



# The Batter Splatter Newsletter

## January 2011

Volume 7 Issue 12

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

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

[www.HoustonCakeClub.com](http://www.HoustonCakeClub.com) email: [info@HoustonCakeClub.com](mailto:info@HoustonCakeClub.com)

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

**Meeting is January  
25<sup>th</sup> at 10 AM**

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

**Celina Diaz** will demonstrate how to make a high heel cake.



### President's Pearls

Hope everyone had a Merry Christmas and a safe New Year. Our Christmas party was great! We had the largest turnout yet. Lots of good food, visiting, present swapping, and a VAN FULL of goodies for the Ronald McDonald House. Thanks to Sandra & her helpers for getting all the food and goodies to our charity this year. We received a wonderful thank you note from Ronald McDonald House. Good job to all.

If you were at the Christmas party you already know we received a thank you and a Christmas card from the folks at San Jac Culinary. They were very appreciative of our generous donation (from the Cake Decorating Extravaganza) and are getting excited about working with us at this year's September event.

2010 was our best year so far. We have more members and active members than any other year. Let's make 2011 even better.

Any New Year's resolutions? Here's a fun one to add to your list - learn a new cake decorating technique. Come to our January meeting and see what a great demo we'll have.

See you at the meeting.

*Lori*

## Meeting Agenda

### Open – Welcome

- Question this meeting: **How do you keep track of your cake equipment, and how do you organize the tools?**
- Next meetings question???

### Minutes – Secretary

- Read
- Approve

### Treasurer's Report

**Pass around signup** – demo, goodies, & portfolio/pictures; Cake Decorating Extravaganza sign up

**Thanks to January demo and snack folks**

**Announce who/what demo is for February**

### Old Business:

- Christmas Party – comments
- Susie's Play Day – comments
- Any other???

### New Business

- Any other???

### Raffle

## December Events

We have 133 members, and 100 active members. We had 38 people at the Christmas Party.

We raffled off the Debbie Brown made in the Sprite Waterfall class. Kimberly Duke-Warren took it home with her.

Some people donated money rather than bring items for the Ronald McDonald House. When we combined that money with the raffle money, we had \$71. There was a motion and second that we put in \$29 to bring the cash donation to \$100.

Sandra's car was loaded down with donations. Thank you, everyone.



## Membership Dues

**All memberships expire January 31<sup>st</sup>**, 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.

## Committees for 2011 Cake Decorating Extravaganza

Committee	Members	Deadline
Demonstrations	Kathy Brinkley, Heather Campbell, Martha Hickman, and Mary Nicholas	February meeting
Vendors	Kathy Brinkley and Phillipa Jenkins	April meeting
Donations/raffles/goodie bags	Marissa Beltran and Casey Marchan	April meeting

All committees are open to anyone who would like to help. If you would like to work with one of these committees, please let us know.

## Suggested Play Days

At the November meeting, there was some discussion about subjects for Play Days. These were mentioned:

- Rice Krispies – how to work with them
- Air Brushing
- Stenciling
- Topsy Turvey Cakes

If you are interested in these play days OR have other suggestions, please email [helen@osteenjewelry.com](mailto:helen@osteenjewelry.com), and we will bring it up at the January meeting.

## Monthly Demos and Refreshments

Contact **Kathy Brinkley** [cakekat@aol.com](mailto: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	Angie Blackmon	Celia Diaz
February	CJ Clay Eunice Estrada	Melissa Karabanoff
March	Melissa Karabanoff Sandra Hughes	Martha Hickman (Bows & Textures)
April	Nikki Banjoko Maria Moreno	
May	Ruby Ott Alice Lopez	
June	Elizabeth Hunt	
July	Imelda Duran	
August	Guadalupe Ochoa Susie Araya Hermelanda Garcia	
September	Edit Faris	
October	Martha Hickman	

November	Bonnell Templet Leigh Bryant Mary Nicholas	
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](mailto:cakekat@aol.com) (281) 448-2952.

	Member	Member
January		
February	Elizabeth Hunt	
March		
April		
May		
June		
July		
August		
September	Edit Faris	
October		
November		
December	Christmas Party	Christmas Party

## Birthday & Anniversary Wishes

**Happy Birthday** to **Bernadette Jenkins** (February 4<sup>th</sup>), **Celia Diaz** (February 5<sup>th</sup>), **Mary Carmen Gonzalez** (February 13<sup>th</sup>), **Jessica Lopez** (February 13<sup>th</sup>), **C J Clay** (February 15<sup>th</sup>), **LeeAnn Briceno** (February 17<sup>th</sup>), **Jan Hutto** (February 17<sup>th</sup>), **Fiorella Pissani** (February 18<sup>th</sup>), **Sandra Hughes** (February 19<sup>th</sup>), **Leigh Bryant** (February 20<sup>th</sup>), **Eunice Estrada** (February 21<sup>st</sup>), **Elizabeth Hunt** (February 23<sup>rd</sup>), **Susan Spence** (February 25<sup>th</sup>), and **Ana Galvan** (February 25<sup>th</sup>).

**Happy Anniversary** to **Martha & Mark Hickman** (February 7<sup>th</sup>), **Kayce & Stephen Jenkins** (February 7<sup>th</sup>), **Argie & Reginald Johnson** (February 2<sup>nd</sup>), **Nani & Dedy Lucardi** (February 14<sup>th</sup>), **Pat & Sonny Wiener** (February 21<sup>st</sup>), and **Mary Carmen & Remigio del Rio** (February 23<sup>rd</sup>),

## Upcoming Events

**February 20, 2011 ~ Lori Gust, Play Day, Beginning Cake Sculpting** (a cupcake cake), 1 to 5 PM at Larry's Arts & Crafts.

**February 26-27, 2011 ~ Austin TX, That Takes the Cake, [www.thattakesthecake.org](http://www.thattakesthecake.org)**

**March 27, 2011 ~ Harlingen TX, Sugar Belles of South Texas' Day of Sharing, <http://sugarbelles.webs.com/>**

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[www.capitalconfectioners.com](http://www.capitalconfectioners.com)

**July 2011 ~ Pearland TX, Pearland Cake Society Day of Sharing,**  
[www.pearlandcakesociety.com](http://www.pearlandcakesociety.com)

**September 11, 2011 ~ Cake Decorating Extravaganza**

## Officers

Office	Office	Email Address	Phone
President	Lori Gust	<a href="mailto:cakes@CakePlace.com">cakes@CakePlace.com</a>	(281) 733-6080
Vice President	Kathy Brinkley	<a href="mailto:Cakekat@aol.com">Cakekat@aol.com</a>	(281) 448-2952
Secretary	Jan Hutto	<a href="mailto:pookie48@sbcglobal.net">pookie48@sbcglobal.net</a>	(281) 370-6000
Treasurer	Helen Osteen	<a href="mailto:helen@osteenjewelry.com">helen@osteenjewelry.com</a>	(713) 204-3218
Parliamentarian	Casey Marchan	<a href="mailto:caseysdelights@yahoo.com">caseysdelights@yahoo.com</a>	(832) 978-9447

## ICES Conventions

August 4-7, 2011; Charlotte, North Carolina

August 2-5, 2012; Reno, Nevada

August 8-13, 2013; Lexington, Kentucky

## Membership Benefits

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 (4<sup>th</sup> Tuesday of the month from 10 AM to noon)
- Play Days held on Sunday afternoon
- Classes sponsored by the Houston Cake Club

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

Log on [www.HoustonCakeClub.com](http://www.HoustonCakeClub.com) to access membership and class registration information.

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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](mailto:Helen@OsteenJewelry.com), or you can print the forms from our website.

## Valentine Ideas



Cut zebra stripe edible images into circles the same size as the top of your cupcakes. Spread buttercream on a cupcake and apply edible image circle. Be sure to apply image before icing has crusted or if it has crusted brush icing lightly with water. Use #6 tip with buttercream to pipe ball trim around edge of cupcake. Sprinkle border with lip sprinkles. Insert lip pick in top of cupcake.

Place the round silicone template on top of the valentine transfer sheet (may not line up exactly centered, so cut transfer sheet into strips and do a few at a time) with the texture side up. Pour dark chocolate candy coating over template and use spatula to scrape template, completely filling each cavity and removing all the excess. Allow to completely set and remove transfer sheet from chocolate and silicone mat. Gently push disks out of silicone mat. Repeat the same process with the light pink candy coating, using a piece of parchment paper instead of the transfer sheet. Use a small dot of warm chocolate to attach the two disks together. Use a #18 tip to pipe a swirl of chocolate buttercream on the top of each cupcake. Sprinkle with white non-pareils and place attached disks on top. Gently place finished cupcakes in cupcake wrappers.





Ice cupcake with thin layer of buttercream. Roll black fondant to 1/8" thickness. Place swirl texture mat on top of fondant and roll over once with rolling pin to create impression. Use circle cutter to cut out circle the size of cupcake top. Lightly spray from side with metallic gold spray. Spray only from one angle so cupcake isn't entirely gold. Again, roll black fondant to 1/8" thickness and impress heart cutter without cutting through fondant. Use a slightly larger circle cutter to cut circle around heart. Spray from side with metallic gold spray and attach disk to top of cupcake with a dot of black buttercream. Use black buttercream with #2 tip to pipe small dots along edge of disk.

Make cupcakes using your favorite recipe or favorite box mix. Line jumbo muffin pan with jumbo cupcake liners. Bake cupcakes according to recipe or box directions. Allow cupcakes to cool completely. While cupcakes are cooling, make candy hearts using heart mold and red pink candy coating. Spread buttercream icing onto cupcake and decorate cupcake using chocolate hearts and bee ring.



Cover cupcake with white buttercream icing using a small offset spatula. Immediately after icing apply edible image to center of cupcake (the icing needs to be wet to allow the edible image to adhere). Gently smooth edible image with fingertips so that entire design is pressed against icing. Using a #10 tip pipe a ball trim border around edge of cupcake. Roll edge of cupcake in assorted Valentine sprinkles spread out on plate.





Bake desired flavor cupcakes, cool and ice with pink buttercream icing, using a smooth spatula to get surface as smooth as possible. Let icing crust. Color some buttercream red with red food coloring. For each cupcake, lay Designer Stencil over the top of the cupcake. With spatula, gently go over the stencil with red buttercream icing. Clean spatula and go over the stencil once more to get a nice smooth finish. Carefully lift off the stencil. Border cupcakes with pink icing and tip #15.



Mini cupcakes couldn't be easier for a Valentine's Day treat! A simple swirl, topped by a heart icing decoration, is all you need to sweep your sweetheart off their feet.



Double the surprise! Heartbeat Treats Cupcakes have an unbeatable combination of a cookie and cupcake. Make each ahead of time and assemble right before serving. Love at first bite. Tell someone they are sweet with a conversation heart on a cupcake!





Heart-shaped cupcakes are perfect for Valentine's Day or an anytime treat for your sweetheart. Make them with ease in our shaped Silicone Baking Cups, then top with heart-shaped Sprinkles.

Send your valentine some Going Buggy Over You Cupcakes. These love bugs with cute little Icing Decoration antennae are sure to capture hearts.



Cupcake monsters are cute and quick! Valentine Combo Pack provides the decorative baking cups and heart-shaped picks. His fur is easy to do with pull-out icing stars!



Heart Joy cupcakes top a simple cupcake with a flower-like icing ruffle and flirtatious molded candy character. It's one Valentine's Day treat that doesn't take itself too seriously!



Bake and serve your Valentine cupcakes in heart-shaped silicone Baking Cups! Pipe a red heart with scrolls inside, and a simple border.



Your Valentines will love these heart-shaped cupcakes! We've sprinkled the red fondant heart on top with red Cake Sparkles for that irresistible shimmer.





Valentine's Day greetings are arriving by air! These creative cupcakes are topped by a fondant butterfly you make ahead of time. On the day of your party, it's quick and easy to ice cupcakes and assemble the butterfly on top.

Chubby teddy bear is a fun character to make! Rounded shapes are easy to pipe and pat smooth with your finger. (Practice before working directly on your cupcakes.)

OR you can model the bears ahead of time, using fondant or rolled fondant.



Icing embroidery is a special technique that only looks complicated! Here a scalloped outline is piped onto a cut-out fondant heart, then icing is pulled toward center with a brush.



Get the conversation started with Valentine's Day cupcakes! These are spatula iced for easy decorating.



Go ahead, show them how much you love them by embellishing your cakes with these sweet hearts piped with #12 tip.

Cover cupcakes with white fondant. Decorate with silver dragees and fondant hearts.



# Baking for a Cause...

When: Last Friday of Every Month



## VOLUNTEERS NEEDED!

Iced Capades Cakery is an organization dedicated to providing birthday cakes and cupcakes free of charge to children in shelters throughout the Houston area. This is a recurring monthly event. We are currently working with FOUR large shelters and are growing to SIX very soon. We are in dire need of additional volunteers/donors for the growing need of our community. This is only a once a month event (usually the last Thursday of the month).

**For more info, please contact:**

Allison Nguyen  
[www.icedcapadescakery.com](http://www.icedcapadescakery.com)  
[icedcapadescakery@gmail.com](mailto:icedcapadescakery@gmail.com)  
832-566-5518



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

### Meeting is February 22<sup>nd</sup> at 10 AM

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

[Melissa Karabanoff](#) will demonstrate this month.

### President's Pearls

Wow! Can you believe it's February? Because it's the month of LOVE, we'd like to show our appreciation for the management at Larry's for their generosity throughout the year allowing us to use the classroom for our meetings, classes, and play days. We'll be again **host a luncheon** during our **February** meeting for the folks at Larry's.

We ask everyone to ***Please bring a dish to share.*** We all love working with sugar and it sure is nice to have a handy place to meet each month. 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.

Through all the cold weather, we've had a touch of Spring. Soon Mardi Gras will be in full force with its rich gold, green and purple. Do you know the meaning behind the colors? Check out some of the parade pictures from Galveston or Louisiana for cake inspiration. You can be wild or mild – anything goes.

We also are scheduling more classes and play days. Our next Play Day is Feb 20<sup>th</sup> where we'll be sculpting a 3-d cupcake that's great for any occasion – birthday, baby shower, picnic, etc. Check further down in the newsletter or on our website.

See you at the meeting.

*Lori*

## Meeting Agenda

- **Open – Welcome**
- Question this meeting: **How do you make a sketch for your cake and then make it real? How do you determine what someone wants when they describe their cake?**
- Pass around another sheet for questions.
  
- **Minutes – Secretary**
  - Read
  - Approve
  
- **Treasurer’s Report**
- **Pass around signup – demo, goodies, & portfolio/pictures CDE sign up**
- **Thanks to February demo and all who brought food**
- **Announce who/what demo is for March**

### Old Business:

- Play Day – comments
- Report from CDE committees
  - Demo
    - Presentation of demonstrators info
    - Club vote for 6 demonstrators
  - Vendor
    - Update
    - Need contact person info for website & flyers
  - Gifts
- Any other???

### New Business

- Class(es) by CDE demonstrator
  - # days
  - Content
  - Cost
- Flyers for CDE
- Club Shirts
- Publicity
- Any other???

### Raffle



## January Events

We have 71 members, and 49 active members. We had 44 people at the January meeting. That is the largest attendance we have ever had for a monthly meeting.

Celia Diaz demonstrated her high heel shoe at the January meeting. She had made two of everything so she could get it done in the one-hour demo slot.

My apologies – I intended to do a “how-to” for this newsletter, but I didn’t get it done. I will try to include it in the March newsletter.

## Upcoming Events

**February 20, 2011 ~ Lori Gust, Play Day, Beginning Cake Sculpting** (a cupcake cake), 1 to 5 PM at Larry’s Arts & Crafts. **We have a few spots left.** The supply list is on the website.



**February 26-27, 2011 ~ Austin TX, That Takes the Cake, [www.thattakesthecake.org](http://www.thattakesthecake.org)**

**March class?? Susie Araya** has offered to teach a bas relief piece. Susie will have pictures at the meeting. This would be an all-day class, and the price is \$50. Susie has March 12<sup>th</sup> or March 19<sup>th</sup> (both Saturdays) available, if Pat is not teaching those days.

**March 27, 2011 ~ Harlingen TX, Sugar Belles of South Texas' Day of Sharing, <http://sugarbelles.webs.com/>**

**April 3, 2011 ~ Winnie TX, Southeast Texas Cake Club's Day of Sharing, <http://www.icingtexas.com/>**

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<b>Committee</b>	<b>Members</b>	<b>Deadline</b>
Demonstrations	Kathy Brinkley, Heather Campbell, Martha Hickman, and Mary Nicholas	February meeting
Vendors	Kathy Brinkley and Phillipa Jenkins	April meeting
Donations/raffles/goodie bags	Marissa Beltran and Casey Marchan	April meeting

All committees are open to anyone who would like to help. If you would like to work with one of these committees, please let us know.

## **Possible Demonstrators for Cake Decorating Extravaganza**

At the January meeting, the Demonstration Committee discussed these potential demonstrators. Check out their websites so you will be more familiar with their work. At the February meeting, we will vote on the. The demonstrators from out of state will want to teach classes either before or after the Cake Decorating Extravaganza.

- Dena Bryngelson. [www.denascakes.com](http://www.denascakes.com)
- Edna de la Cruz, Florida: [www.designmeacake.com](http://www.designmeacake.com)
- Dawn Parrott, <http://www.facebook.com/people/Dawn-Parrott/599971120#!/dawn.c.parrott>
- Sandy Sheppard, Virginia, [www.confectionersart.com](http://www.confectionersart.com)
- Karen Vazquez, Florida: [www.kakesbykaren.net](http://www.kakesbykaren.net)
- Sharon Zambito, Louisiana: [www.sugaredproductions.com](http://www.sugaredproductions.com)

## **ICES Conventions**

August 4-7, 2011; Charlotte, North Carolina

August 2-5, 2012; Reno, Nevada

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September	Edit Faris	
October	Martha Hickman Bonnell Templet	
November	Leigh Bryant Mary Nicholas	
December	Christmas Party	Christmas Party

## Birthday & Anniversary Wishes

**Happy Birthday** to **Michael Newman** (March 2<sup>nd</sup>), **Carol Griffin** (March 2<sup>nd</sup>), **Allison Nguyen** (March 8<sup>th</sup>), **Melissa Reilly** (March 9<sup>th</sup>), **Sara Brook** (March 13<sup>th</sup>), **Jovita Escobedo** (March 13<sup>th</sup>), **Twes Shewmake** (March 13<sup>th</sup>), **Tina Belden** (March 20<sup>th</sup>), **Roxana Sharp** (March 26<sup>th</sup>), **Alice Lopez** (March 31<sup>st</sup>), and **Lena Fonkert** (March 31<sup>st</sup>).

**Happy Anniversary** to **Dee & Dennis Robertson** (March 16<sup>th</sup>), and **DKathryn & Bruce Carmichael** (March 27<sup>th</sup>).

## Photo Album Sharing Roster

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## Officers

<b>Office</b>	<b>Office</b>	<b>Email Address</b>	<b>Phone</b>
President	Lori Gust	<a href="mailto:cakes@CakePlace.com">cakes@CakePlace.com</a>	(281) 733-6080
Vice President	Kathy Brinkley	<a href="mailto:Cakekat@aol.com">Cakekat@aol.com</a>	(281) 448-2952
Secretary	Jan Hutto	<a href="mailto:pookie48@sbcglobal.net">pookie48@sbcglobal.net</a>	(281) 370-6000
Treasurer	Helen Osteen	<a href="mailto:helen@osteenjewelry.com">helen@osteenjewelry.com</a>	(713) 204-3218
Parliamentarian	Casey Marchan	<a href="mailto:caseysdelights@yahoo.com">caseysdelights@yahoo.com</a>	(832) 978-9447

## St. Patrick's Day



Melt green and yellow candy coating. Use a parchment cone filled with yellow candy coating to pipe details in shamrock sucker mold. Allow to set and fill remainder of mold with green candy coating. Insert sucker stick and place in freezer until set. Ice cupcake with chocolate buttercream icing. Roll candy clay into log and wrap around outer edge of cupcake. Fill inside with pearlized gold sugar crystals. Cut sucker stick if necessary and insert into cupcake. Cut X-treme candy and stick both ends into cupcake to form a rainbow.

Position 12 cupcakes on cake board in the shape of a shamrock. Attach each cupcake to the board with a dot of buttercream icing. Use a small spatula to spread green buttercream over all the cupcakes, filling in gaps between cupcakes. Sprinkle with edible green glitter. Use green buttercream with a #12 tip to pipe outline around edge of cupcakes. Use #3 tip with yellow buttercream to pipe on top of green outline. Use yellow buttercream with #10 tip to pipe swirl on top of remaining two cupcakes. Insert picks into top of cupcakes.





Put colored roll icing into squeeze bottles. Squeeze icing onto cookie. After all colors are added pull a toothpick through icing to creates swirls. Place edible eyes on top of cookie.

Bake and cut out pots of gold and shamrocks. Ice shamrocks with melted dark green candy coating, sprinkling green sanding sugar over each cookie right after it is iced (before coating sets up). Ice the pot with melted Cocoa Lite coating, sprinkling with black sanding sugar after each pot is iced. Brush super gold over 3 yellow candy coating wafers. Attach three "gold wafers" onto each "pot" with more melted coating.



Cover undecorated cookies with Cookie Icing or spatula ice with white or green royal icing; cookies can also be outlined in royal icing. Add sugars, sprinkles and icing decorations, as desired.

Using tip 1 and white full strength color flow icing, outline edge of shamrock and shamrock outline at inside of cookie. Using a cut parchment bag and thinned white color flow icing, flow in icing. Using a cut parchment bag and thinned green color flow icing, flow in icing and cover remainder of cookie.



Prepare Buttercream Icing recipe. Pipe white buttercream icing swirl on each cupcake with Open Star Decorating Tip 1M (2110).

Spray tops of cupcakes with Green Color Mist Food Color Spray, and sprinkle with Green Cake Sparkles.

Arrange one Shamrock Icing Decoration in the center of each cupcake.

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

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

[www.HoustonCakeClub.com](http://www.HoustonCakeClub.com) email: [info@HoustonCakeClub.com](mailto:info@HoustonCakeClub.com)

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

**Meeting is March 22<sup>nd</sup> at 10 AM**

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

**Martha Hickman** will demonstrate bows and textures.

### President's Pearls

How nice the weather has been lately. Just in time to enjoy Spring Break. Were you able to see any of the rodeo events? So what do the rodeo, Spring Break, and nice weather have in common???? Bright colors and vibrant patterns lead to some great ideas for sugar decorations. Just think how you can use what you see around you to decorate a future cake. Take a snapshot with your camera or phone for later if you don't need it now.

Look through your tools/equipment to see what you can use for your new ideas. A flower cutter can be used for more than a pretty gumpaste flower. Experiment and then let us know if you discover something fun.

Last month was our "thank you" luncheon for the folks at Larry's. We had some great food! When the folks at Larry's were through, we were able to sample, snack, and enjoy. If you have a recipe you'd like to share, email it to Helen or bring it to the meeting. Remember you'll get a raffle ticket for contributing.

Our Cake Decorating Extravaganza demo committee is busy looking for a 6<sup>th</sup> demo person. In the past we've made a major effort to get demonstrators from out of town for our "big day". Although we have so much talent in our club, local members can more easily share

their ideas via a demo at a meeting. Our out-of-town folk have a harder time making a meeting and therefore could share more easily on a Sunday than during the week. If you have any ideas for our out-of-town 6<sup>th</sup> demonstrator, please let Martha, Mary, or Kathy know.

See you at the meeting...

