes in Waco, Texas. There are 4 workshop classes. Call Esther Allen (254) 405-5706 or email weddingcakesbyesther@yahoo.com for more information. There is a non-refundable

deposit of \$100 for each class. Classes are limited to 20 students, first-come, first-serve basis. You may take any or all the classes.

- **Basic Painting:** each student will learn different techniques in painting on fondant/gumpaste; black fondant canvas provided; \$265.
- **Sculpting Chocolate Faces:** an intermediate chocolate clay class; each student will learn the basics of sculpting a face/head; chocolate clay included; \$265.

February 27-28, 2010 ~ That Takes the Cake! Austin, TX. 2010 Sugar Art Show & Cake Competition. Showcake Theme: Science Fiction and Fantasy. The cakes will be out of this world!
www.capitalconfectioners.com

May 2, 2010 ~ Pearland Cake Society, Day of Sharing, www.pearlandcakesociety.com

June 27, 2010 ~ Frosting Creators of San Antonio, Day of Sharing, www.frostingcreators.com

September 12, 2010 ~ Houston Cake Club, Cake Decorating Extravaganza. Be sure to mark this date.

Monthly Demos and Refreshments

Contact **Kathy Brinkley** cakekat@aol.com (281) 448-2952 to let her know what you would like to demonstrate, or sign up at the meeting.

	Refreshments	Demonstration
October	Ruby Ott	Sherri Lindsey, Gumpaste Roses, Tricks or the Trade
November	Maricela Vilchis	
December	Christmas Party	Christmas Party
January	Sandy Cook	
	Leigh Bryant	
February	Shar Baker	
March	Sandra Hughes; Melissa Karabanoff	
April	Eunice Estrada	
May		Pat Wiener
June		
July		
August		
September	Bonnell Templet	
October	Maria Inafuku	
November		
December	Christmas Party	Christmas Party

Photo Album Sharing Roster

If you would like to bring your photo album to share at the meeting, please sign up. Contact **Kathy Brinkley** cakekat@aol.com (281) 448-2952.

	Member	Member
October	Susie Araya	
November	Alice Lopez	
December	Christmas Party	Christmas Party
January	Bonnell Templet	
February		
March	Melissa Karabanoff	
April		
May		
June		
July		
August		
September		
October		
November		
December	Christmas Party	Christmas Party

You can earn a discount card by attending two (2) Houston Cake Club sponsored events within twelve (12) months. These events include:

- our monthly meeting (4th Tuesday of the month from 10 AM to noon)
- Play Days held on Sunday afternoon (none scheduled at this time)
- Cake Decorating Extravaganza to be held September 13th.

The discount card is honored at Larry's Arts & Crafts in Pasadena, Cake Craft Shoppe in Sugar Land, www.cakecraftshoppe.com, and Make-a-Cake, www.makeacakehouston.com.

Log on www.HoustonCakeClub.com to access membership and class registration information.

We accept PayPal through HoustonCakeClub@OsteenJewelry.com.

If you prefer to pay by check and need the appropriate forms, either call (713) 204-3218, and leave a voice mail message, or email Helen@OsteenJewelry.com, or you can print the forms from our website.

Officers

Office	Office	Email Address	Phone
President	Lori Gust	cakes@CakePlace.com	(281) 733-6080
Vice President	Kathy Brinkley	Cakekat@aol.com	(281) 448-2952
Secretary	Jan Hutto	pookie48@sbcglobal.net	(281) 370-6000
Treasurer	Helen Osteen	helen@osteenjewelry.com	(713) 204-3218

ICES Conventions

March 11-14, 2010; Midyear Meeting, Charlotte, North Carolina

August 12-15, 2010; San Diego, California

August 4-7, 2011; Charlotte, North Carolina

August 2-5, 2012; Reno, Nevada

Tres Leche

1	Can	Eagle Brand® Sweetened Condensed Milk
1	Can	Evaporated milk
1	Pint	Heavy cream
		Cake tops from 5-6 cakes
		Whipped cream
		cinnamon

Cut cake tops into cubes. You need enough to fill a half-sheet cake pan.

Mix 3 milks together and pour over cake cubes. (This can be mixed ahead of time and stored in refrigerator before pouring over cake.) Press cake down to soak up all remaining liquid.

Beat whipped cream, and spread over top of cakes. Sprinkle with cinnamon. Makes a half-sheet pan.

Heather Campbell

Mamie Sue's Chicken Salad

5		Chicken breasts
6		Boiled eggs
1	C	Diced celery
1	C	Diced onion
		Salt & pepper to taste
1	Box	Lemon JELL-O (small box)
1	C	Mayonnaise
2	3-oz	Cream cheese

Boil and chop chicken.

Dissolve lemon JELL-O in water; mix mayonnaise with softened cream cheese.

Combine all ingredients.

Sandy Cook

Banana Pudding

1	Can	Eagle Brand® Sweetened Condensed Milk
1-1/2	C	Cold water
1	Small	Pkg instant vanilla pudding (Cheesecake pudding works great)
2	C	Whipping cream (1 pint), whipped Vanilla wafers
3	Med	Bananas, sliced and dipped in lemon juice

COMBINE sweetened condensed milk and water in large bowl. Add pudding mix; beat until well blended. Chill 5 minutes.

FOLD in whipped cream. Spoon 1 cup pudding mixture into 2 1/2-quart glass serving bowl.

TOP with one-third each vanilla wafers, bananas and remaining pudding. Repeat layering twice, ending with pudding mixture. Chill thoroughly.

Sandy Cook

Chocolate Fudge Icing

1	C	Butter (use sticks only)
2/3	C	<i>Karo</i> ® syrup
1/2	Tsp	Salt
2	C	Cocoa
1	Tsp	Vanilla
2/3	C	Water
2	Lbs	Powdered sugar

Bring butter to room temperature. It should still be cool, where you can mash it with a fork, but not too warm.

Cream butter with *Karo*®, salt and vanilla. If you use dark *Karo*®, your icing will be darker.

Then blend in cocoa. Measure cocoa from can into a measuring cup; do not pack.

Add water and sugar alternately till smooth and creamy. NOTE: may not need all the water. Use sparingly.

May be kept at room temperature for a few weeks. It can be refrigerated or frozen. Bring to room temperature before using or it will be too thick.

This icing is a true dark brown color.

Pat Wiener

Number Cakes

DeNeise Barlow is a member of the Houston Cake Club, but she lives in far east Texas [she calls it Louisiana]. She demonstrated these delightful cakes at the Cake Decorating Extravaganza, and graciously agreed to let me share them with you, in case you were unable to attend.

You don't have to own ten pans for the numbers 0-9. DeNeise cut these numbers out of file folders. They could be made out of paper and laminated – certainly would be a lot cheaper than ten pans.

Two of these numbers can be cut out of an 11" x 15" cake. Add fondant accent pieces and/or candy items that carry out your theme.





The Batter Splatter Newsletter

November 2009

Volume 6 Issue 10

Houston Cake Club, PO Box 891473, Houston, TX 77289

Phone: (281) 733-6080 Fax: (281) 474-9296

www.HoustonCakeClub.com email: info@HoustonCakeClub.com

Newsletter Editor: Helen Osteen, Phone: (713) 204-3218, Helen@OsteenJewelry.com

Meeting is November 24th at 10 AM

at Larry's Arts & Crafts, 1510 Richey Rd, Pasadena TX

President's Pearls

Happy Thanksgiving! What a wonderful time of the year to reflect on how blessed we truly are. It's also a great time to thank the brave men and women who keep our country safe. Many of them won't make it home for the holidays. We are asking folks to bring 2 dozen cookies and a short note of thanks. We'll be packing cookie care packages instead of a demo in November. Remember these packages may take 3 weeks to get to our troops and they are going to hot desert areas - therefore, no sweet breads which would be moldy or fudge which would melt. Check out the newsletter for more info. If you can't make the meeting or can't bring cookies, we are accepting money to help offset the cost of shipping. Share your cookie talent and say thanks.

Our meeting question this week is ... What last minute tip or idea would you like to share? Bring or send a recipe or picture if you'd like it included in the next newsletter or on the web. With the holidays fast approaching, we all need ideas.

Speaking of last minute ideas, our Play Day this Sunday will help you to use a Cricut to reduce the time it would normally take to cut out designs for a cake. Helen & Lori are going to take the mystery out of working with a Cricut, gumpaste, and other mediums to decorate a cake. Even if you don't have a Cricut and are interested in how well this works, you're welcome to join in. It's a great way to get hands-on to see if this technique works for you. You must sign up BEFORE Sunday. The Play Day is almost full and we want to

make sure there is enough room. Also, at our November meeting we will be scheduling a spring time Play Day with different techniques Susie Araya uses on some of her cakes.

Remember we need those items for the newsletter and website. Send those recipes for the goodies brought to the Extravaganza. If you'd like to share and can't make the meeting, email me info@HoustonCakeClub.com and we'll let your voice be heard. Sandy Cook shared an idea in last month's newsletter and earned herself a raffle ticket that turned out to be the winning ticket. You could be next....

Happy Thanksgiving & see you at the meeting

Lori

Meeting Agenda

- **Open – Welcome**
 - Question this meeting: What's tip or idea would you like to share?
 - Next meetings question???
- **Minutes – Secretary**
 - Read
 - Approve
- **Treasurer's Report**
- **Pass around sign-up – demo, goodies, question/tips & portfolio/pictures**
- **Thanks to September demo and snack folks**
- **Announce who/what demo is for January**

Old Business:

- **Play day –**
 - Chimney Cake – cancelled
 - Cricut mystery revealed –comments
 - Schedule Susie's Play Day
- **Christmas party reminder**
- **Garage sale date – from last meeting**
- Any other???

New Business

- **Renew HoustonCakeClub.com web name**
- **Ideas for future teachers/classes**
- Any other???
- **Raffle**

Birthday & Anniversary Wishes

Happy Birthday to **Joyce Chu** (December 2nd), **Martha Hickman** (December 2nd), **Susie Jahn** (December 3rd), **Maria Inafuku** (December 7th), **Sherri Lindsey** (December 10th), **Patsy Colvin** (December 11th), **Barbara Hawkins** (December 12th), **John Hartley** (December 15th), **Joanne Choppin** (December 15th), **Linda Williams** (December 19th), **Connie Stryk** (December 20th), **Helen Osteen** (December 22nd), **Hannah Abraham** (December 23rd), and **Argie Johnson** (December 27th).

Happy Anniversary to **Tina & Joe Buentello** (December 1st), **Gina Marie & Roel Rios** (December 3rd), **Mary & Greg Nicholas** (December 11th), **Mary Lou & John Klinkhammer** (December 14th), **Rhonda & Ean McNaughton** (December 19th), and **Ruth & James Boone** (December 21st).

October Events

Sherri Lindsey had planned to demonstrate gumpaste roses and tricks of the trade. She had not planned on the flu. I am so sorry Sherri was sick, but we all appreciated her not sharing the flu with us. Sherri promised to demonstrate in the spring, so we will still get to see her methods.

Kathy Brinkley and I had just attended the Corpus Christi Day of Sharing, and watched **Gary Homan** (also a Houston Cake Club member) demonstrate how she uses leftover gumpaste. Rather than rolling it in a little ball, wrapping it in Saran Wrap and putting it away to turn hard as a rock, Gary suggested that you roll out the gumpaste and cut out flowers and store them for those last-minute cakes. Here's the cake she demonstrated:



One the drive home from Corpus Christi, Kathy and I talked about what a marvelous demonstration this would be for our club. Little did we know she would need it so soon. Thankfully Kathy made some notes and was able to fill in for Sherri. Thank you, Kathy.



We had 29 people at our October meeting. We have 108 members, and 81 active members.



Dena Bryngelson demonstrated a sculpted pumpkin with a ghost at the Corpus Christi Day of Sharing. Her husband, Lynn, was her assistant in the demo, and he did an excellent job.



Upcoming Events

November 22, 2009 ~ Play Day for Cricut. **Lori Gust & Helen Osteen** are leading the Play Day at Larry's, from 1 to 5 PM. \$10 for members and \$15 for nonmembers. Learn how to use the Cricut to cut out gumpaste letters, figures and designs, as well as stencils you can use on buttercream and fondant. Lori will demonstrate how to import your image, and create your own custom design, or use clip art to create a design. If you have a Cricut, bring it, and we will learn together. If you don't have one, see what it can do so you can put it on your wish list for Christmas.



December 6, 2009 ~ Yvette Humbert is teaching a pillow class in Waco. Call Esther Allen (254)405-5706 or email weddingcakesbyesther@yahoo.com for more information.

December 8, 2009 ~ Christmas Luncheon ~ 11 AM, Chabuca's Restaurant, 316 W Nasa Rd 1, Webster TX 77598-5210. There will be a "rob your neighbor" gift exchange, with a gift between \$10 and \$15. You do not have to participate in the gift exchange.

January 17-18, 2010 ~ Chris Russom and Marjorie Chua of "Let Them Eat Cake" will teach classes in Waco, Texas. There are 4 workshop classes. Call Esther Allen (254) 405-5706 or email weddingcakesbyesther@yahoo.com for more information. There is a non-refundable deposit of \$100 for each class. Classes are limited to 20 students, first-come, first-serve basis. You may take any or all the classes.

- **Basic Painting:** each student will learn different techniques in painting on fondant/gumpaste; black fondant canvas provided; \$265.

- **Sculpting Chocolate Faces:** an intermediate chocolate clay class; each student will learn the basics of sculpting a face/head; chocolate clay included; \$265.

February 27-28, 2010 ~ That Takes the Cake! Austin, TX. 2010 Sugar Art Show & Cake Competition. Showcake Theme: Science Fiction and Fantasy. The cakes will be out of this world! www.capitalconfectioners.com

May 2, 2010 ~ Pearland Cake Society, Day of Sharing, www.pearlandcakesociety.com

June 27, 2010 ~ Frosting Creators of San Antonio, Day of Sharing, www.frostingcreators.com

September 12, 2010 ~ Houston Cake Club, Cake Decorating Extravaganza. Be sure to mark this date.

Monthly Demos and Refreshments

Contact **Kathy Brinkley** cakekat@aol.com (281) 448-2952 to let her know what you would like to demonstrate, or sign up at the meeting.