*Lori*

## Meeting Agenda

### Open – Welcome

Question this meeting: **Quick tips for smoothing frosting on a cake.**

### Minutes – Secretary

- Read
- Approve

### Treasurer's Report

**Pass around sign up – demo, goodies, & portfolio/pictures CDE sign up**

**Thanks to March demo and March folks who brought food**

**Announce who/what demo is for April**

### Old Business:

- Report from CDE committees
  - Demo
    - Report on demonstrators
  - Vendor
    - Update
    - Need contact person info for website & flyers
  - Gifts
    - Need contact person info for website & flyers
- Any other???

### New Business

- Class(es) by CDE demonstrator
  - # days
  - Content
  - Cost
- Flyers for CDE
- Club Shirts
- Publicity
- Play Days/classes
  - Bas Relief – Susie
  - Cake Decorating 101 – Lori & Helen
- Advertising in newsletter/website
- Any other???

## Raffle

# February Events

We have 88 members, and 58 active members. We had 44 people at the February meeting.

## Melissa's Cake Pops

Melissa Karbanoff demonstrated cake pops at our February meeting.

Crumble the cake with your fingers until it is the consistency of corn meal.

Use a quarter cup of frosting to half of a 9 x 13" cake. Too much frosting and the cake pops fall apart.



Use a cookie scoop to get uniform servings. Press the cake/frosting mixture firmly into the scoop.

Put the cake pops in the freezer for 20-30 minutes to firm up.

Melt candy melts in 30-second intervals until it can be stirred smooth.



Put holes in a Styrofoam piece for your lollipop sticks, so you don't mess up the cake pops right after they are dipped.

Dip the lollipop stick in the melted candy melts so it stays on the cake. Dip the cake pop in chocolate and shake off the excess. Add facial features.



Dip the lollipop stick in the melted candy melts so it stays on the cake. Dip the cake pop in chocolate and shake off the excess. Add facial features.



LION: use black M & M's for the nose, butterscotch Hershey chips for the mane, and yellow candy melts. Use a food marker to draw in the face detail.

MONKEY: Use milk chocolate candy melts. Use peanut butter candy melts for the muzzle and facial features. Use a food marker to draw in the face detail.

Melissa charges \$2 each, but a friend of hers charges \$3.50 each.

Thanks to Kathy Brinkley for the pictures.

## Question of the Month for February

**How do you make a sketch for your cake and then make it real? How do you determine what someone wants when they describe their cake?** Here are the answers given at the meeting:

- Use a projector to put the sketch on paper.
- Get ideas from the internet.
- Verbalize and talk with the customer.
- Ask a lot of questions so you can personalize the cake.
- Ask for a napkin, invitation or picture so you can get the colors right.
- Have the bride tell you what they do NOT like so you can avoid those things.
- If you are doing a sculpted cake, get a toy you can hold in your hand and refer to when you are sculpting.
- Use a copier to blow the design up to size; use it for a template.
- Don't use anything on the cake that's not edible.
- Ask what the budget is, and how many servings they need.
- How much freedom do I have?
- Call a Houston Cake Club member for help.
- Get ideas from magazines and the internet.
- Keep everything in the file from the very beginning: color swatches, sketches, how many servings, flavor, filling, etc., so you don't miss something important.
- Use Microsoft Word and insert shapes. Develop a drawing of the cake. Convert to PDF and email it to the customer.
- Use the backing from contact paper to do your drawing.
- This is a hobby – they get what I give them.
- I don't know what it will look like until the cake is finished.

## Celia Diaz' High Heel Shoe



Celia Diaz demonstrated her high heel shoe at the January meeting. She started with a 10" square cake. Use a firm cake, or buy a frozen pound cake. Celia recommends having the cake in the refrigerator for at least 24 hours before you begin carving the cake.

Cut out a pattern of cardboard. Then trace around that pattern to cut the cake.

Use Rice Krispie treats for the heel. Shape a piece about 3 to 4", and attach the heel to the cake board with a skewer. Put frosting on the heel. Frosting and fondant will make it bulkier, so start out with a smaller piece. Put the heel in the refrigerator to crust. Lay on parchment paper. When it has crusted over, smooth with parchment paper.



Secure heel to the board with candy melts or buttercream. Put a skewer at the toe end to secure the cake to the board. Cut to size.

Put icing on the cake board. Cut the first layer to fit the elevated board. Ice the first layer. You don't have to cut the top layer.

**Editor's note:** I would use a much heavier cake-board cardboard [probably 2 thicknesses], wrapped in contact paper to support the cake.



Crumb coat the entire shoe. If it is crumbling, put in the refrigerator to firm up and then apply another coat.

Fill in icing where the heel meets the cake. It might be helpful to have a shoe you can look at while you're doing the cake.



Once you have finished icing the cake, put it in the refrigerator to firm before you put the fondant on the cake. Trim the cake to give it a little more shape.

Knead fondant to soften. Roll fairly thin. Cover the heel with fondant. If the cake is dry, spray water from a spritz bottle so the fondant will adhere to the Rice Krispie heel.

Fit the fondant to the heel. Trim excess with an X-acto knife where the seam joins inside the heel.

Roll fondant for the upper shoe. Use parchment paper to measure the approximate size.

Wrap fondant around the rolling pin and left into place. Smooth fondant to the cake.





Use scissors to trim the excess fondant at the back of the heel. Smooth to look like a seam.

Use stitching wheel to remove excess at bottom of the cake. Smooth fondant at the seams.

Use your hands to smooth fondant to be sure it adheres to the cake. Press cake down a little on top to give more shape and definition.



Put liner of different color fondant or gum paste inside the shoe if desired. Put label marking, or the party girl's name. Celia used a clay gun, and shaped the thin fondant string into the shape of letters.

Use the large end of a piping tube to cut dots of contrasting color. Randomly place them on the cake. Add a fondant bow to the back.

Thanks to Kathy Brinkley for the pictures.



## Upcoming Events

**March 27, 2011 ~ Harlingen TX, Sugar Belles of South Texas' Day of Sharing,**  
<http://sugarbelles.webs.com/>

**April 3, 2011 ~ Winnie TX, Southeast Texas Cake Club's Day of Sharing,**  
<http://www.icingtexas.com/>

**April 30-May 1, 2011 ~ Dallas TX, North Texas Cake Show,**  
<http://www.sugarwonders.com/>

**July 2011 ~ Austin TX, Capital Confectioners Day of Sharing,**  
[www.capitalconfectioners.com](http://www.capitalconfectioners.com)

**July 2011 ~ Pearland TX, Pearland Cake Society Day of Sharing,**  
[www.pearlandcakesociety.com](http://www.pearlandcakesociety.com)

**September 11, 2011 ~ Cake Decorating Extravaganza**

## Suggested Play Days

At the November meeting, there was some discussion about subjects for Play Days. These were mentioned:

- Rice Krispies – how to work with them
- Air Brushing
- Stenciling
- Topsy Turvey Cakes

If you are interested in these play days OR have other suggestions, please email [helen@osteenjewelry.com](mailto:helen@osteenjewelry.com), and we will bring it up at the meeting.

## Committees for 2011 Cake Decorating Extravaganza

<b>Committee</b>	<b>Members</b>	<b>Deadline</b>
Demonstrations	Kathy Brinkley, Heather Campbell, Martha Hickman, and Mary Nicholas	March meeting
Vendors	Kathy Brinkley and Phillipa Jenkins	April meeting
Donations/raffles/goodie bags	Marissa Beltran and Casey Marchan	April meeting

All committees are open to anyone who would like to help. If you would like to work with one of these committees, please let us know.

## Possible Demonstrators for Cake Decorating Extravaganza



Sandy Sheppard, Virginia,  
[www.confectionersart.com](http://www.confectionersart.com)



Sandy Sheppard, Virginia,  
[www.confectionersart.com](http://www.confectionersart.com)

Karen Vazquez, Florida:  
[www.kakesbykaren.net](http://www.kakesbykaren.net)



## Monthly Demos and Refreshments

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

	<b>Refreshments</b>	<b>Demonstration</b>
March	Melissa Karabanoff Sandra Hughes	Martha Hickman (Bows & Textures)
April	Nikki Banjoko Maria Moreno	
May	Ruby Ott Alice Lopez	Rita DoVal
June	Elizabeth Hunt Stephanie Williams	
July	Imelda Duran	
August	Guadalupe Ochoa Susie Araya Hermelanda Garcia	Shar Baker
September	Edit Faris	Pat Wiener
October	Martha Hickman Bonnell Templet	

November	Leigh Bryant Mary Nicholas	Ruby Rodriguez Clarissa Lopez
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](mailto:cakekat@aol.com) (281) 448-2952.

	Member	Member
March		
April		
May		
June		
July		
August		
September	Edit Faris	
October		
November		
December	Christmas Party	Christmas Party

## Birthday & Anniversary Wishes

**Happy Birthday** to **Juanita Rone** (April 3<sup>rd</sup>), **Ruby Rodriguez** (April 7<sup>th</sup>), **Dena Bryngelson** (April 9<sup>th</sup>), **Nikki Banjoko** (April 18<sup>th</sup>), **Jessie Lopez** (April 22<sup>nd</sup>), and **Kimberly Dukes-Warren** (April 30<sup>th</sup>).

**Happy Anniversary** to **Michelle & Jay Pope** (April 4<sup>th</sup>), **BJ & Kenneth Sorrels** (April 21<sup>st</sup>), and **Sandy & Mike Cook** (April 22<sup>nd</sup>).

## Potato Casserole

1	Can	Cream of mushroom soup
1	Can	Cream of chicken soup
10	Oz	Sour cream
1	Stick	Butter, softened
¾	Bag	Cheddar cheese
2	Bags	Ore-Ida Potatoes O'Brien

Mix all together, and pour into oiled or sprayed dish.

Bake in preheated 350° F oven for about 1-1/2 hours.

Retta Pryor

## Membership Benefits

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 (4<sup>th</sup> Tuesday of the month from 10 AM to noon)
- Play Days held on Sunday afternoon
- Classes sponsored by the Houston Cake Club

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

Log on [www.HoustonCakeClub.com](http://www.HoustonCakeClub.com) to access membership and class registration information.

We accept PayPal through [HoustonCakeClub@OsteenJewelry.com](mailto: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](mailto:Helen@OsteenJewelry.com), or you can print the forms from our website.

## Officers

Office	Office	Email Address	Phone
President	Lori Gust	<a href="mailto:cakes@CakePlace.com">cakes@CakePlace.com</a>	(281) 733-6080
Vice President	Kathy Brinkley	<a href="mailto:Cakekat@aol.com">Cakekat@aol.com</a>	(281) 448-2952
Secretary	Jan Hutto	<a href="mailto:pookie48@sbcglobal.net">pookie48@sbcglobal.net</a>	(281) 370-6000
Treasurer	Helen Osteen	<a href="mailto:helen@osteenjewelry.com">helen@osteenjewelry.com</a>	(713) 204-3218
Parliamentarian	Casey Marchan	<a href="mailto:caseysdelights@yahoo.com">caseysdelights@yahoo.com</a>	(832) 978-9447

## ICES Conventions

August 4-7, 2011; Charlotte, North Carolina

August 2-5, 2012; Reno, Nevada

August 8-13, 2013; Lexington, Kentucky

## Easter Ideas



Roll white fondant very thin and cut out bunnies using cutter. Allow to completely dry. Paint details with assorted colors of dust mixed with lemon oil. Brush entire bunny with ultra white sparkle dust. Use bag fitted with #32 tip to pipe tufts of green icing all over each cupcake. Place bunny and a couple egg lay-ons on each cupcake. Insert cupcake into cupcake wrapper.

Bake and cool cupcakes.

Use tip 1M and white icing to pipe swirl on top of cupcake.

Position 3 purple icing flowers on top of cupcake.





Use tip 2A and green icing to pipe swirls on top of cupcakes.

Position daisy icing decoration on cupcake.

In advance: Make fondant flowers. For every 3 cupcakes in colors shown, tint a 1 in. ball of fondant blue, 2 in. balls yellow, rose and violet. Roll out colors 1/8 in. thick.

Using Flower Making Set cutters, cut 6 apple blossoms in violet and 12 forget-me-nots in rose. Place flowers on thick foam and cup centers using round stick from set.

Let dry overnight on cornstarch-dusted board.

Ice cupcakes smooth. Roll out remaining fondant colors 1/8 in. thick. Cut blossom brims using 2nd smallest metal cutter; position on cupcake.

Roll a matching color fondant ball, flatten to 1 1/2 in. wide x 3/4 in. high; attach in center of brim with damp brush.

Cut blue hat bands, 1/4 x 5 1/2 in.; attach with damp brush. Outline brims with tip 1; add tip 1 dots at petal points.

Attach flowers with dots of icing. Pipe tip 2 dot centers in buttercream. Pipe tip 349 leaves.





Bake and cool cupcakes in baking cups using muffin pan. Ice tops lightly with spatula in green. Pipe pull-out grass in green using tip 233. Position candy-coated chocolate peanuts. Insert handle in cupcake. Wrap basket accent around baking cup following package directions.

1 day in advance, bake and cool tulip cookies using Roll-Out Cookie Recipe and tulip cutter. Place cookies on cooling grid over waxed paper. Prepare Color Flow Icing, tint pink, orange, and yellow. Outline using Disposable Decorating Bags fitted with Decorating Tip 3 and full strength Color Flow. Flow in using thin Color Flow. Let dry overnight.

Bake cupcakes in White Mini Baking Cups. Cool completely on Cooling Grid.

Prepare buttercream icing recipe. Tint green. Using Disposable Decorating Bag fitted with Decorating Tip 233, pipe pull-out grass on cupcake tops.

Position cookies upright on cupcake tops. Position cupcakes on Decorated Egg and Treat Stand.







In advance: Make fondant handle. Add 1/2 teaspoon Gum-Tex to 6 oz. fondant; tint brown. Roll 1 oz. into a 9 1/2 in. long rope, 3/8 in. thick. Score lightly with a knife, making diagonal lines about 1/4 in. apart. Use pattern as guide for handle shape. Let dry 1-2 days on waxed paper-covered board dusted with cornstarch. Also: Make cookies. Prepare and roll out dough. Cut 11 eggs for each basket using mini cutter from set; sprinkle on colored sugars. Bake and cool cookies.

Bake and cool cupcakes. Ice tops fluffy. Cover sides with tip 6 basketweave. Sprinkle tops with tinted coconut. Position cookies (use more icing if necessary). Insert handles.

Make candy flowers according to the directions in the Fuzzy Bunny Lollipop Mold Kit without lollipop sticks.

Use melted candy in cut parchment bag to pipe details on candy; let set.

Bake and cool cupcakes. Use tip 233 and green icing to pipe pull-out grass on cupcake. Add candy flowers. Pipe icing on back of flowers for extra support, if needed.

Add wrap and handle to cupcake.





To make flowers, place lollipop sticks on waxed paper. Position 3 straight and curve 3. Attach icing decoration flowers to sticks with melted candy; let set.

Use scissors to cut spearmint leaves in 1/2 and attach to straight stick with melted candy. Refrigerate until set.

Bake and cool cupcakes in Easter Standard Baking Cups.

Use tip 233 and green icing to cover cupcakes with pullout grass.

Insert flowers.

Bake and cool 24 cupcakes in Easter Mini Baking Cups.

Follow directions on Easter Candy Making Mega Pack to mold 12 candy eggs. Refrigerate to set; unmold.

Ice tops with spatula and green buttercream icing.

Stand Jordan almonds on 12 cupcakes and candy eggs on remaining 12 cupcakes.

Arrange cupcakes on stand.





Bake and cool cupcakes in baking cups from party pack.

Use tip 233 and blue, violet, yellow and rose buttercream icing to cover cupcakes with pullout grass.

Insert bunny picks or use fondant bunnies.

In advance: Make fondant bunny head, hands and feet. Roll out White Ready-To-Use Rolled Fondant 1/8 in. thick. Cut out head using head cutter from Easter Bite-Size Cutter Set. Cut out two feet for each cupcake using back of Coupler Ring; shape feet into ovals using your fingers.

For each arm, cut a strip of white fondant, 1/4 x 1 in. long using craft knife and ruler. For each hand, shape a 1/4 in. ball of white fondant; flatten and shape into hands using your fingers. Attach hands to arms using a damp brush. Let dry on cornstarch-dusted surface for at least 1 hour.

Draw inside ears, nose and pads of feet using pink FoodWriter Edible Color Marker. Draw eyes and mouth using black FoodWriter Edible Color Marker.

Bake cupcakes in Bunnies and Chicks or Easter Themed Standard Baking Cups and cool completely on Cooling Grid.

Prepare the Buttercream Icing recipe. Tint the icing using a small amount of Kelly Green Icing Color. Using Kelly Green buttercream icing, cover the cupcake tops with tip 233 pull-out grass.

Insert the head in cupcake top. Position a jelly bean to support head. Insert arms and feet in



cupcake top, trimming with craft knife if needed.



In advance: Make fondant ears. Roll out fondant 1/8 in. thick. Use a leaf pattern and cut 2 ears for each cupcake using Spatula. Let dry overnight.

Brush inside ears with water and sprinkle with Pink Colored Sugar.

Bake cupcakes in Easter Themed Baking Cups and cool completely on Cooling Grid.

Ice cupcakes smooth with white icing using Spatula.

With white buttercream in Disposable Decorating Bag fitted with Round Decorating Tip 6, pipe 2 balls for snout. Position gum squares for teeth, jelly bean for nose and mini candy-coated chocolates for eyes.

Insert ears in cupcake.

Bake cupcakes in White Mini Baking Cups. Cool completely on Cooling Grid.

Prepare buttercream icing recipe. Divide icing and tint yellow, violet and pink. Using tinted buttercream icing in Disposable Decorating bags fitted with Star Decorating Tip 32, pipe swirls on cupcake tops.

Add Spring Confetti Sprinkle Decorations on cupcake tops. Position cupcakes on Decorated Egg and Treat Stand.





With tinted buttercream icing in Disposable Decorating Bags fitted with Petal Decorating Tip 104, and Round Decorating Tip 12, on flower nail covered with waxed paper square, pipe tip 104 roses with tip 12 bases. Using Flower Lifter, position roses on cupcakes. With green buttercream icing in Disposable Decorating Bag fitted with tip 352, pipe leaves.

## Iced Capades Cakery

Log into their website and see what Allison and Laura have been doing. [www.icedcapadescakery.com](http://www.icedcapadescakery.com)

When Allison joined the Houston Cake Club, they were handling only four shelters. Now they are taking care of a total of seven shelters:

- Depelchin Children's Center
- Houston Area Women's Center
- Star of Hope
- The Bridge Over Troubled Waters
- Bay Area Turning Point
- New Horizon Family Shelter
- Sarah's House

There is now a New York Chapter. Check it out:

<http://www.icedcapadescakery.com/chapters.html>

Please take time to help Allison and Laura help these children.

# Baking for a Cause...

When: Last Friday of Every Month



## VOLUNTEERS NEEDED!

Iced Capades Cakery is an organization dedicated to providing birthday cakes and cupcakes free of charge to children in shelters throughout the Houston area. This is a recurring monthly event. We are currently working with FOUR large shelters and are growing to SIX very soon. We are in dire need of additional volunteers/donors for the growing need of our community. This is only a once a month event (usually the last Thursday of the month).

**For more info, please contact:**

Allison Nguyen  
[www.icedcapadescakery.com](http://www.icedcapadescakery.com)  
[icedcapadescakery@gmail.com](mailto:icedcapadescakery@gmail.com)  
832-566-5518



# The Batter Splatter Newsletter

## April 2011

Volume 8 Issue 3

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

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

**Meeting is April 26<sup>th</sup> at 10 AM**

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

**Kathy Brinkley** will demonstrate baby cake toppers.



These toppers can be made with your choice of several cutter sets (same pattern, different sizes). They can be made ahead of time and used for that "last minute" order for a baby shower cake. You won't want to miss this demo.

## President's Pearls

Happy Easter!

With all our warm weather it seems more like summer than the beginning of spring. The flowers are bursting out all over. I love all the color. With all this inspiration abounding and Mother's Day just around the corner, what ideas spring to mind? Any new/different techniques you plan to try this year on a spring/Mother's Day cake? Let us know. We'd love to see some pictures for the newsletter. Remember when you submit items for the newsletter, you get a ticket for our monthly raffle. Even if you can't make the meeting, we'll make sure you get a ticket in the raffle.

There has been a change for the April demo. There is a scheduling conflict that I can't get out of and will not be able to make the April meeting. Kathy, Helen and Jan will run the meeting and I'm sure you'll give them all your help and attention. However, our Cake Decorating 101 will have to be rescheduled. Perhaps we can do this as a Play Day and make it more hands on. Sorry.

Happy Spring.

*Lori*

## Meeting Agenda

- **Open – Welcome**
- **Question this meeting:** How do you get your corners squared real straight and even on a square cake?
- **Next meetings question:** When using lemon filling, how do you keep the cake from sliding?
- **Minutes – Secretary**
  - Read
  - Approve
- **Treasurer's Report**
- **Pass around sign up – demo, goodies, & portfolio/pictures CDE sign up**
- **Thanks to April demo and all who brought food**
- **Announce who/what demo is for May**

### Old Business:

- Report from CDE committees
  - Demo
    - Anything new?
  - Vendor
    - Update
  - Gifts
  - Flyers for CDE - update
- Club Shirts
  - Cost update – Mary



- Determine selling cost for members/anyone
- Update on Play Days
- Update on Classes
- Any other???

### New Business

- Publicity
- Any other???

### Raffle

## March Events

We have 106 members. We had 29 people at the March meeting.

**Martha Hickman** demonstrated bows and textures. **Kathy Brinkley** was not at the meeting, and would you believe I only got 2 pictures of Martha's demo pieces before my camera batteries shut down?

If someone would send me more pictures, I will be happy to include them in the newsletter next month.



## Upcoming Events

April 30-May 1, 2011 ~ Dallas TX, North Texas Cake Show,  
<http://www.sugarwonders.com/>

May 1, 2011 ~ San Antonio TX, Frosting Creators of San Antonio,  
[www.frostingcreators.com](http://www.frostingcreators.com)

**May 15, 2011 ~ Bas Relief Class, Susie Araya**, Larry's Arts & Crafts. The "canvas" is a cookie, covered with fondant. The bas relief effect is achieved with fondant and painted. Members pay \$40. Non-members rate is \$75. Class is limited to 20 students. Lunch will be included.



**July 10, 2011 ~ Austin TX, Capital Confectioners Day of Sharing,**  
[www.capitalconfectioners.com](http://www.capitalconfectioners.com)

**July 24, 2011 ~ Pearland TX, Pearland Cake Society Day of Sharing,**  
[www.pearlandcakesociety.com](http://www.pearlandcakesociety.com)

**September 9, 2011 ~ Karen Vazquez will teach Wedding Cake class** at Larry's Arts & Crafts. Check out Karen's website:  
[www.kakesbykaren.net](http://www.kakesbykaren.net),

Member's rate is \$100, with a \$50 deposit, and the balance due 8/8/11.

Non-member rate is \$150, with a \$75 deposit, and the balance due 8/8/11.

Class is limited to 20 students. Lunch will be included.



**September 10, 2011 ~ Sandy Sheppard will teach a gum paste flower class** at Larry's Arts & Crafts. Check out Sandy's website: [www.confectionersart.com](http://www.confectionersart.com).

Member rate is \$80, with a \$40 deposit and the balance due 8/8/2011.

Non-member rate is \$125, with a \$65 deposit, and the balance due 8/8/2011.

Class is limited to 20 students. Lunch will be included.



**September 11, 2011 ~ Cake Decorating Extravaganza**

**September 12-13, 2011 ~ Dena Bryngelson will teach a 2-day sculpted deer head.** Member rate is \$135, with a \$70 deposit, and the balance due 8/8/11. Non-member rate is \$175, with a \$90 deposit, and the balance due 8/8/11. Check out Dena's work on her website, [www.denascakes.com](http://www.denascakes.com)

## Suggested Play Days

At the November meeting, there was some discussion about subjects for Play Days. These were mentioned:

- Rice Krispies – how to work with them
- Air Brushing
- Stenciling
- Topsy Turvey Cakes

If you are interested in these play days OR have other suggestions, please email [helen@osteenjewelry.com](mailto:helen@osteenjewelry.com), and we will bring it up at the meeting.

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Contact **Kathy Brinkley** [cakekat@aol.com](mailto: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	Nikki Banjoko Maria Moreno	Kathy Brinkley, "Baby Cake Toppers"
May	Ruby Ott Alice Lopez	Rita DoVal
June	Elizabeth Hunt Stephanie Williams	Susie Araya
July	Imelda Duran	Dawn Parrott
August	Guadalupe Ochoa Susie Araya Hermelanda Garcia	Shar Baker
September	Edit Faris	Pat Wiener
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	Member	Member
April		
May		
June		
July		
August		
September	Edit Faris	

October

November

December

Christmas Party

Christmas Party

## Birthday & Anniversary Wishes

**Happy Birthday** to **Rocio Gonzalez** (May 12<sup>th</sup>), **Michelle Pope** (May 13<sup>th</sup>), **Heather Campbell** (May 20<sup>th</sup>), **Susie Araya** (May 22<sup>nd</sup>), **Angela Provost** (May 23<sup>rd</sup>), **Katherine Dungan** (May 28<sup>th</sup>), **Yvette Humbert** (May 30<sup>th</sup>), and **Pat Wiener** (May 31<sup>st</sup>).

**Happy Anniversary** to **Lori & Mark Westerman** (May 13<sup>th</sup>), **DeNeise & Roy Barlow** (May 25<sup>th</sup>), **Donna & Tom Bodensteiner** (May 27<sup>th</sup>) and **Susan & James Spence** (May 28<sup>th</sup>).

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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](mailto:Helen@OsteenJewelry.com), or you can print the forms from our website.

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Secretary	Jan Hutto	<a href="mailto:pookie48@sbcglobal.net">pookie48@sbcglobal.net</a>	(281) 370-6000
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August 4-7, 2011; Charlotte, North Carolina

August 2-5, 2012; Reno, Nevada

August 8-13, 2013; Lexington, Kentucky

# Baking for a Cause...

When: Last Friday of Every Month



## VOLUNTEERS NEEDED!

Iced Capades Cakery is an organization dedicated to providing birthday cakes and cupcakes free of charge to children in shelters throughout the Houston area. This is a recurring monthly event. We are currently working with FOUR large shelters and are growing to SIX very soon. We are in dire need of additional volunteers/donors for the growing need of our community. This is only a once a month event (usually the last Thursday of the month).

**For more info, please contact:**

Allison Nguyen  
[www.icedcapadescakery.com](http://www.icedcapadescakery.com)  
[icedcapadescakery@gmail.com](mailto:icedcapadescakery@gmail.com)  
832-566-5518



# The Batter Splatter Newsletter

## May 2011

Volume 8 Issue 4

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

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

[www.HoustonCakeClub.com](http://www.HoustonCakeClub.com) email: [info@HoustonCakeClub.com](mailto:info@HoustonCakeClub.com)

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

**Meeting is May 24<sup>th</sup>  
at 10 AM**

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

**Rita DoVal** will show us how to make a small flower pot. For the demo, she will use natural or artificial flowers.



### President's Pearls

I hope everyone had a wonderful Mother's Day.

It's almost June and that means Father's Day, graduations, and summer weddings. With so many cakes focused more on flowers and feminine or kid decorations, it is sometimes hard to think of something more "guy" or Dad-orientated. Here is your chance to share some of your ideas for a "guy" cake. It'll be our question for the May meeting. If you can't make the meeting but have an idea to share, email [info@HoustonCakeClub.com](mailto:info@HoustonCakeClub.com) and we'll bring it up at the meeting.

Remember if someone has something to put in the newsletter - send, email, or get it to Helen and you'll receive a raffle ticket for the monthly meeting. We'll write your name on the ticket so you have a chance even if you can't make the meeting.

We are also busily working on our Cake Decorating Extravaganza. There are several groups trying to organize a wonderful day for us. There have been some information issues we need to work out. If you'd like to help, please let the contact person for the committee know. I'm sure they'll welcome any suggestions. See the list further down in the newsletter.

See you at the meeting...

Happy early Father's Day to all...

*Lori*

## Meeting Agenda

- **Open – Welcome**
- Question this meeting: **What ideas do you have for a cake for Dad?**
- Next meetings question?
  
- **Minutes – Secretary**
  - Read
  - Approve
  
- **Treasurer's Report**
- **Pass around sign up – demo, goodies, & portfolio/pictures CDE sign up**
- **Thanks to May demo and all who brought food**
- **Announce who/what demo is for June**

### Old Business:

- Report from CDE committees
  - Demo
    - Anything new?
    - Info needed for flyers
  - Vendor
    - Update
  - Gifts
    - Status of what we have.
    - Demonstrators
    - Teachers
  - Flyers for CDE - update
- Club Shirts
  - Cost update
  - Establish shirt price
  - Take orders
- Update on Play Days
- Update on Classes
- Any other???



## New Business

- Publicity
- Any other???

## Raffle

## April Events

We have 110 members. We had 25 people at the April meeting.

Lori Gust & Helen Osteen were scheduled for the April demonstration, but Lori had a schedule conflict and missed the meeting. **Kathy Brinkley** demonstrated toppers for baby cakes.

## Committees for 2011 Cake Decorating Extravaganza

Committee	Members	Deadline
Demonstrations	Kathy Brinkley, Heather Campbell, Martha Hickman, and Mary Nicholas	March meeting
Vendors	Kathy Brinkley and Phillipa Jenkins	April meeting
Donations/raffles/goodie bags	Marissa Beltran, Casey Marchan & Helen Osteen	April meeting

All committees are open to anyone who would like to help. If you would like to work with one of these committees, please let us know.

## Suggested Play Days

At the November meeting, there was some discussion about subjects for Play Days. These were mentioned:

- Rice Krispies – how to work with them
- Air Brushing
- Stenciling
- Topsy Turvey Cakes

If you are interested in these play days OR have other suggestions, please email [helen@osteenjewelry.com](mailto:helen@osteenjewelry.com), and we will bring it up at the meeting.

## Upcoming Events

**July 10, 2011 ~ Austin TX, Capital Confectioners Day of Sharing,**  
[www.capitalconfectioners.com](http://www.capitalconfectioners.com)

**July 24, 2011 ~ Pearland TX, Pearland Cake Society Day of Sharing,**  
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**September 9, 2011 ~ Karen Vazquez will teach Wedding Cake class** at Larry's Arts & Crafts. Check out Karen's website: [www.kakesbykaren.net](http://www.kakesbykaren.net),

Member's rate is \$100, with a \$50 deposit, and the balance due 8/8/11.

Non-member rate is \$150, with a \$75 deposit, and the balance due 8/8/11.

Class is limited to 20 students. Lunch will be included.

We have 15 people registered for this class.



**September 10, 2011 ~ Sandy Sheppard will teach a gum paste flower class** at Larry's Arts & Crafts. Check out Sandy's website: [www.confectionersart.com](http://www.confectionersart.com).

Member rate is \$80, with a \$40 deposit and the balance due 8/8/2011.

Non-member rate is \$125, with a \$65 deposit, and the balance due 8/8/2011.

Class is limited to 20 students. Lunch will be included.

We have 11 people registered for this class.



**September 11, 2011 ~ Cake Decorating Extravaganza**

**September 12-13, 2011 ~ Dena Bryngelson will teach a 2-day sculpted deer head.** Member rate is \$135, with a \$70 deposit, and the balance due 8/8/11. Non-member rate is \$175, with a \$90 deposit, and the balance due 8/8/11. Check out Dena's work on her website, [www.denascakes.com](http://www.denascakes.com) -- **This class is full. There is a waiting list if you are still interested.**

## Monthly Demos and Refreshments

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

	<b>Refreshments</b>	<b>Demonstration</b>
May	Ruby Ott Alice Lopez	Rita DoVal
June	Elizabeth Hunt Stephanie Williams	Susie Araya
July	Imelda Duran Maricela Vilchis	Dawn Parrott
August	Guadalupe Ochoa Susie Araya Hermelanda Garcia	Shar Baker
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May		
June		
July		
August		
September	Edit Faris	
October		
November		
December	Christmas Party	Christmas Party

## Birthday & Anniversary Wishes

**Happy Birthday** to **Kathryn Carmichael** (June 14<sup>th</sup>), **Retta Pryor** (June 15<sup>th</sup>), **Yessenia Jasso** (June 15<sup>th</sup>), **Sandy Cook** (June 15<sup>th</sup>), **Onome Avbovo** (June 25<sup>th</sup>), **Bonnell Templet** (June 29<sup>th</sup>), **Nani Lucardi** (June 29<sup>th</sup>), and **Mary Lou Klinkhammer** (June 29<sup>th</sup>).

**Happy Anniversary** to **Twez & Larry Shewmake** (June 1<sup>st</sup>), **Shar & Jack Baker** (June 7<sup>th</sup>), **Yessenia & Juan Jasso** (June 8<sup>th</sup>), **Narcy & Bobby Stokes** (June 27<sup>th</sup>), and **Tina & Don Belden** (June 28<sup>th</sup>).

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## Cakes for Men



Cover 8" board with brown foil. Cover 6" square cake with pale yellow rolled fondant. Roll out aqua fondant and impress with argyle texture. Cut into strips so that each strip contains two rows of raised diamonds. Pour a small amount of brown airbrush color on a blank, clean stamp pad, blot off excess. Gently wipe stamp pad on fondant stripes so that color touches the raised portion of the design only. Attach ribbons, using water if necessary up sides of cake. Piece together where necessary. Using same ribbon width (already brushed with stamp) cut 10 5" long pieces. Roll out chocolate fondant and cut a ribbon width half as wide as the blue ribbon. Again, cut 10 5" long pieces. Form 5" long pieces into loops by brushing one end with water and pressing the other end against it. Squeeze where the fondant ends meet to form a point so the bow will be easier to arrange. Allow all loops to dry completely. Pipe large dot of icing on top of cake and insert bow loops into dot of icing. Use additional icing to secure bow loops as necessary.

Cover 8" square cake with lime green rolled fondant. Roll out blue fondant and impress with argyle texture sheet. Pour a small amount of green airbrush color on a blank, clean stamp pad, blot off excess. Gently wipe stamp pad on top of fondant so that color touches the raised portion of the design only. Create a template if desired and use a pastry wheel to cut out tie shape. Attach tie to cake with water if necessary. Hand shape knot at top. Repeat process of texturing and coloring blue fondant and cut 4 strips about 1" tall. Apply to bottom edge of each side. Use pastry wheel to cut out diamond from argyle pattern and attach at each corner to cover seams of ribbons. Use Cricut Cake machine with green fondant to cut out #1 Dad text for cake and attach with water if necessary.





Cover cake with chocolate brown fondant. Use silicone rope maker to make bottom edge border with the same chocolate brown fondant. Attach border with a little bit of buttercream. Lightly spray tool mold cavity with cooking spray and wipe out excess. Press fondant into cavities and remove excess. Clean up edges and carefully remove pieces. Allow to dry. Mix silver luster dust with lemon oil and paint metal part of tools silver. Attach to cake with buttercream. Pipe message with #1 tip in center of cake.

Prepare cake mix according to recipe directions. Spray jumbo cupcake pan with non-stick spray. Fill each cavity approximately 3/4 full. Bake until cake tester comes out clean from middle of cake. Release cake from pan and allow to cool completely. Level top of each cupcake half if necessary. Spread a thin layer of buttercream on top of cupcake base and gently place cupcake top on top of the base. Place cake in refrigerator or freezer if it is too soft and difficult to work with. Color remaining buttercream green. Spread generous amount of green buttercream on cupcake top. Create swirling look in buttercream by turning small offset spatula perpendicular to cake and gently press tip of spatula into icing. Rotate turntable slowly and move spatula toward the top of cake to create swirl. Sprinkle with green jimmies. Prepare pastry bag with #234 large grass tip and fill with green buttercream. Pipe tufts of grass around base of cupcake and in several places on the top of cupcake. Finish decorating cupcake with fun golf candles.



Bake a 9"x13" cake and place on foil-covered cardboard. Ice sides with buttercream icing. Ice top with green icing. Mark D A D with cookie cutters and mark a rectangle above. Fill in all areas except the d-a-d letters and the rectangle with grass from tip #233. Pipe grass around the bottom of the cake for the border. Place flowers around the border. Write with tip #1, white icing. Place mower on cake.

Bake an 8" cake and place on foil-covered cardboard. With red candy writer and the rectangle brick cavity in the gingerbread house mold two brick rectangles. Set aside. Ice sides with buttercream icing. Ice top with green icing. Pipe grass with tip #233. Write with tip #1, white icing. Then, write over white letters with tip #1 and green icing. Pipe a shell border around the base of the cake and place hot dogs and hamburgers around base. Put candy bricks on cake for patio. Place grill on candy bricks and chair on grass.



Bake a 9"x13" cake and place on foil-covered cardboard. Mold D-A-D with candy writer and dad mold. Set aside. Ice sides with buttercream icing. Ice top with green icing. Mark an area for the flag. Fill in all areas except the marked area with grass from tip #233. Pipe grass around the bottom of the cake for the border. Pipe golf balls with white icing, tip #4 on the bottom grass border. Place letters on cake. Put golf cart, flag and trees on cake.

Bake one cake mix in Pantastic Fish Pan. Place cake on a temporary cardboard. Crumb coat cake. Completely wash and dry fish pan. Roll out rolled fondant in a 12"x16" rectangle. Lay fondant into the fish pan, covering the entire inside of the pan including the sides. Trim the top of the sides at the rim neatly. Press gently onto the fondant which is lining the pan to pick up all the details of the fish. Brush piping gel over all the fondant which is lining the pan. When the icing has form a crust on the cake, lay a sideless baking sheet on top of the cake, flip the cake over and gently slide the cake into the lined pan, lining up the fish to match the cake mold. Lay the gold cardboard, gold side down on top of the cake which is inside the lined pan. Flip the pan, cake and all over and gently lift the pan from the fondant. The cake should be nicely covered. Brush dusts over the fondant. Paint eye with black



food color. Border is piped with tip #32.  
Hint: to brush dusts on buttercream icing such as the border, put cake in freezer long enough to harden buttercream, then brush dusts over the icing.



Prepare and cover 1-layer cake with 1 pk. of rolled fondant. Smooth and shape fondant using Easy-Glide Smoothers.

Divide 1 pk. of rolled fondant into 3rds. Reserve 2/3 white; divide remaining 1/3 in half and tint on half red, one half blue.

Cut pocket and flap out of white fondant. Stack flap on pocket, aligning top edge; set aside to dry. Roll red fondant into long 1/4 in. thick, roll blue into log 1/2 in. thick. Cut each in 3 in. sections. Position sections diagonally side by side on freezer paper, alternating colors; roll out. Cut out tie and knot (do not remove from paper). Work quickly to position tie on cake top; ripple tie and support with cotton balls, carefully peel off paper. Shape a small amount of white fondant into a not shape, cover with fondant knot cutout; tuck under edges and position at top of tie. Cut collar out of remaining

Bake and cool 1-layer cake. Place on foil-wrapped board and ice smooth with blue buttercream icing.

Tint 7 oz. of fondant brown. Roll out 1/8 in. thick. Use letters from cutter set to cut "DAD". Position on cake top.

For border around message, use straight-edge wheel of Cutter/Embosser to cut 1/2 in. wide strips, two 7 1/2 in. long, two 3 1/2 in. long. Trim edges and position 1/4 in. from letters; attach with piping gel. Follow same directions to cut 1/2 in. wide strips for top and bottom cake borders, 9 in. and 13 in. long. Attach to cake with piping gel.

Use brown fondant and cutting insert to cut approximately 60 swirls. Position on cake top, cutting to fit.

Combine Brown with Black and Red-Red for brown shown.





white fondant; fold in half lengthwise, shape and place on cake over knot. Position pocket.



Ice 2-layer cake smooth. Divide fondant in 4ths and tint dark violet (combine violet with rose), light violet (combine violet with a little rose), dark blue and light blue. Roll out fondant 1/8 in. thick and cut approximately 70 squares in each color using smallest Cut-Out. Press squares onto cake sides, alternating colors. Using dark violet fondant and alphabet cutters, cut out message. Position on cake top. Roll out remaining fondant 1/2 in. thick. Lightly grease the inside of smallest Cut-Out and cut candle holders. Flatten sides and insert candles. Position on cake top.

Ice brownies smooth in pan with chocolate icing. Combine red and yellow fondant from Primary Multi-Pack to make orange. Roll out fondant colors needed.

Cut out heads, hands, legs, clothes, stars and message using Cut-Outs; position on cake. Draw facial features with black FoodWriter. Add confetti sprinkles.



Bake and cool 2 layer 10 x 3 in. cake (2-1 1/2 in. layers). Place on a foil wrapped cake board. Ice smooth with white buttercream icing.

Cut a 6 x 6 in. square of yellow fondant, and position square centered on cake top.

Pipe tip 8 bead bottom border with white buttercream icing.

Cut stars of different colors of fondant, and attach to sides and top of cake, with piping gel.

Cut letters and attach with piping gel.



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When: Last Friday of Every Month



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# The Batter Splatter Newsletter

## June 2011

Volume 8 Issue 5

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

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

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

**Meeting is June 28<sup>th</sup> at  
10 AM**

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

**Susie Araya** will demonstrate painting and finishing the head of this figure.



### President's Pearls

I hope everyone had a wonderful Father's Day.

With all the high temps lately, let's focus on something cool – like the great plans we have for this year's Extravaganza. Although September seems so far away we only have a few months left to plan and lots to do. We'll have a sign up at the next meeting and in the next newsletter so we can all help to make it a great success. We still need lots of help with publicity, raffle prizes – purchases and donations, etc. Mary and Martha need help will

details for the class – like food, cleanup, and transportation for the teachers to and from class as well as transportation to and from the airport. Please consider helping the ladies out.

If you have any ideas to make our Extravaganza as fantastic as ever, please speak up.

At our May meeting we discussed some ideas for major raffle items. Someone suggested a printer with edible ink. A few folks came up after the meeting and asked what model I have. The model is a Cannon iP3500 and I got it from PhotoFrost. I am really pleased with it and have had great service from the folks when I had questions or needed to order frosting sheets or “ink”. After pricing the printers separately and then the inks, I found their packaged deal was the just as good.

See you at the meeting...

*Lori*

## Meeting Agenda

### Open – Welcome

Question this meeting: **What kind of Play Day would you like?**

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 all who brought food**

**Announce who/what demo is for July**

### Old Business:

- Report from CDE committees
  - Demo
    - Anything new?
    - Info needed for flyers
  - Vendor
    - Update
  - Flyers for CDE – update
  - Raffle Items
  - Publicity
- Club Shirts - Take orders
- Update on Play Days
  - Air brush play day - Lori
- Update on Classes
- Any other???

## New Business

- Airport pickup for demonstrators/teachers
- Classes
  - Transportation for class teachers?
  - Breakfast, lunch, & cleanup signup
- Any other???

## Raffle

## May Events

We have 116 members. We had 35 people at the May meeting.

Rita DoVal demonstrated her flower pot cakes. Thank you so much, Rita. And thank you, Kathy, for supplying the pictures of the demonstration.

## Committees for 2011 Cake Decorating Extravaganza

Committee	Members	Deadline
Demonstrations	Kathy Brinkley, Heather Campbell, Martha Hickman, and Mary Nicholas	March meeting
Vendors	Kathy Brinkley and Phillipa Jenkins	April meeting
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**We have 17 people registered for this class.**



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**We have 13 people registered for this class.**



**September 11, 2011 ~ Cake Decorating Extravaganza**, San Jacinto College, North Campus, Student Center 2nd Floor, 5800 Uvalde (2 miles north of I-10 on Uvalde), Houston TX 77049. **Demonstrators:**

**Susie Araya** - Houston, TX (Check out some of Susie's award winning cakes @ [www.houstoncakeclub.com/pictures/picwinners.htm](http://www.houstoncakeclub.com/pictures/picwinners.htm))

**Dena Bryngelson** - Beaumont, TX, will demonstrate a sculpted hot dog cake, [www.denascakes.com](http://www.denascakes.com)

**Dawn Parrott** - Houston, TX, will demonstrate making coral, [www.dawnparrott.com](http://www.dawnparrott.com)

**Ximena Sempertegui** - Miami, FL [www.cakesbyximena.com](http://www.cakesbyximena.com)

**Sandy Sheppard** - Lorton, VA, will demonstrate a gumpaste poppy, [www.confectionersart.com](http://www.confectionersart.com)

**Karen Vasquez** - Naples, FL [www.kakesbykaren.net](http://www.kakesbykaren.net)

**September 12-13, 2011 ~ Dena Bryngelson will teach a 2-day sculpted deer head.** Member rate is \$135, with a \$70 deposit, and the balance due 8/8/11. Non-member rate is \$175, with a \$90 deposit, and the balance due 8/8/11. Check out Dena's work on her website, [www.denascakes.com](http://www.denascakes.com) -- **This class is full. There is a waiting list if you are still interested.**

## Monthly Demos and Refreshments

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

	<b>Refreshments</b>	<b>Demonstration</b>
June	Elizabeth Hunt Stephanie Williams	Susie Araya
July	Imelda Duran Maricela Vilchis	Dawn Parrott
August	Guadalupe Ochoa Susie Araya Hermelanda Garcia	Shar Baker
September	Edit Faris	Pat Wiener
October	Martha Hickman Bonnell Templet	Lori Gust & Helen Osteen: Cake Decorating 101
November	Leigh Bryant Mary Nicholas	Ruby Rodriguez Clarissa Lopez
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](mailto:cakekat@aol.com) (281) 448-2952.

	<b>Member</b>	<b>Member</b>
June		
July		

August  
September      Edit Faris  
October  
November  
December      Christmas Party                      Christmas Party

## Birthday & Anniversary Wishes

**Happy Birthday** to **Lynne Lorenz** (July 4<sup>th</sup>), **Maricela Vilchis** (July 4<sup>th</sup>), **Sandra Castaneda** (July 11<sup>th</sup>), **Narcy Stokes** (July 20<sup>th</sup>), **Casey Marchan** (July 21<sup>st</sup>), **Hermelanda Garcia** (July 25<sup>th</sup>), **Alicia Gaskin** (July 28<sup>th</sup>), and **Geri Terry** (July 29<sup>th</sup>).

**Happy Anniversary** to **Ruby & Mark Rodriguez** (July 1<sup>st</sup>), **Bonnell & James Templet** (July 3<sup>rd</sup>), **Clarissa & Carlos Lopez** (July 11<sup>th</sup>), **Kathy & Gary Brinkley** (July 23<sup>rd</sup>), **Nikki & Jay Banjoko** (July 25<sup>th</sup>), and **Angela & Richard Provost** (July 27<sup>th</sup>).

## Ideas for Men's Cakes

Chocolate strawberries in a modeling chocolate basket.

Toolbox with tools. Tools can be modeled or use a candy mold.

Shirt and tie made from a rectangular cake.

Gift box with bow on top. Create an argyle pattern with their favorite colors.

Guy mowing the lawn.

Trash cake with their favorite drink, chocolate bars, peanuts, etc.

Chain saw

Texan logo

Geometrics (squares and diamonds) here and there.

Sculpted vehicle, car or truck

Coke bottle

Sculpted fish

Fireman's helmet

Mexican food with the inscription, "Nacho" the average dad.