	Refreshments	Demonstration
November	Maricela Vilchis	
December	Christmas Party	Christmas Party
January	Sandy Cook Leigh Bryant	
February	Shar Baker	
March	Sandra Hughes; Melissa Karabanoff	
April	Eunice Estrada	
May		Pat Wiener
June		
July		
August		
September	Bonnell Templet	
October	Maria Inafuku	
November		
December	Christmas Party	Christmas Party

Photo Album Sharing Roster

If you would like to bring your photo album to share at the meeting, please sign up. Contact **Kathy Brinkley** cakekat@aol.com (281) 448-2952.

	Member	Member
November	Alice Lopez	
December	Christmas Party	Christmas Party
January	Bonnell Templet	
February		
March	Melissa Karabanoff	
April		
May		

June
July
August
September
October
November
December Christmas Party Christmas Party

You can earn a discount card by attending two (2) Houston Cake Club sponsored events within twelve (12) months. These events include:

- our monthly meeting (4th Tuesday of the month from 10 AM to noon)
- Play Days held on Sunday afternoon
- Cake Decorating Extravaganza to be held September 13th.

The discount card is honored at Larry's Arts & Crafts in Pasadena, Cake Craft Shoppe in Sugar Land, www.cakecraftshoppe.com, and Make-a-Cake, www.makeacakehouston.com.

Log on www.HoustonCakeClub.com to access membership and class registration information.

We accept PayPal through HoustonCakeClub@OsteenJewelry.com.

If you prefer to pay by check and need the appropriate forms, either call (713) 204-3218, and leave a voice mail message, or email Helen@OsteenJewelry.com, or you can print the forms from our website.

Officers

Office	Office	Email Address	Phone
President	Lori Gust	cakes@CakePlace.com	(281) 733-6080
Vice President	Kathy Brinkley	Cakekat@aol.com	(281) 448-2952
Secretary	Jan Hutto	pookie48@sbcglobal.net	(281) 370-6000
Treasurer	Helen Osteen	helen@osteenjewelry.com	(713) 204-3218

ICES Conventions

March 11-14, 2010; Midyear Meeting, Charlotte, North Carolina

August 12-15, 2010; San Diego, California

August 4-7, 2011; Charlotte, North Carolina

August 2-5, 2012; Reno, Nevada

Pecan Tassies

1	C	Butter, softened
8	Oz	Cream cheese, softened
2-1/2	C	All purpose flour
1-1/2	C	Firmly packed brown sugar
1-1/2	C	Chopped pecans
2		Large eggs
2	Tbsp	Butter, melted
2	Tsp	Vanilla extract
1/8	Tsp	Salt



Beat 1 cup butter and cream cheese at medium speed with an electric mixer until creamy. Gradually add flour to butter mixture, beating at low speed. Shape mixture into 48 balls, and place on a baking sheet; cover and chill 1 hour.

Place 1 dough ball into each lightly greased muffin cup in mini muffin pans, shaping each into a shell.

Whisk together brown sugar and next 5 ingredients. Spoon into tart shells.

Bake at 350° for 20 minutes or until filling is set. Cool in pans on wire racks 10 minutes. Remove from pans; cool on wire racks 20 minutes or until completely cool. Makes 4 dozen

Kathy Brinkley

Carrot Cake Cheesecake

		CARROT CAKE
1	Box	Duncan Hines Decadent Carrot Cake
1	C	Hot tap water (for soaking carrots and raisins)
2		Eggs
1/4	C	Vegetable oil
8-1/2	Oz	Can crushed pineapple, packed in juice, drained well, reserve juice
1/2	C	Coconut (optional)
1/2	C	Chopped walnuts
		CHEESE CAKE FILLING
2	8 oz	Cream cheese
3/4	C	Sugar
2-1/2	Tsp	Vanilla extract
3		Eggs
		PINEAPPLE CREAM CHEESE ROSTING
2	Oz	Cream cheese, softened
1	Tbsp	Butter, softened
2	C	Powdered sugar
1-1/2	Tsp	Vanilla extract
2	Tbsp	Pineapple juice

CARROT CAKE: Soak carrots and raisins in 1 cup HOT tap water, allow to stand for 5 minutes. Drain and squeeze out excess water from carrots and raisins.

In mixing bowl add dry mix, 2 eggs, 1/4 cup oil. Add well drained carrots, raisins and pineapple. Add coconut and walnuts. Mix well by hand. Spread 2 cups of carrot cake on bottom of a greased 9-9 1/2" springform pan. Reserve remaining carrot cake.

CHEESE CAKE FILLING: In large bowl beat cream cheese, sugar and vanilla until smooth. Beat in eggs.

Spread 1/2 of the cheesecake batter on top of the carrot cake. Spoon on remaining carrot cake and top with remaining cheese cake batter. Do not marble with knife.

Bake in a 350° preheated oven for 50-60 minutes or until cake is set and cooked through.



Cool to room temperature. When cake is cooled frost with Pineapple Cream Cheese frosting. Or top with Duncan Hines Cream Cheese Frosting. Refrigerate for 3 hours and serve chilled.

PINEAPPLE CREAM CHEESE ROSTING: Beat Cream cheese, butter, vanilla, and pineapple juice until smooth. Beat in powder sugar until smooth. Frost top of cheesecake.

Kathy Brinkley

White Chocolate Raspberry Swirl Cheesecake Pie

2	Pkg	(8 oz ea) cream cheese, softened
1/2	C	Sugar
1/2	Tsp	Vanilla
2		Eggs
3	Sq	Baker's white chocolate, melted
1		Graham cracker piecrust
3	Tbsp	Raspberry preserves

Heat oven to 350° F.

Beat cream cheese, sugar and vanilla with mixer until well blended. Add eggs and mix just until blended. Stir in chocolate. Pour into crust.

Microwave preserves in small bowl on HIGH 15 seconds or until melted. Dot top of cheesecake with small spoonfuls of preserves; swirl gently with knife.

Bake 35 to 40 minutes or until center is almost set. Cool. Refrigerate 3 hours.

Casey Marchan

No Bake Rum Balls

12	Oz	Chocolate chips
1	C	Sugar
6	Tbsp	Light corn syrup
1	C	Rum
5	C	Finely chopped vanilla wafers Crushed nuts (optional)

Melt chocolate. Mix in remaining ingredients. Make into 1-inch balls. Roll in confectioner sugar. Add crushed nuts if desired.

These are delicious and potent.

Casey Marchan

No Bake Peanut Butter Balls

1-2	C	Peanut butter (I prefer Reese's brand) Powdered sugar Powdered milk (optional; I prefer Carnation)
-----	---	--

Take about 1-2 cups of peanut butter and mix together with enough powdered sugar (several cups) to form dough-like ball that's formable.

You can add powdered milk, but I usually don't. If you do, start with a teaspoon at a time.

Now form the dough into 1" balls and then roll around in powdered sugar.

Keep refrigerated until they're all gone.

Casey Marchan

Innterested in a Cake Decorating Job?

Three Brothers Bakery is always looking for cake designers/decorators.

If you want to learn on your feet, give us a call or come by 4036 S. Braeswood Blvd. Houston, TX 77025 or 713.666.2551 x23 or 713.299.2139 cell or email us at work@3brothersbakery.com.