Sports

Color flow with school logo for graduation

Open tackle box with lures.

Beer cooler with ice.

Beer cooler with edible image



6 pack of beer made from Rice Krispies

Debbie Brown's books have a lot of men's cakes

Hamburger

Grill with meat and vegetables.

Scroll work

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- Play Days held on Sunday afternoon
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Log on [www.HoustonCakeClub.com](http://www.HoustonCakeClub.com) to access membership and class registration information.

We accept PayPal through [HoustonCakeClub@OsteenJewelry.com](mailto: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](mailto:Helen@OsteenJewelry.com), or you can print the forms from our website.

## Officers

Office	Office	Email Address	Phone
President	Lori Gust	<a href="mailto:cakes@CakePlace.com">cakes@CakePlace.com</a>	(281) 733-6080
Vice President	Kathy Brinkley	<a href="mailto:Cakekat@aol.com">Cakekat@aol.com</a>	(281) 448-2952
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Treasurer	Helen Osteen	<a href="mailto:helen@osteenjewelry.com">helen@osteenjewelry.com</a>	(713) 204-3218
Parliamentarian	Casey Marchan	<a href="mailto:caseysdelights@yahoo.com">caseysdelights@yahoo.com</a>	(832) 978-9447

## ICES Conventions

August 4-7, 2011; Charlotte, North Carolina

August 2-5, 2012; Reno, Nevada

August 8-13, 2013; Lexington, Kentucky

## Rita DoVal's Flower Pot Cake

Rita made a template by tracing the top and bottom of a flower pot onto a foam core board, and cutting it.



Rita used the largest round cutter from the set to cut the cakes.

If you don't have the round cutter set, you can trim the cake to match the largest template.



Using the smallest template as a guide, trim the cake into a cone shape. Cut away the cake a little at a time with a serrated knife, until your cake looks like the flower pot.





Separate the layers and spread buttercream filling.

Crumb coat with buttercream.



The crumb coat of buttercream helps the fondant stick to the cake.

Knead your fondant so it won't crack.

Measure the cake and roll out the fondant using a 1/8" spacer.

Use a spritz bottle to lightly spray the cake so the fondant will stick.



Use a small pizza cutter to trim around the bottom of the cake.

After you have covered the cake with fondant, trim around the top edge.

Use fondant smoother to smooth the cake.

Rita used a large firm straw to keep the layers together.

Since there are three layers, the editor would recommend using a cake board after you stack two layers, especially since this cake is inverted and the larger layer is on the top. Drive a dowel rod through the 3 layers and into the cake board to secure it.





Roll out a sausage of fondant, and cut it with a ribbon cutter. Put water on the fondant strip so it will stick to the fondant on the cake.

Apply the strip around the top of the cake. Put it a little taller than the cake so you have a ledge to hold the "dirt".

Insert a large straw to hold the stems of the silk or real flowers so they do not touch the cake.

Put a thin layer of icing on the top of the cake.



Sprinkle crushed Oreo "dirt" on icing and arrange flowers.

You can place the cake on another cake, or decorate the board.



# Baking for a Cause...

When: Last Friday of Every Month



## VOLUNTEERS NEEDED!

Iced Capades Cakery is an organization dedicated to providing birthday cakes and cupcakes free of charge to children in shelters throughout the Houston area. This is a recurring monthly event. We are currently working with FOUR large shelters and are growing to SIX very soon. We are in dire need of additional volunteers/donors for the growing need of our community. This is only a once a month event (usually the last Thursday of the month).

**For more info, please contact:**

Allison Nguyen  
[www.icedcapadescakery.com](http://www.icedcapadescakery.com)  
[icedcapadescakery@gmail.com](mailto:icedcapadescakery@gmail.com)  
832-566-5518



# The Batter Splatter Newsletter

## July 2011

Volume 8 Issue 6

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

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

[www.HoustonCakeClub.com](http://www.HoustonCakeClub.com) email: [info@HoustonCakeClub.com](mailto:info@HoustonCakeClub.com)

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

**Meeting is July 26<sup>th</sup> at 10 AM**

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

**Dawn Parrott** will demonstrate a filigree gazebo. The frame is gum paste/fondant, piped and assembled in royal icing.



## President's Pearls

Our Cake Decorating Extravaganza is only 6 weeks away and our committees are busy getting all the loose ends tied up. Also, we are in need of raffle items and publicity to let everyone know. I'm sure all the committees wouldn't mind extra help. Let them know if you have any ideas to make our Extravaganza the best ever.

Last meeting we had some great ideas for Play Days and future classes. We will be organizing the classes and Play Days so watch out for announcements. We did schedule a simple airbrush design Play Day in August. This is a great way to play with your airbrush and get some easy but great ideas for a variety of cakes. We only have a few spots left so don't wait too long to sign up.

See you at the meeting...

*Lori*

## Meeting Agenda

### Open – Welcome

Question this meeting: **What is a good time-saving decorating tip?** Members who can't attend the meeting can email me their tips for next month's newsletter.

### Minutes – Secretary

- Read
- Approve

### Treasurer's Report

**Pass around signup** – *demo, goodies, & portfolio/pictures CDE sign up*

**Thanks to July demo and folks who brought food**

**Announce who/what demo is for August**

### Old Business:

- Report from CDE committees
  - Demo
    - Report on demonstrators
  - Vendors
  - Raffle
  - Publicity
  -
- Play Days/classes
  - update
- Any other???

### New Business

- Classes - Glenda
  - Vote on flowers
  - Vote on class price
- Any other???



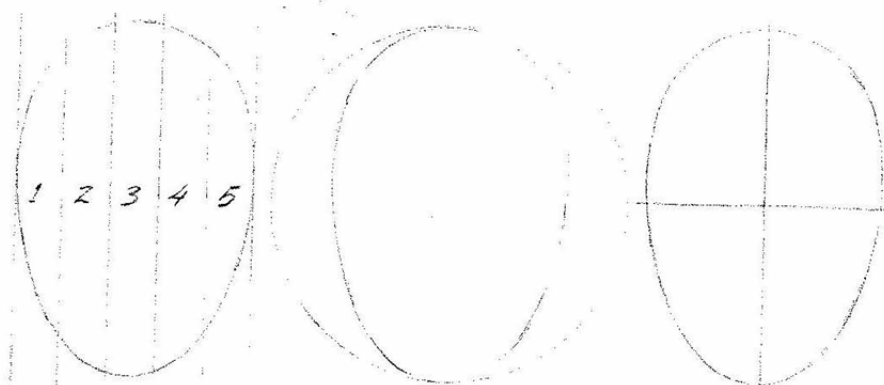
Raffle

## June Events

We have 124 members. We had 31 people at the June meeting.

**Susie Araya** demonstrated making the facial details on a molded face. Thank you, Susie. In order to make the faces look good, you must use the right proportions. Susie shared this drawing with us.

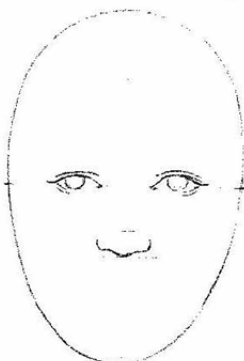
### BEGINNING THE HEAD— FRONT VIEW



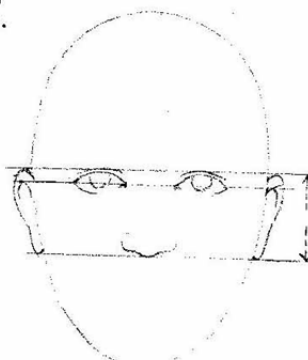
**1** The average head is approximately 5 eyes wide. The eyes themselves will go over numbers 2 and 4. Seldom do 2, 3 and 4 vary. 1 and 5 may be narrowed. Sideburns of hair and an overlapping of lashes from the eyes may make distances 1 and 5 look shorter.

**2** The general shape of the head is far from being a circle. It is more "egg" shaped, with the smaller end on the bottom.

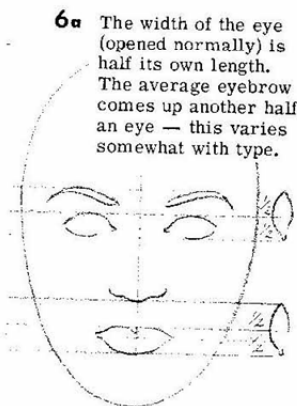
**3** After lightly sketching the egg shape, divide it in half both ways.



**4** The inside corners of the eyes will be on this line. The outside corners may be on it or above it. The nose tip is 1 1/2 eyes' distance away from the horizontal center line.



**5** When looking directly at the head, the ears are as long as the distance from the top of the eyes to the bottom of the nose.



**6a** The width of the eye (opened normally) is half its own length. The average eyebrow comes up another half an eye — this varies somewhat with type.

**6b** The width of the average female mouth is half an eye. The distance from the top of the mouth to the nose is another half an eye. The width of the top lip is usually about 1/3 the depth of the mouth.

## T-Shirts

We are taking orders for T-shirts. They will be the same type we had before, pistachio green, and brown trim.

Sizes small to XL are \$25.

Plus sizes (men or women) are \$30.

If you want your first name embroidered on the shirt, add \$8.

Don't wait too long to order because we need to have them available for pickup at the August meeting.

## Committees for 2011 Cake Decorating Extravaganza

### Committee

### Members

Demonstrations

Kathy Brinkley, Heather Campbell, Martha Hickman, and Mary Nicholas

Vendors

Kathy Brinkley and Phillipa Jenkins

Donations/raffles/goodie bags

Marissa Beltran, Casey Marchan & Helen Osteen

All committees are open to anyone who would like to help. If you would like to work with one of these committees, please let us know.

## Suggested Play Days

Last month, the question of the month was what play day do you want? These were mentioned:

- **Air Brushing: 4 votes – scheduled for August 14<sup>th</sup>**
- Rice Krispies – how to work with them
- Stenciling
- Topsy Turvey Cakes: 3 votes
- Buttercream transfer
- Modeling farm animals
- Stringwork: 2 votes
- Tools/gadgets you bought but don't know how to use
- How to make stencils and work with them: 8 votes
- Different lace cutters
- Sugar Veil: 2 votes
- Wanted Martha Hickman to teach a Cricket class
- How to make a sugar bottle
- Tropical gum paste flowers: 2 votes
- How to decorate cookies
- How to make your own cookie cutters

- Modeling tools: which are the best? What are they for?
- How to use luster dust & colors
- How to make modeling chocolate

If you are interested in these play days OR have other suggestions, please email [helen@osteenjewelry.com](mailto:helen@osteenjewelry.com), and we will bring it up at the meeting.

## Upcoming Events

**July 24, 2011 ~ Pearland TX, Pearland Cake Society Day of Sharing,**  
[www.pearlandcakesociety.com](http://www.pearlandcakesociety.com)

**August 14, 2011 ~ Airbrush Play Day,** Larry's Arts & Crafts, 1 to 5 PM, led by Lori.  
Supply list will be furnished later.

**September 8 & 9, 2011 ~ Karen Vazquez will teach Wedding Cake class** at Larry's Arts & Crafts. Check out Karen's website: [www.kakesbykaren.net](http://www.kakesbykaren.net),

Member's rate is \$100, with a \$50 deposit, and the balance due 8/8/11.

Non-member rate is \$150, with a \$75 deposit, and the balance due 8/8/11.

Classes are limited to 20 students. Lunch will be included.

We have 24 people registered for the two classes.



**September 10, 2011 ~ Sandy Sheppard will teach a gum paste flower class** at Larry's Arts & Crafts. Check out Sandy's website: [www.confectionersart.com](http://www.confectionersart.com).

Member rate is \$80, with a \$40 deposit and the balance due 8/8/2011.

Non-member rate is \$125, with a \$65 deposit, and the balance due 8/8/2011.

Class is limited to 20 students. Lunch will be included.

We have 12 people registered for this class.





**September 11, 2011 ~ Cake Decorating Extravaganza**, San Jacinto College, North Campus, Student Center 2nd Floor, 5800 Uvalde (2 miles north of I-10 on Uvalde), Houston TX 77049. **Demonstrators:**

**Susie Araya** - Houston, TX (Check out some of Susie's award winning cakes @ [www.houstoncakeclub.com/pictures/picwinners.htm](http://www.houstoncakeclub.com/pictures/picwinners.htm))

**Dena Bryngelson** - Beaumont, TX, will demonstrate a sculpted hot dog cake, [www.denascakes.com](http://www.denascakes.com)

**Dawn Parrott** - Houston, TX, will demonstrate making coral, [www.dawnparrott.com](http://www.dawnparrott.com)

**Sandy Sheppard** - Lorton, VA, will demonstrate a gumpaste poppy, [www.confectionersart.com](http://www.confectionersart.com)

**Karen Vasquez** - Naples, FL [www.kakesbykaren.net](http://www.kakesbykaren.net)

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**February 5, 2012 ~ Texas ICES Area IV Day of Sharing** at the KOA Campground, 19785 Highway 105 West, Montgomery TX 77356. Mark the date.

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

	<b>Refreshments</b>	<b>Demonstration</b>
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	Member	Member
July		
August		
September	Edit Faris	
October		
November		
December	Christmas Party	Christmas Party

## Birthday & Anniversary Wishes

**Happy Birthday** to **Itala Chacara** (August 1<sup>st</sup>), **Tammy Budziak** (August 1<sup>st</sup>), **Phyllis Pickar** (August 8<sup>th</sup>), **Kathy Brinkley** (August 9<sup>th</sup>), **Lisa Placide** (August 19<sup>th</sup>), and **Lori Gust** (August 20<sup>th</sup>).

**Happy Anniversary** to **Edit & Elias Faris** (August 6<sup>th</sup>), **Susie & Manuel Araya** (August 13<sup>th</sup>), **Jessie & Afonso Lopez** (August 14<sup>th</sup>), **Kimberly & Bruce Warren** (August 15<sup>th</sup>), **Helen & Jackie Osteen** (August 22<sup>nd</sup>), **Maricela & Jose Vilchis** (August 26<sup>th</sup>), and **Debra & Christopher Singletary** (August 29<sup>th</sup>).

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Secretary	Jan Hutto	<a href="mailto:pookie48@sbcglobal.net">pookie48@sbcglobal.net</a>	(281) 370-6000
Treasurer	Helen Osteen	<a href="mailto:helen@osteenjewelry.com">helen@osteenjewelry.com</a>	(713) 204-3218
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August 2-5, 2012; Reno, Nevada

August 8-13, 2013; Lexington, Kentucky

### 1 - How to Fill Cupcakes

Bake and cool cupcakes. Cover with plastic wrap until ready to fill to keep cupcakes fresh. For each cupcake, press an apple corer tool into the center of the cupcake, going 3/4 the way down. Remove the center cut-out cylinder and cut off the top of the cylinder. Fit a pastry bag with a tip #2A and fill opening in cupcake with cupcake filling. Place cylinder cap over the filling. Ice as desired.

Information and image taken with permission from *Vi Whittington and Autumn Carpenter's Book, Creative Cupcakes*.



[shopcountrykitchen.com](http://shopcountrykitchen.com)

### 2 - How to Fill Cupcakes

To fill the cupcakes, use a wide star tip (size 21 works fine) attached to a coupler on a piping bag. Push the tip into the top of the cupcakes and press about a tablespoon of filling inside. If you do not have a piping bag you can just cut out a little bit of the cake from the top, make a hole, fill the hole with filling, then top with the cake you cut out.

### 3 - How to Fill Cupcakes



Prepare a decorating bag with your icing filling and Round Decorating Tip 230; insert tip in top center of an uniced cupcake and squeeze out a small amount of filling.

### Devil's Food Cupcakes with Cream Filling

½	C	Butter, room temperature
2	C	Sugar
3	Large	Eggs
¾	C	Sour cream (low fat or full)
1	Tsp	Vanilla extract
2	C	All purpose flour
2	Tsp	Baking soda
½	Tsp	Salt
¼	C	Cocoa powder
2	Oz	Dark chocolate
1	C	Water, boiling

Preheat the oven to 350F and lightly grease two 12-cup muffin tins.

In a large bowl, cream together butter and sugar until light. Beat in eggs one at a time, followed by sour cream and vanilla extract.

Stir the cocoa powder and the dark chocolate into the boiling water (easiest in a large measuring cup). Pour chocolate water into the rest of the batter and stir until uniform.

In a small bowl, whisk together flour, baking soda and salt. Add half of flour mixture to the butter mixture, followed by the chocolate mixture, followed by the addition of the rest of the flour mix. Stir well between each addition and mix until no streaks of flour remain.



Evenly distribute batter into prepared baking cups. Bake for 13-15 minutes, until a tester comes out clean and the cakes spring back when lightly pressed. (It's fine if you can't fit both trays into the oven at the same time, just wait until one batch finishes before putting in the second pan)

Turn cupcakes out onto a wire rack to cool completely before frosting and filling.

## Vanilla Cream Filling

3	Tbsp.	All purpose flour
½	C	Milk (low fat is fine)
½	C	Butter (or trans fat-free shortening)
½	C	Sugar
½		Scraped vanilla bean <b>OR</b>
1	Tsp	Vanilla extract

Whisk together the flour and milk and cook in a small saucepan over medium heat until thick. This will only take a few minutes. Stir continuously to prevent the mixture from clumping and do not bring all the way to a boil. When thickened (consistency will be that of a thin pudding or custard), strain with a mesh strainer into a small bowl, cover with plastic wrap and let cool completely to room temperature.

When the milk mixture is cool, cream the butter (or shortening) and sugar together in a medium bowl until light. Add in the milk/flour mixture and the scraped vanilla bean seeds (or vanilla extract) and beat at high speed with an electric mixer for 7 minutes, until light and fluffy. Scrape into a pastry bag fitted with a plain tip, or a large zip lock bag with the corner cut off, and set aside until ready to fill your cupcakes.

## Chocolate Buttercream Frosting

½	C	Butter, room temperature
½	C	Unsweetened cocoa powder <sup>4</sup>
2 to 3	C	Powdered sugar
¼	C	Milk
1	Tsp	Vanilla extract

Combine all ingredients in a large bowl and beat, with an electric mixer, until frosting is creamy, 3-5 minutes. Add additional powdered sugar as needed to achieve a thick, but not stiff, frosting that is easy to spread. Add additional milk, if necessary, to thin the frosting if it gets too thick.



**Assembly:** Take a cooled cupcake and, using a small paring knife, cut a cone of cake (1-inch across by 1-inch deep) out of the top. Trim off the pointy end of the cone, leaving a flat circle of cake. Set aside and repeat this process for all the cupcakes.

Take the cream filling and squeeze a tablespoon or so into each cupcake cavity, filling the hole up to the top with filling. Top off with a flat circle of cake to plug the hole and keep the filling in place.

Using a butter knife or a small offset spatula, frost each cupcake with a layer of chocolate buttercream frosting. Place a dollop of icing in the center of the cupcake (on top of the cut out circle of cake) and spread from the center to the sides of the cupcake.

If you have leftover filling, transfer it to a fresh ziploc bag and cut a very small opening in one corner. Pipe a swirly line down the center of each cupcake. Store in an airtight container until ready to serve. Makes 2-dozen.

## Cinnamon Sugar Cream Cheese Filling

8	Oz	Cream cheese, softened
½	C	Powdered sugar
½	Tsp	Ground cinnamon
¼	C	Milk

In large bowl, combine cream cheese, sugar, cinnamon and milk. Beat with mixer until well blended. Refrigerate until ready to use. Fill cupcake. Refrigerate until ready to serve.

## Lemon Filling

¾	C	Sugar
2	Tbsp.	Cornstarch
1/8	Tsp	Salt
¾	C	Cold water
2		Egg yolks, slightly beaten
1	Tsp	Lemon peel, grated
		Juice of a medium lemon
1	Tbsp	Butter or margarine

Combine sugar, cornstarch and salt in a small saucepan. Gradually add water and whisk until well blended. Whisk in egg yolks, lemon peel and lemon juice. Cook over medium heat, whisking constantly until thick and bubbly. Boil one minute; remove from heat. Stir in butter. Cool to room temperature, without stirring.

## How to Make Cake Balls



### Ingredients & Supplies:

Your favorite cake, baked in 9 x 13 pan  
 $\frac{3}{4}$  to 1 cup cake icing  
 $\frac{1}{4}$  t oil or flavoring  
2 pounds candy coating

**Crumbling the Cake:** Cool the cake completely before crumbling. Cut the cake into four equal sections. Remove a section from the pan, break it in half, and rub the two pieces together over a large bowl, make sure to crumble any large pieces that fall off. Repeat with each section. Crumble cake into a fine texture. Crumble the cooled cake into a large mixing bowl.

**Add Icing:** With a spoonful at a time, add and mix icing into the crumbled cake until the icing absorbs into the cake and disappears. Using the back of the spoon is the quickest way to make sure the two ingredients are thoroughly combined. The mixture should be moist enough to roll into  $1\frac{1}{2}$ -inch balls and still hold a round shape.

**Forming:** Use a cookie scoop to get uniform-size cake balls or cake pops. Scoop cake mixture onto a cookie sheet lined with parchment paper. Then roll each scoop by hand forming a ball. Cover the cookie sheet with plastic wrap and chill for several hours in the refrigerator, or place in the freezer for about 15 minutes. The cake balls need to be firm but not frozen.

**Dipping:** Melt candy coating in a deep microwave proof container at medium power (50% or lower) for 2-3 minutes, stirring well after each minute initially, then at 30 second intervals until smooth. The thinner the consistency of the coating the easier it is to work with. Add Paramount Crystals to coating as needed to make the coating more fluid. Take a few cake balls at a time out of the refrigerator or freezer to work with. If cake balls were placed in the freezer, transfer the rest of the cake balls to the refrigerator at this point. Place one ball at a time into the bowl. Using a dipping tool, completely cover the cake ball with candy coating. Lift the cake ball out of the coating. Gently tap the dipping tool on the rim of the container to allow excess coating to drip into the container. Transfer the coated cake balls to new piece of parchment paper. Repeat the process with the remaining cake balls. Allow coating to dry completely before decorating and removing from the parchment paper.

**Storing:** Cake balls can be made ahead of time and stored in an airtight container on the counter or in the refrigerator for several days.

Flavor ideas for cake balls:

- red velvet cake mixed with cream cheese icing covered in milk chocolate candy coating
- yellow cake baked with 6 T. of orange fruit mixed with buttercream icing covered in dark chocolate candy coating
- white cake baked with 1 cup of Oreo pieces mixed with buttercream icing covered in white candy coating



# The Batter Splatter Newsletter

## August 2011

Volume 8 Issue 7

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

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

[www.HoustonCakeClub.com](http://www.HoustonCakeClub.com) email: [info@HoustonCakeClub.com](mailto:info@HoustonCakeClub.com)

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

**Meeting is August 23<sup>rd</sup> at 10 AM**

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

**Pat Wiener** will demonstrate 3-dimensional color flow.

### President's Pearls

**Wow!!** Where has the time gone? Our Cake Decorating Extravaganza is only a few weeks away. We all need to get the word out. Do you have a community newspaper you can put an announcement in? Helen will be putting a reminder on our Facebook page but we need everyone to spread the word. Folks are starting to register and we are getting some great raffle prizes. Thanks Casey, Helen and all who have been requesting donations. Join in the fun! Tell EVERYONE who will listen about the great time we're going to have. Ask ANYONE who is willing to donate something. It doesn't have to be a cake decorating item. It can be a gift certificate or even something to put in the goodie bags.

There are lots of other ways to help also. We need folks willing to help with the set-up on Saturday afternoon. There are goodie bags to fill, raffle items to place, and food to organize. Then there are signs, helping with registration, drinks, directing folks when they first arrive, selling raffle tickets on the morning of our event and all kinds of fun. Remember, the more involved you get, the more fun you'll have meeting folks.