Last weekend we made a 3 foot tall jukebox which revolved on a cake to feed 500! Check us out at www.3brothersbakery.com



The Houston Cake club would like to show their appreciation by sending cookies to the soldiers. **Please bake your favorite cookies or choose from one of the recipes in this letter, and bring them to the meeting.** We will put different kinds together and get them ready to ship. If we send them priority mail, they should be delivered before Christmas.

Best Cookies to Ship

This website has a list of 40 Best Cookie Recipes for Shipping. Basically good candidates for shipping are not crispy cookies, but cookies that are chewy. Dried [fruits](#) in the recipes will help the cookie stay moist and fresh longer. Cookies with eggs in the recipe are by far better travelers than cookies without eggs.

<http://www.bakingdelights.com/2007/11/13/christmas-countdownthe-40-best-cookie-recipes-for-shipping/>

The following recipes are supposed to be the ones that are the absolute best.

Old Fashioned Molasses Crinkles

2-1/4	C	All purpose flour
2	Tsp	Baking soda
1	Tsp	Ground cinnamon
3/4	Tsp	Ground ginger
1/2	Tsp	Ground allspice
1/2	Tsp	Ground cloves
1/4	Tsp	Cayenne pepper or 1/4 tsp chipotle powder
1/2	Tsp	Salt
1/2	C	Vegetable shortening at room temperature
1/2	Stick	Unsalted butter, softened
1	C	Packed dark brown sugar
1	Large	Egg
1/2	C	Grandma's molasses (NOT black strap or Barbados)
		Granulated sugar for sugaring tops of cookies

Whisk together flour, baking soda, cinnamon, ginger, allspice, cloves, and salt in a bowl until combined.

Beat together shortening, butter, and brown sugar in a large bowl with an electric mixer at medium-high speed until pale and fluffy, about 3 minutes in a stand mixer (preferably fitted with paddle attachment) or 6 minutes with a handheld. Add egg and molasses, beating until combined. Reduce speed to low, then mix in flour mixture until combined.

Put oven racks in upper and lower thirds of oven and preheat oven to 375°F.

Roll 1 heaping teaspoon of dough into a 1-inch ball with wet hands, then dip 1 end of ball in sanding sugar. Make more cookies in same manner, arranging them, sugared side up, 2 inches apart on 2 ungreased baking sheets.

Bake cookies, switching position of sheets halfway through baking, until undersides are golden brown, 10 to 12 minutes total, then cool on sheets 1 minute. Transfer to racks to cool completely. Makes 6 dozen

Ranger Crinkles

2	C	All purpose flour
3/4	Tsp	Baking powder
3/4	Tsp	Baking soda
1/2	Tsp	Salt
2/3	C	(1 stick plus 2-2/3 tbsp) unsalted butter, slightly softened
1/2	C	White vegetable shortening
1-1/3	C	Packed light brown sugar
2/3	C	Sugar
2	Large	Eggs
2-1/2	Tsp	Vanilla extract
2	C	Old fashioned rolled oats
2	C	Corn flakes, crushed
1-1/4	C	Chopped pecans (5 oz)
1-1/4	C	Shredded or flaked sweetened coconut (about 3-1/2 oz)

Preheat the oven to 375°F. Grease several baking sheets or coat with nonstick spray.

In a medium bowl, thoroughly stir together the flour, baking powder, baking soda, and salt; set aside. In a large bowl, with an electric mixer on medium speed, beat together the butter and shortening until lightened. Add the brown sugar and sugar and beat until fluffy and smooth. Add the eggs and vanilla and beat until evenly incorporated. Beat or stir in the flour mixture until evenly incorporated. Stir in the oats, corn flakes, pecans, and coconut until evenly incorporated. Let the dough stand for 5 to 10 minutes, or until firmed up slightly.

Shape portions of the dough into generous golf-ball-sized balls with lightly greased hands. Place on the baking sheets, spacing about 3 inches apart. Using your hand, pat down the balls until about 1/3 inch thick.

Bake the cookies, one sheet at a time, in the upper third of the oven for 8 to 11 minutes, or until tinged with brown and just beginning to firm up in the centers; be careful not to over bake. Transfer the sheet to a wire rack and let stand until the cookies firm up slightly, about 3 minutes. Using a spatula, transfer the cookies to wire racks. Let stand until completely cooled.

Store in an airtight container for up to 1 week or freeze for up to 1 month.

Servings: Makes 35 to 40 (3 3/4-inch) cookies.

Quaker Famous Oatmeal Cookies

¾	C	Shortening
1	C	Firmly packed brown sugar
½	C	Sugar
1		Egg
¼	C	Water
1	Tsp	Vanilla
1	C	All purpose flour
1	Tsp	salt
½	Tsp	Soda
3	C	Uncooked Quaker Old Fashioned Oats

Beat shortening, both sugars, egg, water, and vanilla together until creamy.

Stir in dry ingredients except the oats. Mix well.

Stir in oats and optional ingredients if you are using them

Drop by teaspoon on greased cookie sheet or Silpat

Bake at 350 for 8-10 minutes. Do NOT over bake.

Let cool a few minutes on the cookie sheet before removing to cool completely.

Yield:5 dozen cookies

Chocolate Pixie Cookies

2	C	Flour
2	Tsp	Baking powder
½	Tsp	Salt
1	Tsp	Cardamom
½	Tsp	Cracked black pepper
¾	C	Hershey's Special Dark Cocoa
½	C	Unsalted butter
2	C	Sugar
4		Eggs
		Confectioners' sugar

Cream butter and sugar, add eggs and cocoa and mix until smooth. Mix dry ingredients except confectioners and add to butter mixture. Chill for 30 minutes.

Roll 1 tsp of the dough into balls and roll in confectioners to coat. Set 2 " apart of Silpat covered baking sheet.

Bake at 300 for 18-20 minutes. Cool. Makes 48 cookies.

Sugar Cookies

1-1/2	C	Butter, melted
2	C	White granulated sugar
4		Eggs, beaten
1-1/2	Tsp	Baking powder (or 1 tsp baking soda, for a softer cookie)
1	Tbsp	Vanilla extract
5	C	flour

Melt the butter. Whisk in the sugar, let cool until lukewarm, then beat in the eggs. add flour and baking powder (or soda). Chill for about 30 minutes in the freezer or overnight in the fridge.

Roll out about 1/8 inch thick on a lightly floured board, cut, and place on ungreased baking sheets. Bake at 375 for 8-10 minutes. Cookies will be golden at the edges but do not let them brown. let cool and decorate as desired.

Amount varies with size of cookie cutters.

Chocolate Intrigue Cookies

2	C	Flour
1/3	C	Dark cocoa
1/2	Tsp	Coarsely ground black pepper
1	Tsp	Baking soda
1/2	Tsp	salt
2	Sticks	Unsalted butter
2	C	Sugar
2		Eggs
2	Tsp	Vanilla
3/4	C	Bittersweet chocolate chunks
3/4	C	Dark chocolate chips
3/4	C	Macadamia nuts or Brazil nuts, chopped coarsely
3/4	C	Sweetened coconut

Mix dry ingredients together.

Cream the butter. Add sugar and mix until light. Beat in the egg. Blend in vanilla. Add the dry ingredients and mix well. Stir in the coconut, nuts, and chocolate and blend well.

Drop by teaspoons onto a parchment or Silpat covered cookie sheet. Bake about 10 minutes, or until set. Remove from oven and allow to cool on sheet for 5 minutes before removing to cool completely. For a fancier cookie drizzle melted white chocolate over top. 4 dozen cookies that will disappear very fast.