Check out the list of help needed on the members' only section of the website. Email or call Lori if there is something in particular you'd like to sign up for. **Remember we're asking all the local club folks to bring a breakfast item to share.** The club will provide the lunch and visitors will be bringing desserts. I can't wait to sample EVERYTHING!!! You may

want to consider sharing your recipe either on the sharing table or give it to Helen to put in the newsletter

Our question for this month is – **what item, tip, picture, pattern, recipe, etc., could I have contributed to *our* newsletter this month? What will you contribute next month?** Remember, you get a raffle ticket for contributing. You don't have to be present at the meeting as Helen will put your name on the ticket. We've had folks who contributed but couldn't make the meeting that actually won the raffle. It's everyone's newsletter – let's contribute.

Don't forget you have time to work on a display for our September Extravaganza. We'll have a display table and a prize for the people's choice award. Let your imagination run wild and have fun with it. Tell your friends and spread the news – we're gonna have lots of ...FUN.....FUN.....FUN!!!!!!!

See you at the meeting...

*Lori*

## Meeting Agenda

### Open – Welcome

Question this meeting: **what item, tip, picture, pattern, recipe, etc., could I have contributed to *our* newsletter this month? What will you contribute next month?**

- Next meetings question???

### Minutes – Secretary

- Read
- Approve

### Treasurer's Report

**Pass around signup – demo, goodies, & portfolio/pictures CDE sign up**

**Thanks to August demo and snack folks**

**Announce who/what demo is for September**

### Old Business:

- **Cake Extravaganza status**
  - Lunch-confirmation
  - Donations
  - Sign up duties for Extravaganza
  - Report on demonstrators
  - Vendors
  - Raffle
  - Publicity
  - Wear your club shirt
- **Sign up duties for classes**
- Any other???

### New Business

- Play Days/classes
- Any other???

### Raffle

## July Events

We have 126 members. We had 37 people at the July meeting.

**Dawn Parrot** demonstrated a gum paste gazebo, decorated with royal icing. This was a gorgeous cake topper. Thank you, Dawn for sharing with us.

## Committees for 2011 Cake Decorating Extravaganza

Committee	Members
Demonstrations	Kathy Brinkley, Heather Campbell, Martha Hickman, and Mary Nicholas
Vendors	Kathy Brinkley and Phillipa Jenkins
Donations/raffles/goodie bags	Marissa Beltran, Casey Marchan & Helen Osteen

All committees are open to anyone who would like to help. If you would like to work with one of these committees, please let us know.

## Suggested Play Days

Last month, the question of the month was what play day do you want? These were mentioned:

- How to make stencils and work with them: 8 votes
- Rice Krispies – how to work with them: 5 votes
- Topsy Turvey Cakes: 3 votes
- Stringwork: 2 votes
- Sugar Veil: 2 votes
- Tropical gum paste flowers: 2 votes
- Stenciling
- Buttercream transfer
- Modeling farm animals
- Tools/gadgets you bought but don't know how to use
- Different lace cutters
- Wanted Martha Hickman to teach a Cricket class
- How to make a sugar bottle
- How to decorate cookies
- How to make your own cookie cutters
- Modeling tools: which are the best? What are they for?
- How to use luster dust & colors
- How to make modeling chocolate

If you are interested in these play days OR have other suggestions, please email [helen@osteenjewelry.com](mailto:helen@osteenjewelry.com), and we will bring it up at the meeting.

## Upcoming Events

**September 8 & 9, 2011 ~ Karen Vazquez will teach Wedding Cake class** at Larry's Arts & Crafts. Check out Karen's website: [www.kakesbykaren.net](http://www.kakesbykaren.net),

Member's rate is \$100.

Non-member rate is \$150.

Classes are limited to 20 students. Lunch will be included.

We have 25 people registered for the two classes. There are still openings in both classes.



**September 10, 2011 ~ Sandy Sheppard will teach a gum paste flower class** at Larry's Arts & Crafts. Check out Sandy's website: [www.confectionersart.com](http://www.confectionersart.com).

Member rate is \$80.

Non-member rate is \$125.

Class is limited to 20 students. Lunch will be included.

We have 13 people registered for this class.



**September 11, 2011 ~ Cake Decorating Extravaganza**, San Jacinto College, North Campus, Student Center 2nd Floor, 5800 Uvalde (2 miles north of I-10 on Uvalde), Houston TX 77049. **Demonstrators:**

**Susie Araya** - Houston, TX (Check out some of Susie's award winning cakes @ [www.houstoncakeclub.com/pictures/picwinners.htm](http://www.houstoncakeclub.com/pictures/picwinners.htm))

**Dena Bryngelson** - Beaumont, TX, will demonstrate a sculpted hot dog cake, [www.denascakes.com](http://www.denascakes.com)

**Dawn Parrott** - Houston, TX, will demonstrate making coral, [www.dawnparrott.com](http://www.dawnparrott.com)

**Sandy Sheppard** - Lorton, VA, will demonstrate a gumpaste poppy, [www.confectionersart.com](http://www.confectionersart.com)

**Karen Vasquez** - Naples, FL [www.kakesbykaren.net](http://www.kakesbykaren.net)

**September 12-13, 2011 ~ Dena Bryngelson will teach a 2-day sculpted deer head.** Member rate is \$135. Non-member rate is \$175. Check out Dena's work on her website, [www.denascakes.com](http://www.denascakes.com) -- **This class is full. There is a waiting list if you are still interested.**

**February 5, 2012 ~ Texas ICES Area IV Day of Sharing** at the KOA Campground, 19785 Highway 105 West, Montgomery TX 77356. Glenda Galvez will demonstrate. Mark the date.

## Monthly Demos and Refreshments

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

	<b>Refreshments</b>	<b>Demonstration</b>
August	Guadalupe Ochoa Susie Araya Hermelanda Garcia	Pat Wiener: 3-D Color Flow
September	Edit Faris	Shar Baker
October	Martha Hickman Bonnell Templet	Lori Gust & Helen Osteen: Cake Decorating 101
November	Leigh Bryant Mary Nicholas	Ruby Rodriguez Clarissa Lopez
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](mailto:cakekat@aol.com) (281) 448-2952.

	<b>Member</b>	<b>Member</b>
August		
September	Edit Faris	
October		
November		
December	Christmas Party	Christmas Party

## Birthday & Anniversary Wishes

**Happy Birthday** to **Christina Rone** (September 1<sup>st</sup>), **Anita Schurle** (September 4<sup>th</sup>), **Ruby Ott** (September 8<sup>th</sup>), **Donna Bodensteiner** (September 11<sup>th</sup>), **Debra Singletary** (September 13<sup>th</sup>), and **Stephanie Williams** (September 14<sup>th</sup>).

**Happy Anniversary** to **Ginny & Scott Ledford** (September 3<sup>rd</sup>), **Alicia & Richard Gaskin** (September 6<sup>th</sup>), **Janice & Robert Jucker** (September 7<sup>th</sup>), **Jan & Fred Hutto** (September 13<sup>th</sup>), and **Leigh & Travis Bryant** (September 23<sup>rd</sup>).

## Membership Benefits

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 (4<sup>th</sup> Tuesday of the month from 10 AM to noon)
- Play Days held on Sunday afternoon
- Classes sponsored by the Houston Cake Club
- Cake Decorating Extravaganza, September 11, 2011

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

Log on [www.HoustonCakeClub.com](http://www.HoustonCakeClub.com) to access membership and class registration information.

We accept PayPal through [HoustonCakeClub@OsteenJewelry.com](mailto: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](mailto:Helen@OsteenJewelry.com), or you can print the forms from our website.

## Officers

Office	Office	Email Address	Phone
President	Lori Gust	<a href="mailto:cakes@CakePlace.com">cakes@CakePlace.com</a>	(281) 733-6080
Vice President	Kathy Brinkley	<a href="mailto:Cakekat@aol.com">Cakekat@aol.com</a>	(281) 448-2952
Secretary	Jan Hutto	<a href="mailto:pookie48@sbcglobal.net">pookie48@sbcglobal.net</a>	(281) 370-6000
Treasurer	Helen Osteen	<a href="mailto:helen@osteenjewelry.com">helen@osteenjewelry.com</a>	(713) 204-3218
Parliamentarian	Casey Marchan	<a href="mailto:caseysdelights@yahoo.com">caseysdelights@yahoo.com</a>	(832) 978-9447

## ICES Conventions

August 2-5, 2012	Reno, Nevada
August 11-13, 2013	Lexington, Kentucky
July 31 – August 3, 2014	Albuquerque, New Mexico
July 23-26, 2015	Omaha, Nebraska
August 7-10, 2016	Mobile, Alabama



## Dawn Parrott's Gazebo



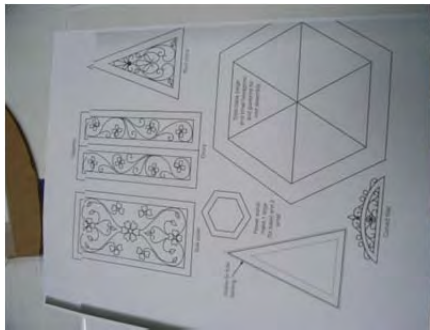
Dawn brought a finished gazebo.



The gum paste pieces were made and allowed to dry. Then they were piped with royal icing.



The pattern was covered with wax paper, and then piped with royal icing.



This picture shows the complete pattern.



After the royal icing is completely dry, gently pull the wax paper to the edge of the table and remove the pieces.



Leave the dried pieces on the wax paper until ready to assemble.



The pattern for the gazebo roof has been taped to the



Carefully remove the dried pieces of the roof from the

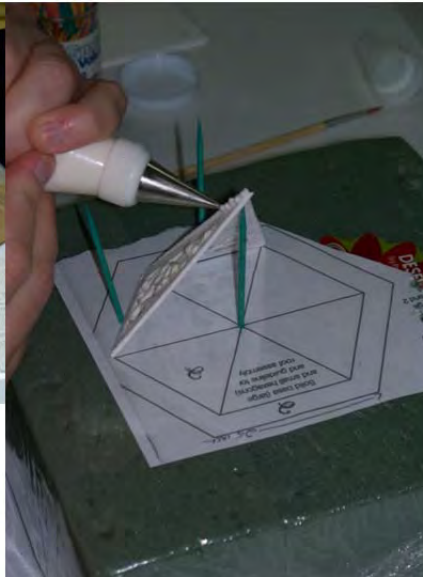


Put the first roof piece against the pattern. Lean

Styrofoam.



waxed paper.



against the center toothpick.



Place the second roof piece against the first.



Pipe a border of royal icing to hold the two pieces together.



All the roof pieces have been piped in place.



Pipe a royal icing border to attach one of the side pieces to the gazebo bottom.

Attach the second wall piece to the first one.

Attach the rest of the pieces together. After these pieces are completely dry, the roof can be put in place and connected with royal icing.

Dawn was able to show us all the steps in making and assembling the gazebo. She brought a completed gazebo, plus dried pieces that she could assemble during the demo.

Thanks, Dawn. That was a fabulous demo, and I know these instructions don't do it justice, but if you were not at the meeting, it will give you some idea what you missed.

Thank you, Kathy Brinkley, for the pictures.

## Fall Cupcakes



Bake cupcakes in orange swirl baking cups. Allow to cool completely. Use a #2A tip to pipe thick orange swirl around outside edge of cupcake. Switch to another pastry bag filled with yellow icing and a #2A tip and pipe a yellow swirl just inside the orange swirl. Finish the center with a large white dot of buttercream using a #2A tip. Sprinkle entire cupcake generously with white sanding sugar. Insert candy corn pick in top of cupcake.

Spread white buttercream icing in mound on top of cupcake. Roll out orange fondant and impress with desired texture mat. Use circle cutter to cut disk the same size as top of cupcake, about 3". Gently place fondant disk on top of mounded buttercream. Use backside of knife to impress curves of pumpkin into rolled fondant. Use green fondant to hand mold stem and tendril for top of pumpkin. Attach to pumpkin with a dot of buttercream icing.



Use electric green food coloring to tint white buttercream icing bright green. Fill pastry bag fitted with #1M tip with green icing. Starting at outside edge of cupcake pipe large swirl of icing. Sprinkle with fright night sprinkles. Insert BOO pick into top of cupcake. Assemble cupcake wrapper and place finished cupcake inside.

Bake cupcakes following recipe or mix instructions. Allow to cool completely. Fill pastry bag fitted with #16 tip and pipe stars all over top of cupcake. For each star keep squeezing as you pull away to create tall tails. Place a witch hat on each cupcake. Place cupcake in cupcake wrapper.



Bake cupcakes. Ice with buttercream icing. Pipe spider web on top with tip #1. Place spider ring on piped web. Note: Wait until day cupcakes will be served to make web because the black may bleed into the white icing if made a day ahead.



Bake cupcakes according to recipe instructions and allow to cool. Color buttercream icing black, use dark chocolate buttercream, or color chocolate buttercream black. Use a small offset spatula to ice cupcake. Put a small amount of icing in pastry bag fitted with #3 tip. Pipe spider web across top of cupcake. Lightly spray cupcakes with gold food spray. Place plastic spiders on top of cupcakes.





# The Batter Splatter Newsletter

## September 2011

Volume 8 Issue 8

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

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

[www.HoustonCakeClub.com](http://www.HoustonCakeClub.com) email: [info@HoustonCakeClub.com](mailto:info@HoustonCakeClub.com)

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

## Meeting is September 27<sup>th</sup> at 10 AM

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

**Susan Shannon** will demonstrate vegetable carving. Usually the only equipment needed is a good paring knife, toothpicks or skewers, cloves and vegetables.

Susan took cake decorating classes in the early 80s, and Pat Wiener was one of her teachers. She worked for almost 20 years at a catering and custom cake shop. They closed their cake department a few years ago, and Shannon is now a Wilton instructor for JoAnn's, and she still makes a few wedding cakes on the side.





Join us this month to see Susan demo a radish mouse, green onion flowers, pepper flowers, tomato roses and squash or eggplant ducks.

## President's Pearls

Wow! We had a very successful Cake Decorating Extravaganza. We had a record number of attendees and lots of folks new to our annual event and new to cake decorating – only a few culinary students. 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 Tina Belden for winning the people's choice award. Maybe some folks who displayed items would consider demonstrating at a meeting or a play day???

A BIG THANKS also to all. We had folks on the various planning committees – demos, vendors, donations. There were also the folks who came Saturday to help set up and family members/friends who were roped into helping. Then there were the bags fillers, table coverers, raffle prize organizers, thank you note stuffers/labelers, and do anything/everything workers .... and that was just Saturday. Thanks also to the folks who helped on Sunday. We even had some of our Saturday helpers back for more working *fun*. Thanks to Helen and crew for the smooth handling of registration & gift bag handouts. The breakfast/dessert table ladies were busy organizing the food as it came in. Thanks also to the folks organizing our display entries. Thanks to Casey, Marissa, and Helen for all the donation request letters and to our raffle ticket sellers and name callers who were busy throughout the day. Thanks to the drink folks for hot coffee and chilling tea, lemonade, water, and sodas. Thanks to all who brought goodies to share we'd like those recipes for the newsletter please. Also thanks to Heather for the cute gifts for the demonstrators. Thanks to the demonstrators who entertained and educated us all at the same time. It takes a lot of time and effort to prepare for a demo and the ladies came through with flying colors. I hope you picked up as many ideas as I did. If I've forgotten to mention how you helped, please know it didn't go unnoticed it's all those "little things" that are so important to make this all happen –. The day was a bit of a blur. 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. Folks noticed how well things ran and how everyone chipped in to help. You did yourselves proud. Great job!

Also, thanks to our vendors for bring all those neat things to buy. Last but not least, a BIG THANKS to those who donated items to our raffle and our goodie bags. Several were individual club members. 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.

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](mailto: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**
  - Survey results
  - Your thoughts
    - What when well?
    - What didn't work?
    - What should we change?
    - Ideas for next time
  - Thanks to all
- **Classes**
  - Comments
- Any other???

### New Business

- **Classes**
  - **Debbie Brown - Return 2013**
- **Christmas Party**
  - Chabuca's is closed
  - Need new Location
  - Date

- **Play day**
  - Schedule next play day
- Any other???

## Raffle

## Suggested Play Days

This month we will set the date for at least one play day. Recently, the question of the month was what play day do you want? These were suggested:

- How to make stencils and work with them: 8 votes
- Rice Krispies – how to work with them: 5 votes
- Topsy Turvey Cakes: 3 votes
- Stringwork: 2 votes
- Sugar Veil: 2 votes
- Tropical gum paste flowers: 2 votes
- Stenciling
- Buttercream transfer
- Modeling farm animals
- Tools/gadgets you bought but don't know how to use
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- Wanted Martha Hickman to teach a Cricket class
- How to make a sugar bottle
- How to decorate cookies
- How to make your own cookie cutters
- Modeling tools: which are the best? What are they for?
- How to use luster dust & colors
- How to make modeling chocolate

If you are interested in these play days OR have other suggestions, please email [helen@osteenjewelry.com](mailto:helen@osteenjewelry.com), and we will bring it up at the meeting.

## August Events

We have 127 members, and 105 active members. We had 36 people at the August meeting.

**Pat Wiener** demonstrated 3-dimensional color flow. Thank you, Pat, for always being willing to fill in at the last minute.

## Coming Next Month

**Martha Hickman** will be writing 2 small sections starting next month called "**Sugar Blog of the Month**" and "**Sugar Tool of the Month**". If you want to share idea with her, send me an email..... She will do the research part of the blog or product for the newsletter. [mhyclone66@aol.com](mailto:mhyclone66@aol.com) phone: (281) 328-4768



## Upcoming Events

**October 16, 2011 ~ Sweet Sensations Day of Sharing, Arlington TX,** [www.SweetSensationsCakeClub.com](http://www.SweetSensationsCakeClub.com) **Demonstrators:** Bronwen Webber, Catherine Ruehle, Nikita Collins, Megan Rountree

**October 23, 2011 ~ Susie Araya class, Robinson TX.** Susie is teaching a painting on cake class. The cost is \$90 to be prepaid. Please take a sack lunch. Check out the event on [Facebook](#).

**January 8, 2012 ~ Pearland Cake Society Day of Sharing** at Nino's Special Event Hall, 9143 Scranton St, Houston TX 77075. Demonstrators will be Sylvia Wilson, Ruth Rickey, Peggy Higgins & More. Mark the date. [www.PearlandCakeSociety.com](http://www.PearlandCakeSociety.com)

**February 5, 2012 ~ Texas ICES Area IV Day of Sharing** at the KOA Campground, 19785 Highway 105 West, Montgomery TX 77356. Glenda Galvez will demonstrate. Mark the date.

**May 6, 2012 ~ Frosting Creators of San Antonio TX,** [www.frostingcreators.com](http://www.frostingcreators.com) Mark the date.

## Monthly Demos and Refreshments

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

	<b>Refreshments</b>	<b>Demonstration</b>
September	Edit Faris	Susan Shannon, vegetable carving
October	Martha Hickman Bonnell Templet	Lori Gust & Helen Osteen: Cake Decorating 101
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## 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](mailto:cakekat@aol.com) (281) 448-2952.

	<b>Member</b>	<b>Member</b>
September	Edit Faris	
October		
November		
December	Christmas Party	Christmas Party

## Birthday & Anniversary Wishes

**Happy Birthday** to **Shar Baker** (October 5<sup>th</sup>), **Ronnie Bochat** (October 8<sup>th</sup>), **Susie Rasmussen** (October 8<sup>th</sup>), **Ginny Ledford** (October 10<sup>th</sup>), **Helen Heden** (October 12<sup>th</sup>), **Renita Lee** (October 13<sup>th</sup>), **Philippa "PJ" Jenkins** (October 16<sup>th</sup>), **DeNeise Barlow** (October 17<sup>th</sup>), **Diane Knox** (October 27<sup>th</sup>), and **Beth Vaughan** (October 29<sup>th</sup>).

**Happy Anniversary** to **Retta & Chip Pryor** (October 1<sup>st</sup>), **Carol & Will Griffin** (October 15<sup>th</sup>), **Sandra & Jose Castaneda** (October 18<sup>th</sup>), and **Itala & Alexandre Chacara** (October 21<sup>st</sup>).

## Membership Benefits

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## Officers

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President	Lori Gust	<a href="mailto:cakes@CakePlace.com">cakes@CakePlace.com</a>	(281) 733-6080
Vice President	Kathy Brinkley	<a href="mailto:Cakekat@aol.com">Cakekat@aol.com</a>	(281) 448-2952
Secretary	Jan Hutto	<a href="mailto:pookie48@sbcglobal.net">pookie48@sbcglobal.net</a>	(281) 370-6000
Treasurer	Helen Osteen	<a href="mailto:helen@osteenjewelry.com">helen@osteenjewelry.com</a>	(713) 204-3218
Parliamentarian	Casey Marchan	<a href="mailto:caseysdelights@yahoo.com">caseysdelights@yahoo.com</a>	(832) 978-9447

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July 31 – August 3, 2014	Albuquerque, New Mexico
July 23-26, 2015	Omaha, Nebraska
August 7-10, 2016	Mobile, Alabama

## Submit Items for the Newsletter

If you send in a recipe or tip for the newsletter, you receive a free raffle ticket. You do not have to be present to win. A few months ago, **Sandy Cook** from Brazoria sent something and won the raffle.

**Susie Jahn** contributed other recipes that will run in the October newsletter. What a wonderful problem to have. [Editor]

## Carrot Cake

3 lbs 5 oz	Granulated sugar
2 lbs 8 oz	Flour
1.25 oz	Baking powder
0.75 oz	Baking soda
0.75 oz	Ground cinnamon
0.50 oz	Salt
3 lbs	Oil
1 lb 12 oz	Eggs
0.05 fl oz	Vanilla extract
2 lbs 5 oz	Carrots, grated fine
1 lb	Walnuts, chopped
1 lb 5 oz	Pineapple, drained
12 oz	Coconut, shredded

Yields 8 rounds, 9 inch.

In the bowl of a mixer fitter with paddle attachment, blend the sugar, flour, baking powder, baking soda, cinnamon, salt and oil on low speed for 1 minute. Increase the speed to medium and mix for 4 additional minutes.

Reduce speed to low and gradually add the eggs and vanilla. Add the carrots, walnuts, pineapple, and coconut and mix until just combined.

Divide batter into greased pans.

Bake at 375 degrees until the centers of the cakes bounce back when lightly pressed, approximately 30 to 35 minutes.

Submitted by Jessica Lopez

## Peanut Butter Crunch Cake

1	Pkg	Yellow cake mix with pudding inside, 1 lb 2.25 oz
1/2	C	Firmly packed brown sugar
1	C	Chunky peanut butter
1	C	Water
1/4	C	Oil
3		Eggs
1/2	C	Semisweet chocolate chips
1/2	C	Peanut butter chips
1/2	C	Chopped pecans

Heat oven to 350° F. Grease and flour 13 x 9 inch pan. In large bowl, combine cake mix, brown sugar and peanut butter at low speed until crumbly. Reserve ½ cup peanut butter mixture; set aside.

To remaining peanut butter mixture, add water, oil, and eggs. Blend at low speed until moistened. Beat 2 minutes at high speed. Stir ¼ cup of chocolate chips and ¼ cup of peanut butter chips into batter. Pour batter into greased and floured pan. In a small bowl,

combine reserved ½ cup peanut butter mixture, remaining chocolate chips and peanuts. Sprinkle evenly over batter.

Bake at 350° F for 40 to 50 minutes or until toothpick inserted in center comes out clean. Immediately sprinkle with remaining peanut butter chips. Gently press into top of cake. Cool completely.

*Don't know who gave me this. If you contribute, please put your name on the paper.  
[Editor]*

## Peanut Butter Bites

1	C	Peanut butter (smooth or chunky)
1	C	Sugar (brown or white)
1		Egg
1	Tsp	Vanilla (optional)

Mix all ingredients and form into small balls. Place 2 inches apart on a cookie sheet and press with fork to flatten or place balls in mini muffin tin. Bake at 350 degrees for 5-7 minutes until golden brown.

Submitted by Elizabeth Hunt

## Enhanced Cake Formula

1		Cake mix (sifted)
1	C	All purpose flour (sifted)
1	C	Granulated sugar
1		Generous dash of salt
4	Large	Eggs
1-1/3	C	Water
1	C	Sour cream
1/2	C	Melted butter
1-1/2	Tsp	Flavoring (almond, vanilla, etc.)

Preheat oven to 325° F. Prepare pans for baking.

Mix flour, sugar, cake mix and salt together with a fork. Set aside.

Into stand mixer bowl, put the eggs, water, sour cream, and butter. Mix until blended.

Add dry ingredients and mix well on low speed for two minutes.

Bake at 325° F for 30-60 minutes, depending on pan size.

This makes an absolutely delicious cake that has a crumb similar to a pound cake. This cake is great for carving.

Submitted by Susie Jahn

## Cake Boss' Coconut Cake

1	Box	White cake mix (Pillsbury or Betty Crocker)
1	Small	Box coconut pudding
4		Eggs
1-1/3	C	Water
1/2	C	Oil
1	C	Sweetened shredded coconut

Heat oven to 325° F. Grease and flour two 8" round pans.

Combine all ingredients in large mixing bowl. Mix for 1-2 minutes on low speed.

Bake at 325° F for 30-40 minutes until toothpick inserted in center comes out clean.

## Cake Boss' Divine Coconut-Lemon Cake

Torte cake and will with lemon curd (jar or homemade – I prefer Ina Garten's recipe for "lemon filling"). Frost with Cake Boss Buttercream (optional). Before frosting crusts, pat outside with shredded coconut.

## Cake Boss' Zingy Raspberry Coconut Cake

Torte cake and fill with Cake Boss Seedless Raspberry Filling. Frost with Cake Boss Buttercream (optional). Before frosting crusts, pat outside with shredded coconut.

Submitted by Susie Jahn

## Cake Boss' White Velvet Wedding Cake

A delicious, rich white cake with a tender crumb that can only be described as "velvety"! Pair with Cake Boss Raspberry Filling and Cake Boss Buttercream for a wedding cake that will earn rave reviews!

Makes 7-1/2 cups batter, enough for two full 8" rounds or one 9 x 13" sheet.

1	Box	Pillsbury or Betty Crocker white or vanilla cake mix.
1	C	Granulated sugar
1	C	+ 2 tbsp cake flour (NOT all purpose flour)
1/8	Tsp	Salt
1-1/3	C	Water
3		Eggs
1/2	C	Melted butter (lightly salted)
1	C	Sour cream

In a large bowl, put water, eggs, melted butter and sour cream. Mix well with paddle attachment.

Add cake mix, sugar, cake flour, and salt.

Mix with paddle attachment at medium speed for approximately 2 minutes, or until most lumps are worked out. It is not necessary to work out all the lumps.

Pour into prepared pans and bake at 325° F until a toothpick inserted into the center comes out clean, or with just a crumb or two clinging to it.

Submitted by Susie Jahn

## Cake Boss' Buttercream

1	C	Crisco
1	C	Lightly salted butter, room temperature
2	Tbsp.	Meringue powder
1	Tsp	Pure vanilla
1	Tsp	Butter flavoring
1/4	Tsp	Lemon extract
1/4	Tsp	Orange extract
2	Lbs	(about 8 cups) powdered sugar (reputable brand like C & H or Domino's. Store brands NOT recommended.
4 to 6	Tbsp.	Water (depending on consistency desired
1/4	Tsp	Table salt

Measure water, put in small cup and add salt. Stir to dissolve. In large bowl (standing mixer recommended), mix butter and Crisco on low until combined. Add meringue powder and all flavorings and extracts. Mix on low to combine. Add powdered sugar gradually, still mixing on low. Gradually add salted water and mix on low for 1-2 minutes until well combined, scraping paddle and sides of bowl as necessary. Makes a creamy, off-white colored icing. Add a VERY TINY bit of violet coloring to bring back closer to white!

## Peach Cobbler

1/2	C	Butter (1 stick)
1	C	Sugar
3/4	C	Self-rising flour
3/4	C	Milk
28	Oz	Can sliced peaches in heavy syrup, undrained Cinnamon for sprinkling, optional (use only with peach or apple cobbler)

Preheat oven to 350 degrees F.

Place butter in oven in a 2-quart baking dish to melt. Stir sugar and flour together and mix well. Slowly add milk and continue to stir to prevent the batter from lumping. Being careful not to burn yourself, remove hot baking dish containing melted butter from oven; pour batter directly over butter in baking dish (DO NOT STIR). Sprinkle with cinnamon, if using. The most important part of this dish *is not stirring* the mixture. Bake for 30 to 45 minutes or until golden brown. Your batter will rise above your fruit, producing the most wonderful of crusts. Serve warm. Great with vanilla ice cream or fresh whipped cream.

Submitted by Jan Suarez



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Naples, FL 34110  
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239-398-3334 Cell

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**PLEASE DO NOT REPLICATE DEMO MATERIAL.**

**THANK YOU ☺!**

## SUGAR BEER BOTTLE DEMO

Using the “CLEAR VIEW<sup>®</sup>” Flexible One Piece Silicone Mold  
And the “Cake Play<sup>®</sup>” Isomalt Sticks



### **Materials: (enough for 3 bottles)**

- “Clear View” Flexible One-Piece Beer Bottle Silicone Mold
- “Cake Play” Isomalt Sticks
- “AmeriColors” in CHOCOLATE BROWN and LEMON YELLOW
- Glass Container or Silicone Flexible Cups (for heating)
- Microwave
- Safety Gloves

### **Recipe: (Property of KakesbyKaren, LLC) ©**

- 15 CLEAR “Cake Play” Isomalt Sticks
- 8 Green “Cake Play” Isomalt Sticks
- 2 large drops of CHOCOLATE BROWN “Ameri Colors”
- 3 large drops of LEMON YELLOW “Ameri Colors”

### **Vendor Information:**

- CLEAR VIEW MOLDS  
Pablo De La Pava (786) 242-5503

E-Mail: [clearviewmolds@gmail.com](mailto:clearviewmolds@gmail.com)

Website: [www.clearviewmolds.com](http://www.clearviewmolds.com)

- CAKE PLAY

Website: <http://www.cakeplay.com/>

### **HOW TO MIX:**

**Step #1:** Mix in your Cake Play IsomaltÆ sticks in a silicone-safe container.

Before pouring into mold, make sure you are wearing safety gloves. These will also prevent your piece from showing fingerprints.

\*For gloves: You can use gardening gloves or winter mittens.

**Step #2:** Microwave your sticks on High by beginning with 45 seconds and moving into intervals of 15 seconds thereafter. One pack melts between 1:20 to 2:00 minutes.

### **WHEN TO POUR:**

-When the melted sugar is THIN and HOT.

-Before you pour into your mold, make sure to wait for 1 minute for the bubbles to settle.

### **WHAT TO DO TO AVOID BUBBLES:**

-You can use a spout to pour in the liquid into your mold to help spread the bubbles.

-You can also grease your silicone mold with vegetable oil. Make sure to wipe off the excess before pouring the melted Isomalt sticks.

**-NOTE:** If your bubbles are small and form close to your mold, the type of silicone used on your mold may be the causing these as the Isomalt tends to "gas off" as it comes in contact with the mold.

### **WHAT CAUSES CLOUDINESS ON YOUR MOLD?**

-Humidity

### **HOW TO FIX YOUR ISOMALT PIECE?**

-You can fix your "beer bottle" piece by using a hot spatula (I like to warm my spatula over a burner) to gently use to smooth the rough edges with it. Although many suggest to use a "Crème Brûlée" torch, I prefer not to in this piece, as it is quite delicate and can melt more of an area than what you need to fix. To file excess at the bottom of your piece, I personally like to use an X-ACTO knife.



## **HOW TO PAINT?**

-Use gel colors mixed in with your melted Isomalt. As you pour in your colors into your hot mix, you will notice a boil for a second. Do not be afraid...this is normal. Just move your container in circular motions to blend both (the Isomalt and the gel color) together.

-You can use oil colors, but make sure that if you are using these, you apply them with a painter's brush on the inside of your bottle. I recommend using a SQUARE tip brush and making even strokes from top to bottom, just like you would if you were painting a wall ;-).

-You can also use powder colors mixed in with vodka or lemon extract, as these help the painted details dry faster.

-Or, you can use "Airbrush colors". If you are interested in making a clear beer bottle with the "liquid" on the inside (i.e. CoronaÆ bottle \_ filled), I would suggest using a homemade paper cone attached to the bottle with painter's tape. This will allow for even coloring all the way around your bottle without damaging the top part. WARNING: Do not spray too close, as most airbrush colors contain "water" and the higher the humidity in your bottle, the more it will look cloudy.

## **HOW DO I ADD SHEEN TO MY FINISHED PRODUCT?**

-You can rub with vegetable oil once it is finished or dry.

-You can use a Food Safe Lacquer such as the one from PME.

-Or you can brush Confectioner's Glaze to your piece which is commonly used to add shine to candy or sugar piece and restore its opaque look. You can buy confectioner's glaze from: Larry's Arts and Crafts, Cake Craft, or online through <http://www.sugarcraft.com/catalog/candies/78-8200.jpg>.

## **HOW TO STORE:**

-Place inside an airtight container with a desiccant like silica. You can purchase the desiccant packets (as well as the handling gloves) from Cake Craft or online through: <http://www.desiccantpackets.com/>

## **BOTTLE CAP:**

- You can take a beer bottle cap and place the gum paste over to acquire the cap's shape. With tweezers, pinch the sides to leave the cap's ripple impression. Proceed by painting with 24kt gold # C-409.

-You can purchase a flexible bottle cap mold from the website attached below and adjust the sizing, as these are more for soda bottles:

[http://www.etsy.com/listing/78785663/cake-moldsoap-mold12-stripe-bottlecap?utm\\_source=googleproduct&utm\\_medium=syndication&utm\\_campaign=GPS](http://www.etsy.com/listing/78785663/cake-moldsoap-mold12-stripe-bottlecap?utm_source=googleproduct&utm_medium=syndication&utm_campaign=GPS)

## **FOR THE LABEL:**

-Use edible image paper to print out your label and attach by brushing vegetable shortening on its back or...

-Use edible image paper and draw your logo with NON TOXIC markers.

*Karen Vazquez*

## Color Flow/3D Color Flow

### Color Flow Icing

¼ Cup + 1 teaspoon water

1 pound (4 Cups ) Confectioner's sugar (sifted)

2 Tablespoons Color Flow Mix

- Step 1: With electric mixer & grease-free utensils, mix all ingredients on low speed for 5 minutes. (If using a hand mixer mix on high speed for 5 minutes) (If using a 2 pound bag of sugar make 2 Recipes at the same time or weigh the sugar. Measuring sugar does not always give you the correct amount needed.
- Step 2: Color flow Icing "Crust" quickly. Keep bowl covered with a damp cloth while using. Store in containers that seal airtight (glass jars or plastic containers reserved for color flow icing or royal icing only. These icings are affected by oils that plastic will absorb from food. Stir in color.
- Step 3: Tape pattern to flat surface that will not give. Cover pattern with wax paper. Waxed paper must be flat (no wrinkles). When taken up finished design will break if not totally flat.
- Step 4: Outline pattern with full-strength icing, using tip 2 (tip 3 can be used).
- Step 5: If outline color and flooding color are the same let outline dry 5 minutes or longer. If outline color and flooding colors are different let outline dry 2 hours or longer. If outline color & flooding colors are different the outline color will bleed into the flooding color if "flooding" is done to soon.
- Step 6: Thin flow in icing. To each color of icing add water, ½ teaspoon at a time. After each addition of water, stir until icing is smooth and water has been completely stirred in. While thinning icing, use grease proof spatulas and spoons only.
- Step 7: Check for correct flow in consistency. Drop spoon of thinned icing back into bowl. If drop of Icing has disappeared by the count of 10 the "flood in" icing is the correct consistency.
- Step 8: Before flooding design air bubbles need to be removed as much as possible. Stir icing in a figure "8" motion, turn spatula on its side and cut back and forth thru the icing and/or paddle the icing by going back and forth in a straight line. These 3 methods will help remove air from the icing. Air can cause weak spots in the design and can cause it to break. Air will also pop and leave holes in the design.
- Step 9: FLOODING: Do not use a tip as it might break the outline. Use parchment bags only. Fill bag no more than half full. If flooding a large area have 2 or 3 bags filled and ready to use. If flooding a large area and have to make new bag there will be a crusted edge that will show when finished. Cut hole in end of bag about the size of tip 2. Begin filling in outline pointing at edges while gently squeezing and letting the icing flow up to the outline. Using a back and forth motion continue to make lines of icing just far enough apart they can flow into each other.
- Step 10: Do one color at a time. Let each color dry 5 to 15 minutes before starting the next color. When all lines are filled in, let dry thoroughly for at least 24 hours. For quick drying, warm oven (125 degrees), turn off oven; put design in over for 12 hours.
- Step 11: When dry remove design from waxed paper by placing it near the edge of the counter. Pull waxed paper over the edge of the counter loosening the design a little at a time. Slowly turn the design loosening the design until you have returned to where you started. Design is now

loose.

Step 12: For 3D Butterfly color flow 2 wings, when dry pipe body using regular consistency icing. Insert One wing at a time. Prop wings up. Use stamens (nonedible) for antenna. Immediately Insert the stamens while icing is still wet. Let dry 12 hours or overnight.

The "Color Flow" technique can also be done with royal icing made from scratch or using a royal icing mix.

If icing is made with color flow mix and dried under a heat lamp, the finished piece will have a slight shine.

Color flow decorations made with Color Flow mix or meringue powder are both edible and store indefinitely once dry. Keep flat or designs will break.

Icing that is not used can be stored in the refrigerator and will last 2 – 4 weeks. Mold will form when going bad. To use leftover icing it must be re beaten before being used.

#### ROYAL ICING

- 1 pound confectioner's sugar
- 2 3 Tablespoons meringue powder
- 3 6 Tablespoon water

Beat for 7 – 10 minutes. Follow all directions for Color Flow icing.

Color Flow icing and Royal icing are great to work with but will give you trouble if the recipe is not followed exactly and the finished icing must be stored correctly.

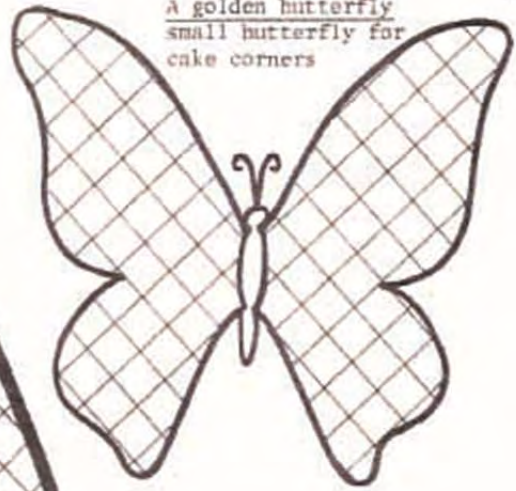
To create 3D Designs color flowed pieces are glued together with regular consistency icing.

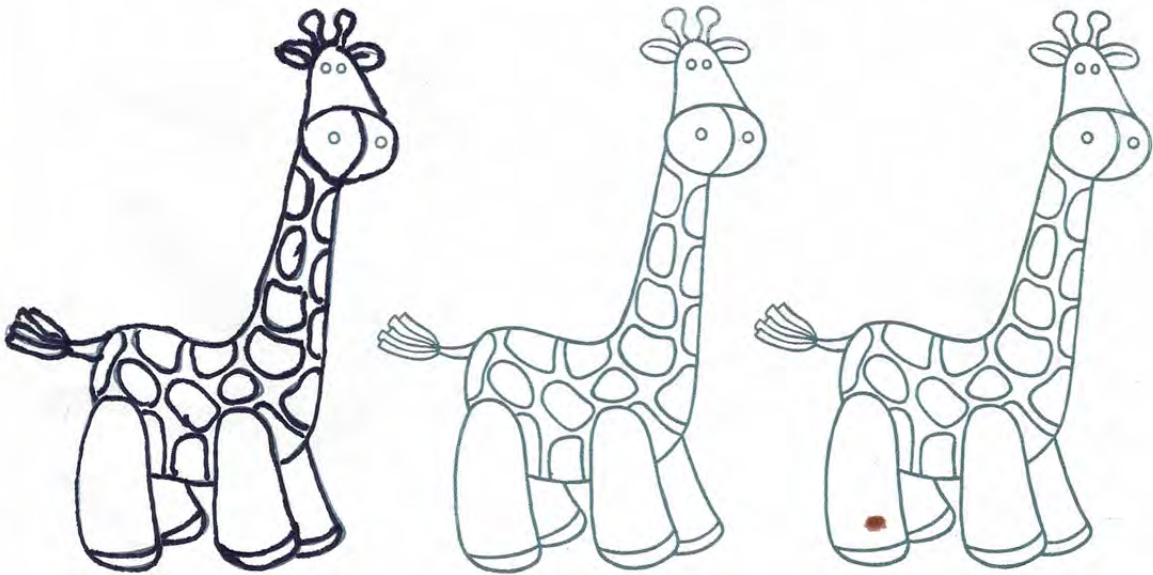
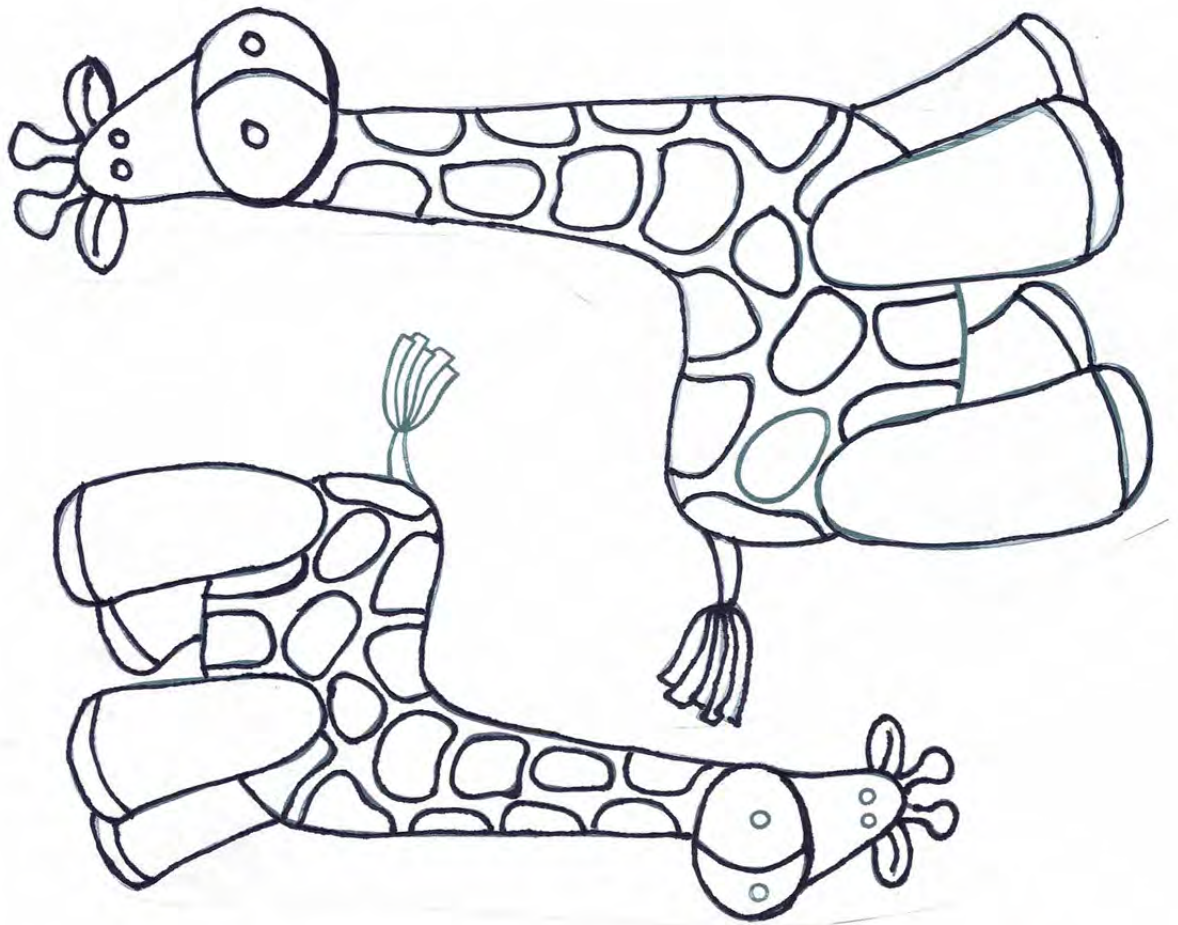
*Pat Wiener*

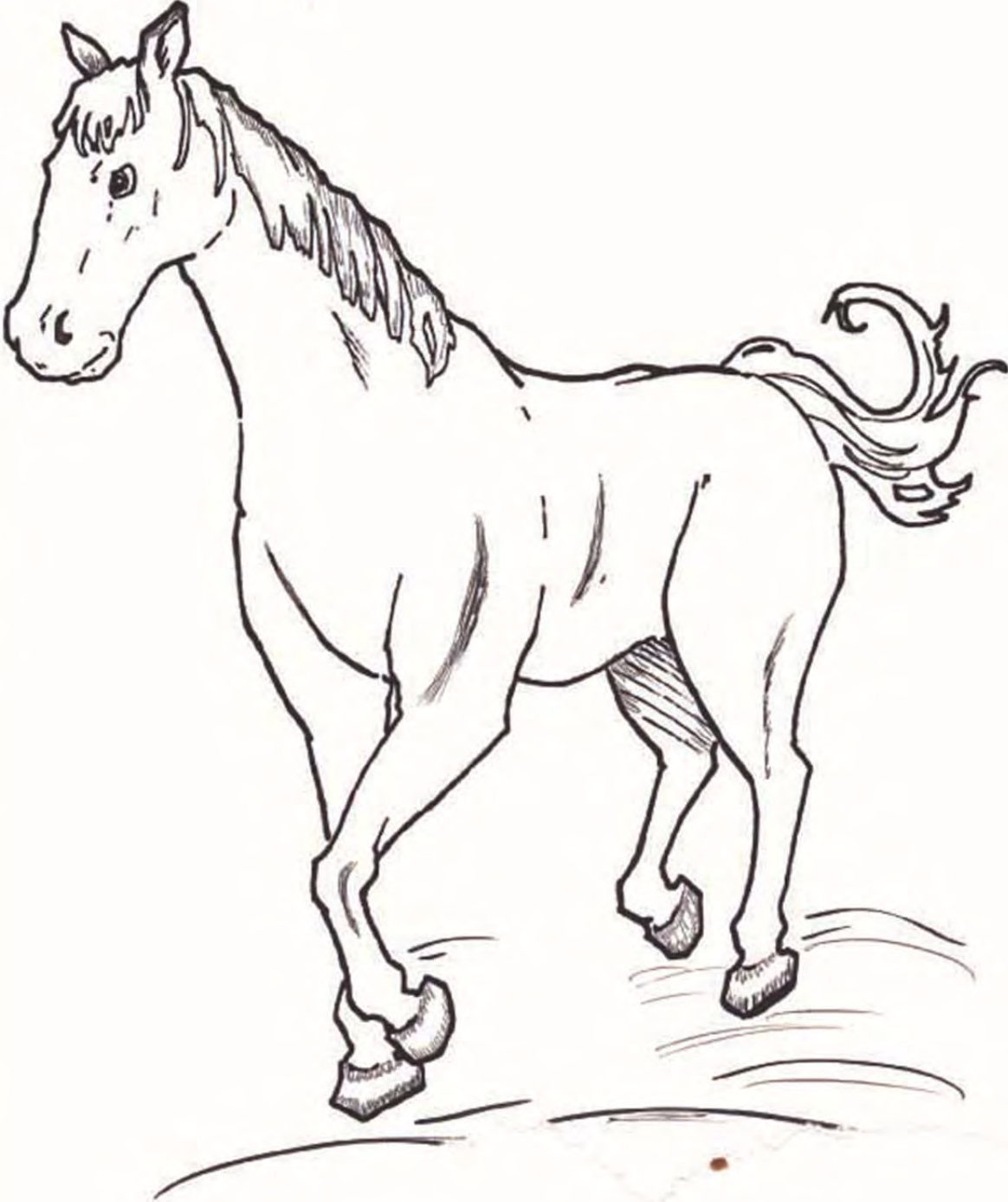
READERS' CAKES

A golden butterfly  
one-half of cake top butterfly  
(flop to make second wing)

A golden butterfly  
small butterfly for  
cake corners









# The Batter Splatter Newsletter

## October 2011

Volume 8 Issue 9

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

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

[www.HoustonCakeClub.com](http://www.HoustonCakeClub.com) email: [info@HoustonCakeClub.com](mailto:info@HoustonCakeClub.com)

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

**Meeting is October 25<sup>th</sup> at 10 AM**

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

**Lori Gust and Helen Osteen** will demonstrate Cake Decorating 101.

### President's Pearls

There is a lot of energy with our Facebook page. It seems to have been a big help in getting the word out for our Extravaganza. It's become a popular site to post to. What a great way to ask a cake/food related question and get lots of responses quickly. There are also some really great pictures of members' and others' cakes, projects, and class examples. Keep those pictures coming – they are something to be proud of and good ideas for future use.