The Best Peanut Butter Cookie

2-1/2	C	Flour
1	Tsp	Baking powder
1	Tsp	Baking soda
1	Tsp	Salt
1/2	C	Unsalted butter
1/2	C	Vegetable shortening
1	C	Peanut butter
1	C	Sugar
1	C	Brown sugar, firmly packed
2		Eggs, beaten
1	Tsp	Vanilla

Preheat oven to 350° F.

Stir together dry ingredients.

In mixer cream butter, shortening and peanut butter until smooth. Add sugars and continue beating until well blended. Add eggs, one at a time, then vanilla. Add flour mixture and blend well, you may need to do that part by hand.

Shape dough into 1" balls. Place on the Silpat covered baking sheet 2 inches apart. Flatten with a ford dipped in flour and then flatten the other way to create cross hatching.

Bake for 8-10 minutes for chewy, 10-12 minutes for crispy/chewy, and 12-14 minutes for crispy but watch carefully. Cool completely. about 6 dozen.

Raspberry Chocolate Cookies with Toasted Almonds

1/2	C	Unsalted butter
1/2	C	Shortening
3/4	C	White sugar
3/4	C	Brown sugar
2		Eggs
2	Tsp	Vanilla extract
2-1/4	C	All purpose flour
1	Tsp	Baking soda
1	Tsp	Salt
2	C	Raspberry swirl chocolate chips**
1	C	Unsalted almonds, chopped and toasted

Preheat oven to 350F. Grease cookie sheets, or use parchment or Silpat sheets. Cream together butter and shortening, sugars, and vanilla until light and fluffy. Add eggs, one at a time mixing well after each.

Stir dry ingredients together and stir into butter mixture. Stir in chips and almonds. Drop from teaspoon onto baking sheets and bake for 8-10 minutes, until just done. Take them out slightly underdone and allow to sit for 5 minutes before removing them from the

baking sheet. It takes a little experience to know just when to take them out of the oven for the perfect texture. Makes about 4 dozen.

Hershey's raspberry chips have been discontinued, but Amish Alley does carry raspberry chocolate chips as well as many other hard to find items. Try their website: http://stores.ebay.com/AMISH-ALLEY_BAKERS-CORNER_Coating-Wafers-Cookie-Drops_W0QQcolZ4QQdirZQ2d1QQfsubZ6955954QQftidZ2QQtZkm

Peanut Butter Kisses

1/2	C	Granulated sugar
1	C	Brown sugar
1	C	Peanut butter
1	C	Unsalted butter
2		Eggs
3	C	Flour
1-1/2	Tsp	Baking soda
1	Tsp	Baking powder
		Sugar for rolling
7	Doz	Hershey's kisses, unwrapped

Beat sugar, brown sugar, butter, peanut butter and eggs until blended. Stir in flour, baking powder, baking soda, and salt if using homemade peanut butter. *You can freeze at this point if you wish.*

Shape dough in 1" balls and roll in granulated sugar (or colored sugar or red and green sprinkles). *You can freeze at this point if you wish. Just flash freeze the balls on a cookie sheet and then toss into a freezer container.*

Place 1" apart on cookie sheet covered with Silpat or left ungreased. Bake 8-10 minutes. Immediately press Hershey kiss into each cookie when you remove them from the oven. *Freeze. I usually freeze these in layers in a food grade plastic bin with wax paper between.*

White Chocolate, Cranberry & Macadamia Nut Cookies

3	C	All purpose flour
1	Tsp	Baking soda
¾	Tsp	Salt
1	C	Unsalted butter, room temperature (2 sticks)
1	C	Packed golden brown sugar
¾	C	Sugar
2	Large	Eggs
1	Tbsp	Vanilla extract
1-1/2	C	Dried cranberries (about 6 oz)
1-1/2	C	White chocolate chips (about 8-1/2 oz)
1	C	Coarsely chopped roasted salted macadamia nuts (about 4-1/2 oz)

Preheat oven to 350°F. Line 2 large rimmed baking sheets with parchment paper. Sift first 3 ingredients into medium bowl. Using electric mixer, beat butter in large bowl until fluffy. Add both sugars and beat until blended. Beat in eggs, 1 at a time, then vanilla. Add dry ingredients and beat just until blended. Using spatula, stir in cranberries, white chocolate chips, and nuts.

For large cookies, drop dough by heaping tablespoonfuls onto prepared sheets, spacing 2 1/2 inches apart. For small cookies, drop dough by level tablespoonfuls onto sheets, spacing 1 1/2 inches apart.

Bake cookies until just golden, about 18 minutes for large cookies and about 15 minutes for small cookies. Cool on sheets. **Do ahead** *Can be made ahead. Store airtight at room temperature up to 2 days or freeze up to 2 weeks.* Makes 36 (large) or 72 (small) cookies.

Tips for Shipping Cookies

Packing:

1. Use a vacuum sealer. Seal the bag and then place the sealed bag into a bag that you blow up like a balloon. Just place to original bag in, zip all but one edge, blow it up like you were inflating a party balloon and finish zipping.
2. Pack the inflated bags in popcorn.
3. Another thing to do is to be sure to use a label on each package. For example: *4 doz. chocolate chip cookies, Baked 1/23/08*
4. If you send peanut butter cookies or any cookies that contain nuts, please label each bag "contains nuts."
5. Add a packing list to the inside of the package, with the recipient's address as well as your own.
6. **AVOID PACKING PEANUTS:** The Marines have asked us not to use packing peanuts to as packing material. Because of the heat and static cling, they are almost impossible to clean up.
7. **RE-USABLE PACKING MATERIALS:** Use those little plastic-wrapped packages of ten tissues for packing material; it helps to cushion other items in the package, the tissues are dry even after your Marine has packed them around in their pocket for a couple days, and they can use it for toilet paper which is in short supply in many places! Use those worthless, plastic grocery sacks for packing material; they're plentiful here, and useful over there! I've heard: Pack homemade cookies with a slice

of bread to keep them fresher. Air-popped popcorn as a packaging material helps keep cookies from breaking.