With all the posting we want to remember this is not our personal page and the items posted need to be cake, sugar, food, or club related. We're really happy your daughter has a new tooth but it's not something to post on the club's Facebook page. It is also not a place to sell your cakes or advertise your services. The club has voted to not allow advertising on its website or in our newsletter. We will continue to follow these guidelines until there is a different club decision.

Also, everyone needs to be aware of copyright and trademark laws. Character cakes can be fun and if you make them for your personal use, there usually aren't any issues. If you make them for others, you could be sued. Disney is very aggressive on tracking down trademark and copyright infringements. The internet makes it quite easy for anyone to

search for different themes and narrow down who is selling what. Is it worth thousands of dollars in lawyer's fees and fines to sell a character cake? There are legal ways like using approved wafer paper overlays and decorating packages. Also, did you know it's not legal to use a Wilton character pan for a cake you will sell?

We all want to be creative – we just need to be careful, too.

Remember we need those items for the newsletter and website. If you'd like to share and can't make the meeting, email me [info@HoustonCakeClub.com](mailto: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 do you do with the leftover cake? Please bring your recipe for next month's newsletter.**
- Next meetings question???

### Minutes – Secretary

- Read
- Approve

### Treasurer's Report

**Pass around signup** – *demo, goodies, question/tips & portfolio/pictures*

### Thanks to October demo and snack folks

- Announce who/what demo is for November

### Old Business:

- Cake Extravaganza
  - More survey results
  - Update on new sites
    - Bonnell
    - Other members
- Christmas Party
  - Location
  - Date
  - Gift exchange?
  - Charity?
- Any other???

### New Business

- Classes
  - Debbie Brown - Return 2013
  - Glenda Galvez – select class material
- Christmas cookies
- Play day
  - Schedule next play day
- Any other???

### Raffle



## September Events

We have 127 members, and 105 active members. We had 29 people at the September meeting.

**Susan Shannon** demonstrated vegetable carving. Susan made it seem very easy, and she only used a very sharp paring knife. Wow!

## Upcoming Events

### November 15, 2012 ~ Houston Cake Club meeting @ Larry's

**January 8, 2012 ~ Pearland Cake Society Day of Sharing** at Nino's Special Event Hall, 9143 Scranton St, Houston TX 77075. Demonstrators will be Sylvia Wilson, Ruth Rickey, Peggy Higgins & More. Mark the date. [www.PearlandCakeSociety.com](http://www.PearlandCakeSociety.com)

**February 5, 2012 ~ Texas ICES Area IV Day of Sharing** at the KOA Campground, 19785 Highway 105 West, Montgomery TX 77356. Glenda Galvez will demonstrate. Mark the date.

**May 6, 2012 ~ Frosting Creators of San Antonio TX**, [www.frostingcreators.com](http://www.frostingcreators.com) Mark the date.

## Monthly Demos and Refreshments

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

	<b>Refreshments</b>	<b>Demonstration</b>
October	Martha Hickman Bonnell Templet	Lori Gust & Helen Osteen: Cake Decorating 101
November	Leigh Bryant Mary Nicholas	Ruby Rodriguez Clarissa Lopez
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](mailto:cakekat@aol.com) (281) 448-2952.

	<b>Member</b>	<b>Member</b>
October		
November		
December	Christmas Party	Christmas Party

## Birthday & Anniversary Wishes

**Happy Birthday** to **Dee Robertson** (November 7<sup>th</sup>), **Edit Faris** (November 11<sup>th</sup>), **Mary Nicholas** (November 12<sup>th</sup>), **Marlene Hollier** (November 15<sup>th</sup>), **Keisha Howell** (November 20<sup>th</sup>), **Janice Jucker** (November 23<sup>rd</sup>), **Mary Pugh** (November 25<sup>th</sup>), and **Eleanor Tamayo** (November 26<sup>th</sup>).

**Happy Anniversary** to **Anita & Anthony Schurle** (November 3<sup>rd</sup>), **Jennifer & Roderick Avalos** (November 7<sup>th</sup>), **Charlotte & Rick Hare** (November 8<sup>th</sup>), **Lena & Robert Fonkert** (November 23<sup>rd</sup>), **Helen & Don Heden** (November 26<sup>th</sup>), and **Susie & Peter Rasmussen** (November 30<sup>th</sup>).

## Membership Benefits

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 (4<sup>th</sup> Tuesday of the month from 10 AM to noon)
- Play Days held on Sunday afternoon
- Classes sponsored by the Houston Cake Club

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

Log on [www.HoustonCakeClub.com](http://www.HoustonCakeClub.com) to access membership and class registration information.

We accept PayPal through [HoustonCakeClub@OsteenJewelry.com](mailto: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](mailto:Helen@OsteenJewelry.com), or you can print the forms from our website.

## Officers

Office	Office	Email Address	Phone
President	Lori Gust	<a href="mailto:cakes@CakePlace.com">cakes@CakePlace.com</a>	(281) 733-6080
Vice President	Kathy Brinkley	<a href="mailto:Cakekat@aol.com">Cakekat@aol.com</a>	(281) 448-2952
Secretary	Jan Hutto	<a href="mailto:pookie48@sbcglobal.net">pookie48@sbcglobal.net</a>	(281) 370-6000
Treasurer	Helen Osteen	<a href="mailto:helen@osteenjewelry.com">helen@osteenjewelry.com</a>	(713) 204-3218
Parliamentarian	Casey Marchan	<a href="mailto:caseysdelights@yahoo.com">caseysdelights@yahoo.com</a>	(832) 978-9447

## ICES Conventions

August 2-5, 2012	Reno, Nevada
August 11-13, 2013	Lexington, Kentucky
July 31 – August 3, 2014	Albuquerque, New Mexico
July 23-26, 2015	Omaha, Nebraska
August 7-10, 2016	Mobile, Alabama

## Easy Candy Roses

Pick up a bag of gumdrops. Place the gumdrops in the refrigerator for an hour or two until they are nice and firm. Now, using a sharp knife, take each gumdrop and slice it as thin as you can into several pieces.

Once they are cut, you can place them onto wax paper and let them sit at room temperature until they are warmed up and more pliable.

Now, take a slice and gently roll it between your fingers. Once you have created a little cone, take another piece and get it just a touch wet at the bottom and wrap it around your cone, pressing it tightly at the tip.

Continue adding pieces until you have a rose-shaped candy.

To make leaves, use a green gumdrop and roll it out flat. Using a sharp knife, or a tiny cutter, cut it into a leaf shape and put it under your rose.

These are great for cupcakes!

## Cake Boss' Applesauce Pecan Cake

2	C	All purpose flour
2	Tsp	Baking powder
1	Tsp	Salt
1	Tsp	Cinnamon
1/2	C	Butter (lightly salted)
3/4	C	White sugar
1/2	C	Brown sugar
2		Eggs
1-1/4	C	Unsweetened applesauce
1	C	Pecans, chopped and toasted

Preheat oven to 350° F. Grease and flour a 9 x 5 x 3 loaf pan.

Sift together dry ingredients.

Cream butter and both sugars till light and fluffy.

Add eggs, one at a time, beating well after each egg.

Stir half of the dry ingredients into the creamed mixture, then half the applesauce. Repeat.

Fold nuts into batter. Pour batter into greased and floured 9 x 5 x 3 loaf pan.

Bake at 350° F for about 1 hour, or until a toothpick inserted in the center comes out clean.

Cool in pan for about 10 minutes, then turn out onto wire rack until completely cooled. Freezes well.

Submitted by Susie Jahn

## Ina Garten's Lemon Filling

1	Stick	Unsalted butter, at room temperature
1-1/2	C	Sugar
4		Extra-large eggs
3		Extra-large yolks (save the whites for the meringue)
1/4	C	Finely grated lemon zest (6 to 8 lemons)
1/2	C	Freshly squeezed lemon juice
1/8	Tsp	Kosher salt

Cream the butter and sugar in the bowl of an electric mixer fitted with the paddle attachment for 1 minute. On low speed, add the eggs and egg yolks one at a time, and then add the lemon zest, lemon juice, and salt. Don't worry; it will look curdled.

Pour the mixture into a small saucepan and cook over medium-low heat for 8 to 10 minutes, until thick, stirring constantly with a wooden spoon. Whisk briskly when it starts to thicken and cook over low heat for 1 to 2 minutes, whisking constantly. Don't allow it to boil! It will be 175 degrees F on an instant-read thermometer. Pour into a bowl and cool to room temperature. Yield: 3 cups

Submitted by Susie Jahn

## Cake Boss' One-Bowl Lemon Bars

### CRUST:

1	C	Cold butter (lightly salted), cut into pieces
2	C	All purpose flour
1/2	C	Powdered sugar
		Zest of 2 lemons

Put all ingredients in food processor. Pulse just until dough comes together. Press dough into ungreased 9 x 13 glass baking dish. Bake at 350° F for 20 minutes.

### FILLING:

4		Eggs
2	C	Sugar
1/2	C	Flour
1/3 to 1/2	C	Fresh squeezed lemon juice, to taste
1	Tsp	Baking powder
1/8	Tsp	salt

Put all ingredients in food processor bowl and blend until combined. When crust has baked 20 minutes, remove from oven and pour filling over crust. Return to oven and bake for another 20-25 minutes until filling is set and light golden brown on top.

Cool completely. Sprinkle with powdered sugar and cut into desired number of bars.

Submitted by Susie Jahn

## Cake Boss' Sponge Cake

By popular demand, it's the official Cake Boss Sponge Cake recipe! It is a scratch recipe, and the secret to its light and fluffy texture is the beating of the eggs! This recipe is best made in a stand mixer.

4		Eggs
2	C	Sugar
1	Tsp	Vanilla
1	C	Whole milk
1/4	C	Butter (lightly salted)
2	C	All purpose flour
2	Tsp	Baking powder
1/4	Tsp	salt

Beat eggs in large mixing bowl with paddle attachment for 4 minutes. Do not skip this step!

Add sugar, and continue beating for another 4-5 minutes until light and fluffy. Add vanilla and stir on low until just combined.

In a separate bowl, sift together dry ingredients. Add to eggs and sugar on low speed until just combined.

In a saucepan, heat milk and butter on low heat just until butter is melted. Add to batter, beat just until combined.

Pour into two greased and floured 8" round cake pans.

Bake at 325° F until the middle springs back when touched, or a toothpick inserted into the center comes clean. Remove from oven and let stand in pans for 10 minutes. Then turn out onto wire cooling racks and cool completely.

Hint: Cakes are close to being done when you start to smell them.

Submitted by Susie Jahn

## Cake Boss' Tropical Cake

1	C	White sugar
1/2	C	Lightly salted butter, room temperature
3/4	C	Sour cream
2		Eggs
2	Tsp	Vanilla extract
3	C	All purpose flour
2	Tsp	Baking powder
1-1/2	Tsp	Baking soda
1/2	Tsp	Salt
20-oz	Can	Crushed pineapple in juice
3/4	C	Flaked, sweetened coconut

In a large mixing bowl, cream sugar and butter for 5 minutes. Mixture will become light and fluffy, and the color will lighten.

Beat in sour cream, eggs, and vanilla until combined.

In a separate bowl, sift together dry ingredients. Add to wet ingredients on low speed until just combined. Batter will be thick.

Stir in pineapple with juice, and coconut.

Pour into two greased and floured 9" round cake pans.

Bake at 350° F until the middle springs back when touched, or a toothpick inserted in the center comes out clean. Remove from oven and let stand in pans for 10 minutes. Then turn out onto wire cooling racks and cool completely.

Hint: Cakes are close to being done when you start to smell them.

Frost with Cake Boss Cream Cheese Frosting and garnish as desired with fresh pineapple slices, strawberries, flaked coconut, or macadamia nuts.

Submitted by Susie Jahn

## Classic Banana Bundt Cake

3	C	All purpose flour
2	Tsp	Baking soda
1/2	Tsp	Salt
2	Sticks	Unsalted butter, at room temperature
2	C	Sugar
2	Tsp	Pure vanilla extract
2	Large	Eggs, preferably at room temperature
4	Large	Very ripe bananas, mashed (you should have 1-1/2 to 1-3/4 cups)
1	C	Sour cream or plain yogurt

Preheat the oven to 350° F. Generously butter a 9- to 10-inch (12 cup) Bundt pan.

In a large bowl, whisk the flour, baking soda and salt together.

Working with a stand mixer fitted with a paddle attachment, beat the butter until creamy. Add the sugar and beat at medium speed until pale and fluffy. Beat in the vanilla, then add the eggs one at a time, beating for about 1 minute after each egg goes in. Reduce the mixer speed to low, and mix in the bananas.

Mix in half the dry ingredients (don't be disturbed when the batter curdles), all the sour cream and then the rest of the flour mixture. Scrape the batter into the pan, rap the pan on the counter to debubble the batter and smooth the top.

Bake for 65 to 75 minutes, or until a thin knife inserted deep into the center of the cake comes out clean. Check the cake after about 30 minutes – if it is browning too quickly, cover it loosely with a foil tent. Transfer the cake to a rack and cool for 10 minutes before unmolding onto the rack to cool to room temperature.

If you've got the time, let the cake cool, wrap it in plastic, and allow it to sit on the counter overnight before serving. It's better the next day.

Submitted by Helen Osteen

## Bananas 'N' Cream Bundt Cake

1/3	C	Shortening
1-1/4	C	Sugar
2		Eggs
1	Tsp	Vanilla extract
1-1/4	C	Mashed ripe bananas
2	C	All purpose flour
1-1/4	Tsp	Baking powder
1	Tsp	Baking soda
1/2	Tsp	Salt
1	C	Sour cream
3/4	C	Chopped walnuts
		Confectioners' sugar

In a mixing bowl, cream the shortening and sugar. Add the eggs, one at a time, beating well after each addition. Blend in vanilla. Add bananas and mix well. Combine flour, baking powder, baking soda and salt; add to the creamed mixture alternately with sour cream, stirring just until combined. Stir in walnuts. Pour into a greased and floured 10-in. fluted tube pan. Bake at 350° F for 50 minutes or until cake tests done. Cool 10 minutes in pan before removing to a wire rack to cool completely. Dust with confectioners' sugar before serving.

Submitted by Helen Osteen

## Praline Banana Bundt Cake with a Maple Glaze Topping

3	C	All purpose flour
2	Tsp	Baking soda
1/2	Tsp	Salt
2	Sticks	Butter, softened
1-1/3	C	Sugar
2/3	C	Packed brown sugar
2	Tsp	Vanilla extract
2		Eggs
4		Overripe bananas (about 1-1/2 to 1-3/4 cup), mashed
1	C	Sour cream
		<b>FOR THE PRALINE:</b>
1/4	C	Butter
1/4	C	Packed brown sugar
1/2	C	Chopped pecans
		<b>FOR THE MAPLE GLAZE:</b>
1/2	C	Confectioners sugar
2	Tbsp.	Pure maple syrup
1	Tbsp.	Chopped pecans (optional)

Preheat oven to 350° F. Grease and flour a large bundt pan. Set aside.

**To Make the Praline:** Melt the 1/4 c of butter in a small saucepan until bubbly. Remove from heat. Add the 1/4 cup of brown sugar. Mix well. Add the 1/2 cup of chopped pecans. Mix well. Set aside to cool completely.

**To Make the Cake:** Whisk together the flour, baking soda and salt. Set aside.

In a large bowl, with an electric mixer, beat the butter until creamy. Add both the brown and white sugar and continue beating until light and fluffy. Add the eggs, one at a time, beating about 1 minute between each egg. Add the vanilla extract and continue mixing for another 30 seconds. Reduce to low speed and add the mashed bananas. Mix in half of the flour mixture. Add the sour cream and continue mixing on low speed. Mix in the other half of the flour mixture.

Pour the batter into the prepared pan. Top with the nut/butter/brown sugar mixture. Use a knife to make 2 turns around the pan to cut the praline mixture into the batter. Bake at 350° F for 60 to 70 minutes or until a knife inserted into the center comes out clean. Cool 10 minutes before carefully turning the pan over and removing the cake from the pan to a wire rack.

**To Make the Maple Glaze:** After the cake has completely cooled, mix together the confectioners' sugar and maple syrup with a wire whisk. Drizzle over the cooled cake. If desired, top with 1 tablespoon of chopped pecans.

Submitted by Helen Osteen

## Buttermilk Pound Cake

3	C	Cake flour
6		Eggs
1	Lb	Butter
1	Lb	Sugar
2	Tsp	Pure vanilla extract
1/2	Tsp	Salt
1/2	C	Buttermilk
1/2	Tsp	Baking soda
1	Tsp	Baking powder

Preheat oven to 325° F, grease and flour pan. Sift the flour, baking soda, and baking powder into a large mixing bowl. Stir in salt and the sugar (use a large spoon for this). Add the butter. Melting the butter in a pan over low heat makes it easier to blend, or just let the butter soften at room temperature. Add the eggs whole, mix slowly. Slowly add buttermilk, then add the vanilla extract. After it is thoroughly stirred, turn the mixer to medium for a few minutes, then finally on high. If the mixture is still a little thick, add just a touch more buttermilk. If you don't mix things thoroughly, you will have lumps that will form air bubbles in your mixture and leave holes in your finished cake.

Bake for 70 to 80 minutes. **Do not open oven door or jar the cake in any way.** Stick a wooden toothpick into one of the thickest parts of the cake. If it is dry when you pull it out, the cake is done.



Allow the cake to cool 15 to 20 minutes in the pan. Gently remove the cake, and place it on your favorite decorate cake plate.

Submitted by Helen Osteen

## Blackberry Wine Cake

1	pkg	Duncan Hines French Vanilla cake mix
4		Eggs
1	C	Vegetable oil
1	C	Blackberry wine
2	Pkg	Blackberry Jell-O®
1	C	Walnuts or pecans (chopped)

Preheat oven to 350° F, grease and flour pan.

Mix cake mix, eggs, oil, wine and Jell-O® for 3-4 minutes. Add chopped nuts.

Pour into Bundt pan. Bake at 350° F for 45-60 minutes or until done.

Cool 10-15 minutes in the pan; then turn out onto serving plate and cool completely.

Submitted by Helen Osteen

## Vegetable Carving



Susan used a purple eggplant, cut off one end, and made a couple of cuts for the wings. Slide a small piece under the wings to hold them open.

Cut a piece carrot, split in the center, and insert to make the beak.

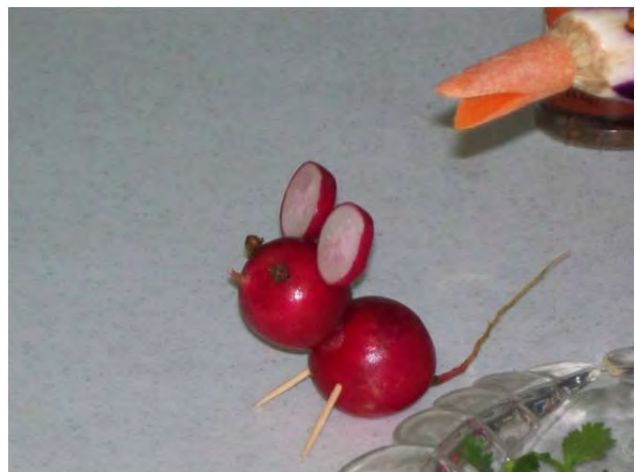


Make 2 small slices from the bottom of a radish.

Use these 2 slices for the ears. Use whole cloves for the eyes. Break a toothpick in half for the feet.

Use a toothpick to hold the 2 radishes together.

Select a radish with a long root for the tail.





Peel a tomato with a paring knife. Try to keep the entire peeling in one piece.

Roll the tomato peel in the shape of a rose.



Wear disposable gloves when you work with jalapeno peppers.

Make 8 long cuts in the pepper, leaving the stem in place. Remove the white membrane and seeds.

Drop in iced water so the flower will open.  
Usually takes a while (overnight).



For radish roses, so you don't cut all the way through, use toothpicks on each side.

Radish flowers need to be in ice water in the refrigerator. They will stay good up to 2 days.





You can make simple radish flowers with v-cuts all around. You can use the same technique for lemons, oranges or tomatoes.

For the green onion flowers, make long cuts from the stem end into the green. Drop in iced water so the flower will open. Usually takes a while (overnight).

Make the same 8 cuts like you did for the jalapeno flower.

Use a green squash, and make lots of cuts to form a Christmas tree. Put in ice water so it will open.



Thanks, Susan for a wonderful demo. These things you showed us will brighten our holiday tables this year.

Please plan to demo fruit carving.



# Texas ICES Area 3 DOS

**November 6, 2011  
9:30am - 4:00pm**

**San Patricio Event Center  
219 W. 5th Street  
Sinton, Texas 78387**

**Demonstrations By:  
Susie Rasmussen  
Claudia Hurt  
Gary Holman**

**ICES Members registering by October 25th - \$30  
Non-Members registering by October 25th - \$40  
ICES Members registering at the Door - \$40  
Non-Members registering at the Door - \$50**

**Raffles / Door Prizes**

**Light Breakfast / Lunch Included**

**Register here:**

**<http://texasices.org/nov6thdos.html>**

**Questions...contact:**

**Texas Rep - Carley King  
214-802-0988 /  
[carleyking@sbcglobal.net](mailto:carleyking@sbcglobal.net)**

**Area 3 Alternate - Juanita Rone  
956-744-2914 /  
[juanita\\_rone@hotmail.com](mailto:juanita_rone@hotmail.com)**

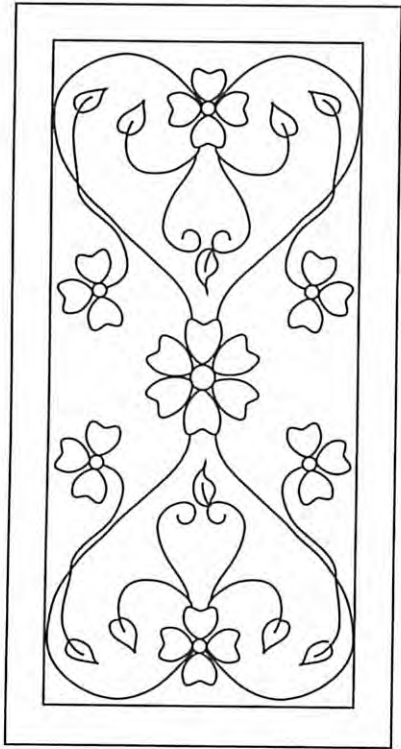
The gazebo pattern on the next page was taken from page 296, Art of Royal Icing by Eddie Spence.