8. **BOXES AND PACKING TAPE:** Use sturdy cardboard boxes to ship your items. Avoid using recycled boxes that may be damaged, torn, or punctured. Use clear packing tape to seal all openings of the box. Avoid using masking tape, scotch tape or duct tape to seal closures (it does not hold up as well as clear packing tape in hot climates or under extreme conditions).
9. **PACKAGING TIPS:** Use plastic bags with zip-style closures for everything (like ziploc™ bags). They keep out sand, they keep out rain. VERY USEFUL ITEMS and our resourceful Marines are re-using them for all sorts of things. Quart size are great to keep their wallets and personal photos with them, in one of their many pockets, and they stay dry.
10. **TIME TO ARRIVE:** Packages are taking between 21-28 days to arrive. Smaller packages arrive in less time. When you take your package to the postal facility to ship, you pay for shipping to either NY or CA and you can select priority mail. However, once the package is in the hands of the military, they will prioritize when the packages are delivered. I am not aware of any organization that subsidizes cost of mailing care packages; if anyone has ideas, please let me know.
11. **PACKAGE SIZE:** Keep the packages small in size and under 5 pounds in weight. Larger packages take longer to be delivered and are more cumbersome for your Marine to haul around. Smaller, more frequent packages are your best option. I had been using 12x9x4 boxes and those were probably on the verge of being large, so I switched to the #4 priority boxes, which is about an 8 or 9" cube. The Marine Corps says "No bigger than a shoe box" is the best size.
12. **HOME-BAKED GOODS AND RECIPES:** Home-baked is frequently requested and difficult to ship! Sealing the home-baked goods with a heavy-duty "seal-a-meal" system will help retain freshness. Cookies and brownies are about the only thing that travel well; banana bread gets moldy long before it arrives. Nestle USA's baking products has a section on their web site that provides great tips for making and sending homemade treats, as well as "desert safe recipes". Visit their web site at www.verybestbaking.com.
13. Many concerned groups and individuals across the country have expressed interest in sending baked goods to the U.S. troops in the Middle East. In response, the Toll House Test Kitchen has modified favorite TOLL HOUSE® recipes to withstand the desert heat and to meet the restrictions of the Middle East countries. Middle East countries prohibit the following because they are contrary to the Islamic religion:
 - the entry of pork or pork by-products
 - alcoholic beverages (or items containing any alcohol, including vanilla)
 - home-baked treats should not contain allspice or nutmeg - spices are considered aphrodisiacs.

A card should be included with the package stating that the products were made following these guidelines. This will facilitate passage into the country.



The Batter Splatter Newsletter

December 2009

Volume 6 Issue 11

Houston Cake Club, PO Box 891473, Houston, TX 77289

Phone: (281) 733-6080 Fax: (281) 474-9296

www.HoustonCakeClub.com email: info@HoustonCakeClub.com

Newsletter Editor: Helen Osteen, Phone: (713) 204-3218, Helen@OsteenJewelry.com

Christmas Social Luncheon is December 8th at 11 AM

at Chabuca's Restaurant, 316 W Nasa Rd 1, Webster TX 77598. Please RSVP with Helen by Friday, December 4th. We need to let Chabuca's know how many will be there.

Since the 4th Tuesday is December 22nd, our meeting date was changed.

President's Pearls

Hope every one had a Happy Thanksgiving. Thanks to all those who made cookies, brought boxes, packed care packages and boxes, donated cards to write good wishes & appreciation, donated money for shipping and shipped the boxes for our brave men and women who keep our country safe. We made almost 30 generous cookie care packages. What a wonderful way to start the holidays.

Our question for December is ... Will you be able to make it to the Christmas party??? We sure hope to see whoever can break away and join us for lunch and socializing. See more info in the newsletter and let Helen know if you can make it – it's easier to get an idea of how many seats we need. If your plans change at the last minute and you are able to come, please do. We'll squeeze you in – no problem.

Merry Christmas and a Blessed New Year

Lori

Rob Your Neighbor Gift Exchange

At the November meeting, we voted to bring gifts to exchange. This is not required, but if you are interested, please bring a gift that cost no more than \$15. The gift should be wrapped.

Share Your Christmas with the Shriners Hospital

During our October meeting, we discussed the charity for this year. **Bonnell Templet** suggested the Shriners Hospital here in Houston. Their hospital in Galveston was hit especially hard by Hurricane Ike.

Ruby Ott explained that there are only two rooms used by the families, and about 42 beds for children.

Bonnell corresponded with officials at the hospital. Gifts for teenage children are in short-supply, and that is what we have been asked to bring. Please wrap the gifts and place a card with age and gender on the gift. **Retta Pryor** offered her clown services when the gifts are delivered to the hospital.

Birthday & Anniversary Wishes

Happy Birthday to **Laura Elena Guardiola** (January 3rd), **Mattie Ausbrooks** (January 8th), **Blanca Magana** (January 9th), **Kyla Myers** (January 9th), **Debra Lawson** (January 11th), **Guadalupe Ochoa** (January 12th), **B J Sorrels** (January 19th), **Linda Kennedy** (January 24th), and **Marissa Beltran** (January 29th).

Happy Anniversary to **Tammy & Richard Budziak** (January 4th), **Mattie & Kevin Ausbrooks** (January 8th), **Guadalupe & Gabriel Ochoa** (January 16th), **Barbara & Larry Hawkins** (January 19th), **Mary & Kenneth Prater** (January 20th), and **Parm & Jack Brown** (January 25th).

November Events

There was no demonstration at the November meeting because we used that time to pack the cookies to send to the troops. A special "thank you" to everyone that baked cookies and/or donated money for shipping. The cookies were shipped Friday, November 27th, so hopefully they will be delivered by Christmas.

We had 19 people at our October meeting. We have 109 members, and 82 active members.

Upcoming Events

December 6, 2009 ~ **Yvette Humbert** is teaching a pillow class in Waco. Call Esther Allen (254)405-5706 or email weddingcakesbyesther@yahoo.com for more information.

December 8, 2009 ~ **Christmas Luncheon** ~ 11 AM, Chabuca's Restaurant, 316 W Nasa Rd 1, Webster TX 77598-5210. There will be a "rob your neighbor" gift exchange, with a gift between \$10 and \$15. You do not have to participate in the gift exchange.

January 17, 2010 ~ Play Day for Cricut. **Lori Gust & Helen Osteen** are leading the Play Day at Larry's, from 1 to 5 PM. \$10 for members and \$15 for nonmembers. This is a repeat of class held November 22nd for those who were unable to attend. Learn how to use the Cricut to cut out gumpaste letters, figures and designs, as well as stencils you can use on buttercream and fondant. Lori will demonstrate how to import your image, and create your own custom design, or use clip art to create a design. If you have a Cricut, bring it, and we will learn together. If you don't have one, see what it can do so you can put it on your wish list.

January 17-18, 2010 ~ Chris Russom and Marjorie Chua of "Let Them Eat Cake" will teach classes in Waco, Texas. There are 4 workshop classes. Call Esther Allen (254) 405-5706 or email weddingcakesbyesther@yahoo.com for more information. There is a non-refundable deposit of \$100 for each class. Classes are limited to 20 students, first-come, first-serve basis. You may take any or all the classes.

- **Basic Painting:** each student will learn different techniques in painting on fondant/gumpaste; black fondant canvas provided; \$265.
- **Sculpting Chocolate Faces:** an intermediate chocolate clay class; each student will learn the basics of sculpting a face/head; chocolate clay included; \$265.

February 21, 2010 ~ Cricut PC Software class. **Mark Westerman** will teach a 1-day class on the software you can use with the Cricut. Mark will provide a CD/DVD with upgrade firmware (if necessary) for the Cricut, free version of Inkscape for editing picture files and a trial version of Sure Cuts a Lot (\$75 online if you wish to purchase) which allows you to send files to your Cricut from your laptop/PC. This allows you to cut the images you want, not limiting you to the Cricut cartridges. The class will be from 9-5 (8:45 to power up computers) with the fee being \$65.00 for members and \$85.00 for nonmembers. License for the Sure Cuts a Lot 2 software is not included.

February 27-28, 2010 ~ That Takes the Cake! Austin, TX. 2010 Sugar Art Show & Cake Competition. Showcake Theme: Science Fiction and Fantasy. The cakes will be out of this world! www.capitalconfectioners.com

March 23, 2010 ~ Garage Sale at our regular Houston Cake Club meeting. If you have items that you bought more than once, or seldom use, mark the price on it and bring it to the meeting. Plan now so you can recycle those toys.

May 2, 2010 ~ Pearland Cake Society, Day of Sharing. For more information, www.pearlandcakesociety.com

June 27, 2010 ~ Frosting Creators of San Antonio, Day of Sharing. For more information, www.frostingcreators.com

September 12, 2010 ~ Houston Cake Club, Cake Decorating Extravaganza. Be sure to mark this date.

Officers

Office	Office	Email Address	Phone
President	Lori Gust	cakes@CakePlace.com	(281) 733-6080
Vice President	Kathy Brinkley	Cakekat@aol.com	(281) 448-2952
Secretary	Jan Hutto	pookie48@sbcglobal.net	(281) 370-6000
Treasurer	Helen Osteen	helen@osteenjewelry.com	(713) 204-3218

Monthly Demos and Refreshments

Contact **Kathy Brinkley** cakekat@aol.com (281) 448-2952 to let her know what you would like to demonstrate, or sign up at the meeting.

	Refreshments	Demonstration
December	Christmas Party	Christmas Party
January	Sandy Cook Leigh Bryant	Debra Singletary
February	Shar Baker	
March	Sandra Hughes Melissa Karabanoff	Garage Sale
April	Eunice Estrada	
May	Susie Jahn	Pat Wiener
June	Susie Araya	
July	Kimberly Dukes-Warren Monique LeBlanc	
August	Nikki Banjoko	
September	Bonnell Templet	
October	Maria Inafuku	
November	Retta Pryor	
December	Christmas Party	Christmas Party

Photo Album Sharing Roster

If you would like to bring your photo album to share at the meeting, please sign up. Contact **Kathy Brinkley** cakekat@aol.com (281) 448-2952.

	Member	Member
December	Christmas Party	Christmas Party
January	Bonnell Templet	
February		
March	Melissa Karabanoff Sandra Hughes	
April		
May		
June		
July		
August		
September		
October		
November		
December	Christmas Party	Christmas Party

You can earn a discount card by attending two (2) Houston Cake Club sponsored events within twelve (12) months. These events include:

- our monthly meeting (4th Tuesday of the month from 10 AM to noon)
- Play Days held on Sunday afternoon

- Cake Decorating Extravaganza to be held September 12th.

The discount card is honored at Larry's Arts & Crafts in Pasadena, Cake Craft Shoppe in Sugar Land, www.cakecraftshoppe.com, and Make-a-Cake, www.makeacakehouston.com.

Log on www.HoustonCakeClub.com to access membership and class registration information.

We accept PayPal through HoustonCakeClub@OsteenJewelry.com.

If you prefer to pay by check and need the appropriate forms, either call (713) 204-3218, and leave a voice mail message, or email Helen@OsteenJewelry.com, or you can print the forms from our website.

ICES Conventions

March 11-14, 2010; Midyear Meeting, Charlotte, North Carolina

August 12-15, 2010; San Diego, California

August 4-7, 2011; Charlotte, North Carolina

August 2-5, 2012; Reno, Nevada

Chewy Coconut Chocolate Pinwheels

9	Tbsp	Butter at room temperature
1	C	Sugar
1	Large	Egg
1	Tsp	Vanilla extract
2	C	Cake flour, not self-rising
1/2	Tsp	Baking soda
1/4	Tsp	Salt
1-1/2	C	Unsweetened shredded desiccated coconut
1/3	C	Sweetened condensed milk



In the bowl of an electric mixer fitted with the paddle attachment, beat 8 tablespoons butter and the sugar on medium speed until fluffy. Add the egg and vanilla, and beat until combined.

In a medium bowl, whisk flour, baking soda, and salt. Add flour mixture to butter mixture, and beat on low speed until combined. Add coconut, and beat until combined. Roll out the dough between two 12-by-17-inch pieces of parchment paper into a 10 1/2-by-15 1/2-inch rectangle, a scant 1/4 inch thick. Using a sharp knife, trim dough to a 10-by-15-inch rectangle. Transfer dough to a baking sheet, and place in refrigerator to chill at least 1 hour.

Place the chocolate and the remaining tablespoon butter in the top of a double boiler or a heat-proof bowl set over a pan of simmering water. Melt completely, about 2 minutes, and remove from heat. Stir in the condensed milk. Let stand until slightly thickened, about 5 minutes.

Remove the dough from the refrigerator. Peel off the top piece of parchment. Using an offset spatula, spread the melted chocolate mixture over the dough. Using the bottom piece of parchment for support, roll the dough into a log. Wrap the log in parchment, and chill overnight.

Preheat oven to 350 degrees. Have ready two baking sheets lined with parchment paper. Remove the parchment from the log, and cut log into 1/4-inch-thick rounds. Place the rounds on the baking sheets, spaced 1 inch apart. Bake until light golden brown on edges, 8 to 10 minutes, rotating halfway through. Transfer cookies to a wire rack to cool. Bake or freeze remaining dough. Store the cookies in an airtight container up to 2 weeks.

Buttered Rum Meltaways

1-3/4	C	All purpose flour + 2 tbsp all-purpose flour
2	Tbsp	Cornstarch
2	Tsp	Ground cinnamon
2	Tsp	Freshly grated nutmeg
1/4	Tsp	Ground cloves
3/4	C	Butter
1	C	Powdered sugar
1/4	C	Dark rum
1	Tsp	Vanilla extract

Whisk flour, cornstarch, spices, and salt in a bowl. Put butter and 1/3 cup sugar into the bowl of an electric mixer fitted with the paddle attachment. Mix on medium speed until pale and fluffy. Mix in rum and vanilla. Reduce speed to low, and gradually mix in flour mixture.



Divide dough in half. Place each on a piece of parchment paper; shape dough into logs. Fold parchment over dough; using a ruler, roll and press into a 1 1/4-inch log. Wrap in parchment. Chill in freezer 30 minutes (up to 1 month).

Preheat oven to 350 degrees. Unwrap logs. Cut into 1/4-inch-thick rounds; space 1 inch apart on parchment-lined baking sheets. Bake until just golden, about 15 minutes. Transfer cookies to wire racks; let cool 10 minutes. Gently toss warm cookies with remaining 2/3 cup sugar in a resealable plastic bag. Cookies can be refrigerated in airtight containers up to 2 weeks.

Cornmeal Cherry Cookies

1	C	All purpose flour
1/2	C	Yellow cornmeal
1/2	Tsp	Baking powder
1/8	Tsp	Salt
6	Tbsp	Butter at room temperature
1/4	C	Sugar
1/2	Tsp	Vanilla extract
1		Large egg
1	Tsp	Freshly grated orange zest
1/4	C	Dried cranberries or cherries, finely chopped



In a medium bowl, whisk together flour, cornmeal, baking powder, and salt. With an electric mixer, cream butter and sugar until light and fluffy. Beat in vanilla, egg, and orange zest. With mixer on low, gradually add flour mixture; beat until just combined. Stir in cherries.

Transfer dough to a lightly floured surface; pat into a log, 8 inches long and 2 inches wide. Wrap dough in parchment; form it into a rectangle by flattening the top and sides with your hands. Twist ends of parchment to seal. Refrigerate until firm, at least 1 hour.

Preheat oven to 350 degrees. Line two baking sheets with parchment. Slice dough 1/4 inch thick, rotating log 1/4 turn after each slice. Place 1/2 inch apart on baking sheets. Bake, rotating sheets halfway through, until cookies are firm to the touch, 10 to 12 minutes. Cool cookies on a wire rack. Store in airtight containers at room temperature up to 1 week.

Cranberry Noel Cookies

2	Sticks	Butter at room temperature
3/4	C	Sugar
2	Tbsp	Milk
1	Tsp	Vanilla extract
2-1/2	C	All purpose flour
1/2	Tsp	Salt
3/4	C	Dried cranberries
1/2	C	Chopped pecans

In the bowl of an electric mixer fitted with the paddle attachment, cream the butter and sugar on medium speed until light and fluffy, about 2 minutes. Add milk and vanilla. Beat until just combined. With mixer on low, gradually add flour, salt, cranberries, and pecans; continue beating until fully combined.

Turn dough out onto a clean work surface, and divide into 2 equal pieces. Shape each piece into an 8-inch log, about 2



inches in diameter. Wrap logs in plastic wrap, and refrigerate until firm, about 2 hours.

Preheat oven to 375 degrees. Using a sharp knife, cut logs into 1/4-inch-thick slices. Transfer to parchment-lined baking sheets, about 1 1/2 inches apart. Bake until edges are golden, 14 to 16 minutes, rotating baking sheets halfway through. Remove from oven, and transfer cookies to a wire rack to cool completely.

Once formed into logs and wrapped well in plastic, the dough can be stored in the freezer for up to a month. Before slicing, leave the dough at room temperature until it just begins to soften. For a festive variation, roll the edges in colored sanding sugar before baking.

Cream Cheese Walnut Cookies

4	C	All purpose flour
4	Sticks	Butter, softened
6	Oz	Cream cheese (not whipped) at room temperature
1-1/4	C	Sugar
2	Tbsp	Vanilla extract PLUS
1/2	Tsp	Vanilla extract
1	C	Finely chopped walnuts



Whisk together flour and salt in a large bowl; set aside. Put butter and cream cheese in the bowl of an electric mixer fitted with the paddle attachment. Mix on medium speed until pale and fluffy, about 2 minutes. Mix in sugar and vanilla. Reduce speed to low. Add flour mixture, and mix until just combined (do not overmix). Mix in toasted walnuts.

Transfer dough to a work surface. Divide in half; shape each half into an 8 1/2-inch long log about 2 inches in diameter. Wrap each log in parchment paper; freeze until firm, about 30 minutes or up to 2 weeks.

Preheat oven to 350 with racks in upper and lower thirds. Unwrap 1 log, and roll in 1/2 cup chopped walnuts, coating completely. Cut into 1/4-inch-thick rounds. Space 1 inch apart on baking sheets lined with parchment paper.

Bake cookies, rotating halfway through, until golden around edges, 18 to 20 minutes. Let cool on sheets on wire racks. Repeat with remaining log and remaining 1/2 cup chopped walnuts. Cookies can be stored in airtight containers at room temperature up to 3 days.

Orange Sable Cookies

1-1/4	C	Whole blanched almonds
1	C	Powdered sugar
12	Tbsp	Butter
3	Tbsp	Finely grated orange zest (2 to 3 oranges)
1	Large	Egg
1	Tbsp	Freshly squeezed orange juice
1-1/2	C	All purpose flour
1	C	Sanding or granulated sugar for rolling

Place almonds and confectioners' sugar in the bowl of a food processor. Process until mixture resembles coarse cornmeal; set aside.

Place butter and zest in the bowl of an electric mixer fitted with the paddle attachment. Beat on medium until light and fluffy, 2 to 3 minutes. On low, add almond mixture; beat until combined, 10 to 15 seconds. Add egg and orange juice; combine. Add flour; combine.

Place two 12-by-16-inch pieces of parchment on a clean work surface. Divide dough in half. Form a rough log with each half; place on parchment. Fold parchment over dough; use a ruler to roll and press dough into 1 1/2-inch-diameter logs. Wrap. Chill for at least 3 hours.

Preheat oven to 350 degrees. Line two baking sheets with parchment. Spread sanding sugar in a baking pan. Unwrap logs; roll in sugar to coat. Cut into scant 1/4-inch-thick rounds; place on sheets, 1 inch apart. Bake until edges turn golden, about 15 minutes, rotating halfway through. Transfer to a wire rack to cool. Bake or freeze remaining dough. Store baked cookies in an airtight container for up to 2 weeks.



Icebox Sugar Cookies

2	C	All purpose flour
2	Tsp	Baking powder
1/4	Tsp	Salt
1	Stick	Butter at room temperature
1	C	Sugar
1/4	C	Milk
1/2	Tsp	Vanilla extract



Whisk together flour, baking powder, and salt in a medium mixing bowl to aerate and break up any lumps. Set aside.

Combine butter and sugar in the bowl of a stand mixer fitted with a paddle attachment and mix on medium speed until light and fluffy, about 3 to 5 minutes. Add milk and vanilla and blend well. Scrape down the bowl, add the egg, and mix

well. Put the mixer on low, add the flour mixture, and mix until just incorporated.

Turn dough onto a piece of plastic wrap, shape it into a log approximately 12 inches long and 1 1/2 inches in diameter, and wrap tight. Place in the refrigerator until firm, at least 1 hour but preferably 8 hours.

When ready to bake the cookies, heat the oven to 350°F and arrange a rack in the middle. Remove dough from the refrigerator and slice into 1/4-inch-thick rounds. Place on an ungreased baking sheet and bake until golden brown on the bottom, about 12 minutes.

Mexican Chocolate Icebox Cookies

2	C	All purpose flour
2	Tsp	Baking powder
1/2	Tsp	Cayenne pepper
1/4	Tsp	Salt
1	Stick	Butter at room temperature
1/2	C	Sugar
1/2	C	Brown sugar, firmly packed
1/4	C	Whole milk
1/2	Tsp	Vanilla extract
1	Large	Egg at room temperature
2	C	Finely chopped Mexican chocolate such as Ibara

Whisk together the flour, baking powder, cayenne, and salt in a medium mixing bowl to aerate the mixture and break up any lumps. Set aside.

Combine butter and sugar in bowl of stand mixer fitted with a paddle attachment and mix on medium speed until light and fluffy, about 3 to 5 minutes. Add milk and vanilla and blend well. Scrape down bowl, add egg, and mix well. Reduce mixer to low, add flour mixture, and mix until just incorporated. Fold in chopped chocolate.



Turn dough onto a piece of plastic wrap, shape it into a log (approximately 12 inches long and 1 1/2 inches in diameter), and wrap tight. Place in the refrigerator until firm, at least 1 hour but preferably 8 hours.

When ready to bake the cookies, heat oven to 350°F and arrange rack in the middle. Remove cookie dough from the refrigerator and slice into 1/4-inch thick rounds. Place on an ungreased baking sheet and bake until golden brown on the bottom, about 12 minutes.

What to buy: Mexican chocolate such as Ibarra or Abuelita is available at Latino grocery stores. It comes in disks. If you can't find Mexican chocolate, you can approximate the flavor by using 1 teaspoon ground cinnamon and 2 cups coarsely chopped semisweet chocolate. Add the cinnamon to the dry ingredients.