Dawn Parrott demonstrated this at our July meeting, and I promised to send along the pattern.

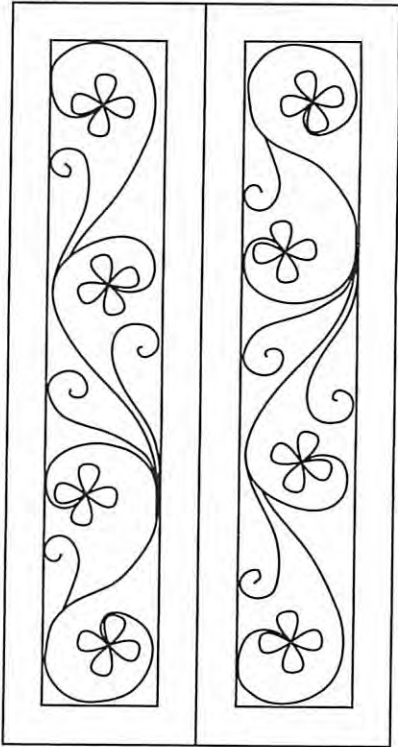
My apologies, but the book is very large, and this is the best likeness I was able to get.

You will need to print two copies, and piece the roof and base pieces together.

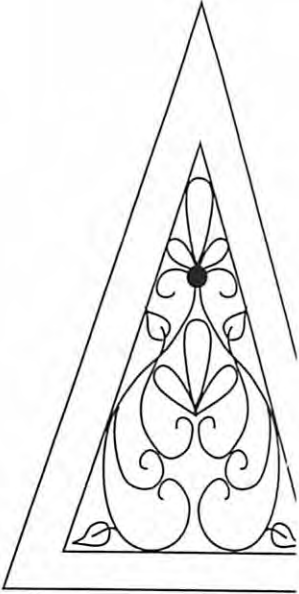
Gazebo



Side panel

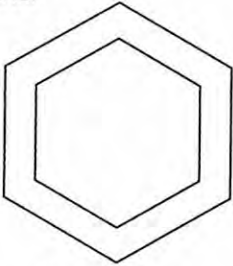
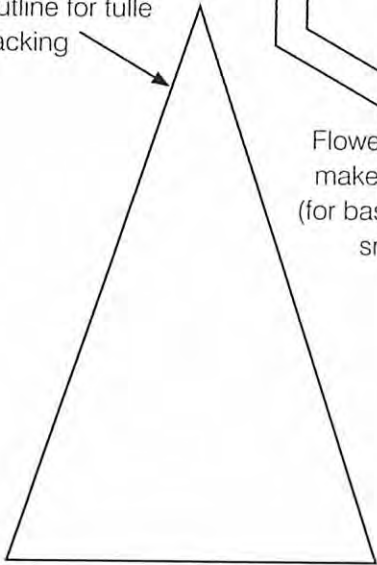


Doors

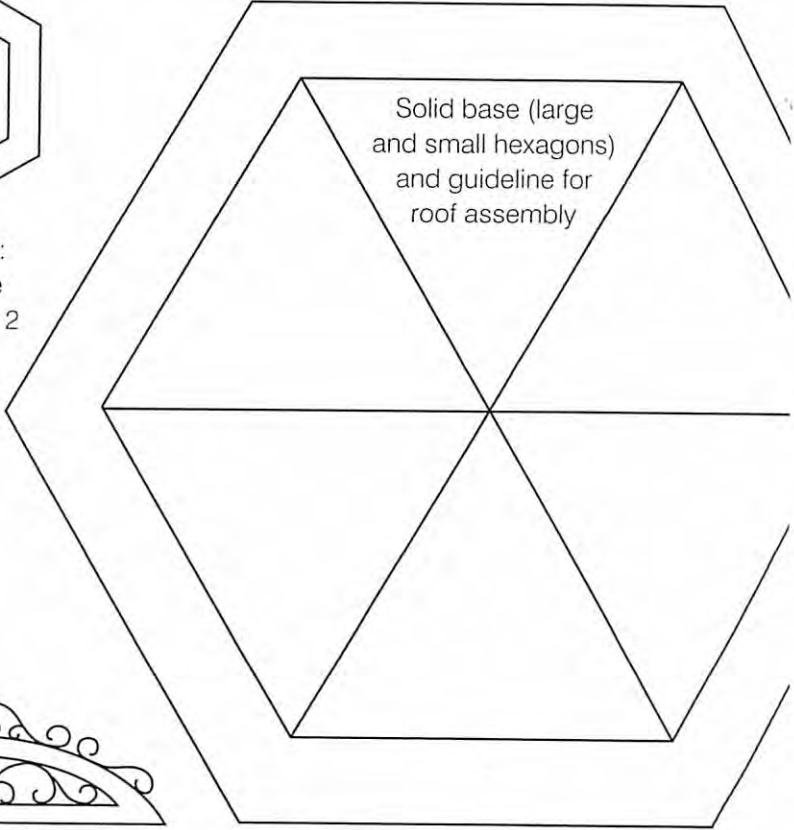


Roof piece

Outline for tulle backing



Flower stand:  
make 1 large  
(for base) and 2  
small



Curved fillet





# The Batter Splatter Newsletter

## November 2011

Volume 8 Issue 10

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

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

[www.HoustonCakeClub.com](http://www.HoustonCakeClub.com) email: [info@HoustonCakeClub.com](mailto:info@HoustonCakeClub.com)

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

**Meeting is November 15<sup>th</sup> at 10 AM**

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

[Clarissa Lopez and Ruby Rodriguez](#) will demonstrate this month.

### President's Pearls

The holiday season has started! With all the hustle and bustle let's not forget to stop, take a moment to remember how blessed we truly are, and give thanks for those blessings. Because of Thanksgiving being the same week as our regularly scheduled meeting, we will be holding our meeting a week earlier.

Previous years we made cookies for the troops and sent them off to various places. Unfortunately, we've had no response so we're not sure if they were ever received. So much love and good wishes went into those cookies, it's hard to think they may have not made it to their intended destination. This year the club decided to again make cookies but to bring them to some more local deserving folks. Folks at the meeting were asked to find local shelters or charities that could benefit from the cookies made with so much love. We'll decide the charity(ies), when we'll meet to pack the cookies, and who will be able to deliver them. If you can't make the meeting, you may be able to still participate. Helen will send an email out to let folks know what's been decided.

We also decided on the location of the Christmas party. This year it will be on **Wednesday, Dec 7<sup>th</sup> at the Lighthouse Buffet** in Kemah. We'll meet there at 11:30. This is open to any club member. The club will pay for the lunch and a soft drink. It's a great way to see

folks to we may not see very often and to share in fun and good food. Check out the details further down in the newsletter. We'd like to give the restaurant a general headcount so please let Helen know if you can make it. If you are able to come at the last minute and haven't responded, don't worry – come anyway. The more the merrier.

Remember we need those items for the newsletter and website. If you'd like to share and can't make the meeting, email me [info@HoustonCakeClub.com](mailto:info@HoustonCakeClub.com) and we'll let your voice be heard. It will even earn you a raffle ticket for the meeting's raffle. Last month's raffle was won by someone that contributed to the newsletter.

Thanksgiving Blessings!

*Lori*

## Meeting Agenda

### Open – Welcome

- Question this meeting: **Name something you always make for Thanksgiving**; tell us about it. Bring the recipe and earn a raffle ticket. Out-of-town members can participate, too.....
- Next meetings question???

### Minutes – Secretary

- Read
- Approve

### Treasurer's Report

- **Pass around signup** – *demo, goodies, question/tips & portfolio/pictures*
- Thanks to November demo and snack folks
- Announce who/what demo is for January

### Old Business:

- **Cake Extravaganza**
  - Update on new sites
    - Other members
- **Christmas Party reminder**
  - Location
  - Date
  - Gift exchange
  - Charity
- **Any other???**

### New Business

- **Classes**
  - Debbie Brown - Return 2013
- **Christmas cookies**
- **Play day**
  - Schedule next play day
- Any other???

### Raffle

## Membership Dues

**All memberships expire January 31<sup>st</sup>**, and your discount cards expire on that day.

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

## October Events

We have 127 members, and 105 active members. We had 26 people at the October meeting.

**Lori Gust** and **Helen Osteen** demonstrated Cake Decorating 101.

At the October 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.

## T-Shirts

If you missed getting a Houston Cake Club T-shirt, you still have one more chance. We will place another order. Please contact Helen Osteen, [Helen@osteenjewelry.com](mailto:Helen@osteenjewelry.com), and I will send you a PayPal invoice. OR you can mail a check. I will give the order to Lori on December 1<sup>st</sup>.

## Cake Decorator Needed

Phoenicia Specialty Foods is looking for 2 full-time decorators. Pay depends on skill level. There are two stores, one on the west side and one in downtown. [www.phoeniciafoods.com](http://www.phoeniciafoods.com) Contact Don at (281)799-4294.

## Upcoming Events

**December 7, 2011 ~ Christmas Luncheon** at Lighthouse Buffet on the Kemah Boardwalk. They open at 11:30 AM, but we may be able to get in a few minutes early. The luncheon is on **WEDNESDAY** because they are closed Monday and Tuesday. They have 75 feet of multiple buffets with soups, salads, ever-changing entrées, ice cold salad bar offerings including, frozen yogurt & dessert bar. [Lighthouse Buffet Kemah](http://Lighthouse Buffet Kemah), 215 Kipp Avenue, Kemah Boardwalk Executive, Kemah, TX, phone: (281) 334-3360. [kemahboardwalk.com](http://kemahboardwalk.com) The club will pay for the member's lunch and soft drink. Beer/wine or guest lunches are the responsibility of the individual member. Let Helen or Lori know if you can make it - [info@HoustonCakeClub.com](mailto:info@HoustonCakeClub.com) or [helen@osteenjewelry.com](mailto:helen@osteenjewelry.com). **GIFT EXCHANGE:** At the October 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.

**January 27-29, 2012** ~ join member **Dawn Parrott** in Orlando, Florida for 2 days of classes. <http://jaynescakes.com/QJCakeAdventures.aspx>

**February 5, 2012 ~ Texas ICES Area IV Day of Sharing** at the KOA Campground, 19785 Highway 105 West, Montgomery TX 77356. Glenda Galvez will demonstrate. Mark the date.

**February 6-8, 2012** ~ **Glenda Galvez** is proud to sponsor Glenda Galvez at Larry's.



Glenda taught here in October 2010, and the classes were outstanding.

Glenda is an award winning cake designer and sugar artist, and has taught classes in the art of sugar craft throughout the country. She has demonstrated at many days of sharing and ICES annual Convention and Shows. Glenda is known for her realistic fabric effects using gum paste and fondant as mediums, and for her life-size botanically correct sugar flowers. Her work has been featured in both national and international publications as well as Food Network.

Glenda will furnish the gumpaste for all the classes. Supply lists will be sent when you register for the classes.

### ***Magnolia Gumpaste class***

***February 6, 2012***

Take 1,2, or all 3 classes.

MEMBERS: Each class is \$75.00 and includes lunch. Take all 3 classes for only **\$200**

NON-MEMBERS: Each class is \$100.00 and includes lunch. Take all 3 classes for only **\$250**



### ***Star Gazer Lily Gumpaste class***

***February 7, 2012***

Take 1,2, or all 3 classes.

MEMBERS: Each class is \$75.00 and includes lunch. Take all 3 classes for only **\$200**

NON-MEMBERS: Each class is \$100.00 and includes lunch. Take all 3 classes for only **\$250**

## Peony Gumpaste class

February 8, 2012

Take 1,2, or all 3 classes.

MEMBERS: Each class is \$75.00 and includes lunch. Take all 3 classes for only **\$200**

NON-MEMBERS: Each class is \$100.00 and includes lunch. Take all 3 classes for only **\$250**



May 6, 2012 ~ Frosting Creators of San Antonio TX, [www.frostingcreators.com](http://www.frostingcreators.com) Mark the date.

## Monthly Demos and Refreshments

Contact **Kathy Brinkley** [cakekat@aol.com](mailto: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	Leigh Bryant Mary Nicholas	
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](mailto:cakekat@aol.com) (281) 448-2952.

	Member	Member
November		
December	Christmas Party	Christmas Party

## Birthday & Anniversary Wishes

**Happy Birthday** to **Martha Hickman** (December 2<sup>nd</sup>), **Joyce Chu** (December 2<sup>nd</sup>), **Susie Jahn** (December 3<sup>rd</sup>), **Jennifer Avalos** (December 12<sup>th</sup>), **Barbara Hawkins** (December 12<sup>th</sup>), **Dawn Parrot** (December 12<sup>th</sup>), **Diane Biles** (December 13<sup>th</sup>), **John Hartley** (December 15<sup>th</sup>), **Clarissa Lopez** (December 15<sup>th</sup>), **Charlotte Hare** (December 21<sup>st</sup>), **Helen Osteen** (December 22<sup>nd</sup>), **Hannah Abraham** (December 23<sup>rd</sup>), and **Argie Johnson** (December 27<sup>th</sup>).

**Happy Anniversary** to **Keisha & Greg Howell** (December 5<sup>th</sup>), **Mary & Greg Nicholas** (December 11<sup>th</sup>), **Mary Lou & John Klinkhammer** (December 14<sup>th</sup>), **Dawn & Dwayne Parrott** (December 14<sup>th</sup>), and **Fiorella Pissani & Albert Melgar** (December 22<sup>nd</sup>).

## Ginger Ale Cake

1	Pkg	Yellow cake mix
1	C	Ginger ale
4		Large eggs OR 5 small eggs
1/2	C	Oil (canola or vegetable)
1	Pkg	Instant pistachio pudding
1	Tsp	Vanilla

Mix ingredients together 8 minutes at medium speed. Seriously, you HAVE to mix it for **8** minutes.

Bake at 350 degrees in 10-inch tube pan for 55 minutes.

Bake at 350 degrees, 30 to 40 minutes in all other pans, avoid opening oven while baking.

Cake is very moist and very good.

GLAZE: MIX 1/2 cup confectioners' sugar and 3 tablespoons orange juice. Pour over cool cake until all of it is absorbed.

Submitted by Pat Wiener

## Sugar-Free Chocolate Icing

1	C	Crisco shortening (0 g fat)
2	Tbsp.	Butter flavoring
6	Tbsp.	Water
1/4	C	Unsweetened Dutch processed cocoa
4	Tbsp.	Meringue powder
8	C	Splenda®

Mix Splenda® and all dry ingredients in a bowl.

In a mixing bowl, beat the shortening on high until creamy. Add all but about 1 cup of dry ingredients (mix with a fork before adding to the shortening).

Blend on low for a few seconds while you add the flavoring. Then slowly add water until the mixer starts to drag. Turn mixer up on high for 4 minutes. Turn off mixer. Scrape down bowl. Add last cup of Splenda® mixture. Beat for 1 minute.

Laura Lessman's recipe, submitted by Pat Wiener

## Pecan Pie

### Dough:

1-1/4	C	All purpose flour
2	Tsp	Sugar
1/8	Tsp	Salt
1/2	C	Cold butter (1 stick), diced
1	Large	Egg, lightly beaten
		Flour, for rolling the dough

Make the dough by hand: In a medium bowl, whisk together the flour, sugar, and salt. Using your fingers, work the butter into the dry ingredients until it resembles yellow cornmeal mixed with bean-sized bits of butter. (If the flour/butter mixture gets warm, refrigerate it for 10 minutes before proceeding.) Add the egg and stir the dough together with a fork or by hand in the bowl. If the dough is dry, sprinkle up to a tablespoon more of cold water over the mixture.

Alternatively, make the dough in a food processor. With the machine fitted with the metal blade, pulse the flour, sugar, and salt until combined. Add the butter and pulse until it resembles yellow cornmeal mixed with bean-sized bits of butter, about 10 times. Add the egg and pulse 1 to 2 times; don't let the dough form into a ball in the machine. (If the dough is very dry add up to a tablespoon more of cold water.) Remove the bowl from the machine, remove the blade, and bring the dough together by hand.

Form the dough into a disk, wrap with plastic wrap, and refrigerate until thoroughly chilled, at least 1 hour.

On a lightly floured surface, roll the dough with a rolling pin into a 12-inch circle about 1/8-inch thick. Transfer the dough to a 9-inch pie pan and trim the edges, leaving about an extra inch hanging over the edge. Tuck the overhanging dough underneath itself to form a thick edge that is even with the rim. Flute the edge as desired. Freeze the pie shell for 30 minutes.

Set separate racks in the center and lower third of oven and preheat to 400 degrees F. Put a piece of parchment paper or foil over the pie shell and fill with dried beans or pie weights. Bake on a baking sheet on the center rack until the dough is set, about 20 minutes. Remove from the oven and lift sides of the parchment paper to remove the beans. Continue baking until the pie shell is lightly golden brown, about 10 more minutes. Reduce the oven temperature to 350 degrees F.

### Filling:

5	Tbsp.	Unsalted butter
1	C	Packed light brown sugar
3/4	C	Light corn syrup
1/2	Tsp	Fine salt
2	C	Chopped toasted pecans
1 to 2	Tbsp.	Bourbon
2	Tsp	Pure vanilla extract
3		Eggs, lightly beaten

While the crust is baking make the filling: In medium saucepan, combine the butter, brown sugar, corn syrup, and salt. Bring to a boil over medium heat, and stirring constantly, continue to boil for 1 minute. Remove from the heat and stir in the nuts, bourbon, and the vanilla. Set the mixture aside to cool slightly, about 5 minutes. (If the crust has cooled, return it to the oven for 5 minutes to warm through.) Whisk the beaten eggs into the filling until smooth. Put the pie shell on a sheet pan and pour the filling into the hot crust.

Bake on the lower oven rack until the edges are set but the center is still slightly loose, about 40 to 45 minutes. (If the edges get very dark, cover them with aluminum foil half way during baking.) Cool on a rack. Serve slightly warm or room temperature.

From Food Network Kitchens, submitted by Kathy Brinkley

## Spiced Maple-Glazed Pecans

1	Pound	Unsalted pecans
3	Tbsp	Unsalted butter, melted
4	Tbsp.	Pure maple syrup
1	Tbsp.	Light brown sugar
1	Tsp	Fresh chopped thyme
1	Tsp	Coarse salt
1/4 to 1/2	Tsp	Cayenne pepper

Preheat oven to 375 degrees. Place all ingredients in a large bowl and toss to combine. Spread nut mixture in a single layer on a rimmed baking sheet lined with a nonstick baking mat. Bake, stirring frequently, until browned, 12 to 15 minutes; let cool. Pecans can be stored at room temperature in an airtight container up one week.

Diabetic version: 1 stick butter, 1-1/4 tsp cinnamon, approx. 10 tsp of Splenda®, and two shakes of chili pepper. Great for diabetics in your life.

Martha Stewart website, submitted by Helen Osteen

## Cranberry Relish

2	C	Washed raw cranberries
2		Skinned and cored tart apples
1		Large, whole (peel ON) seedless orange, cut into sections
1 to 2	C	Sugar (depending on how sweet you want it)

Use the grinder attachment on your Kitchen Aid or use a food processor. Grind or process all the fruit. Use the entire (seedless) orange, peel, pitch and all.

Mix in the sugar. Let sit at room temperature until sugar dissolves, about 45 minutes. Store in the refrigerator. Makes about 3 cups.

[http://simplyrecipes.com/recipes/cranberry\\_relish/](http://simplyrecipes.com/recipes/cranberry_relish/)

Submitted by Helen Osteen



## Instructions for a Gum Paste Branch of Bittersweet

Taken from Scott Clark Woolley's newsletter.

### *Bittersweet*

*CELASTRUS SCANDENS*

The brilliant colors of autumn are displayed by this woody vine with its clusters of tiny amber and scarlet fruits. As the berries mature, the seed covers burst open, exposing the shiny red flesh. Branches of bittersweet are a festive addition to any fall arrangement.

#### BERRIES

Form an extra-small ball of golden yellow dough. Insert 30g wire. Let dry. Glaze with piping gel. With detail brush, paint a tiny brown dot opposite wire. Make at least 5 per cluster.

#### OPEN FRUIT

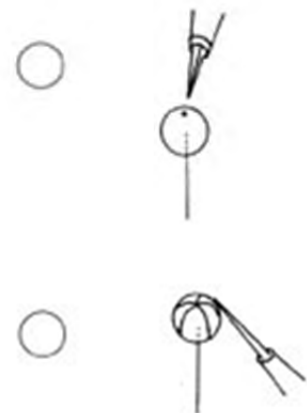
Form an extra-small ball of red dough. Insert 30g wire. With needle tool, mark 5 lines as shown. Let dry. Glaze.

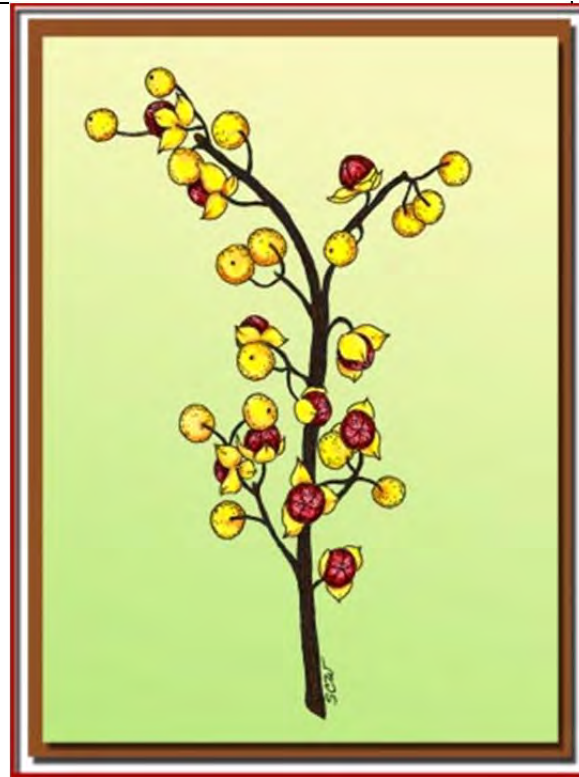
For hull, roll out golden yellow dough thin. Cut with small rounded 5-petal cutter. Cup each section with ball tool and point with needle tool. Insert red berry wire through center and attach with glue to back of berry. Bend backward or close around berry for variation. Let dry. Make at least 3 per cluster.

#### ASSEMBLY

With floral tape, attach berries unevenly down a 24g wire. Dust stem reddish-brown.

"Hearts live by being wounded."  
OSCAR WILDE





Be sure to check out Scott's website,  
[http://www.cakesbydesign.cc/cakes\\_by\\_design.html](http://www.cakesbydesign.cc/cakes_by_design.html)

If you want to see the entire cake that this closeup was taken from, check page 177 of my book, "Cakes By Design."



## Membership Benefits

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 (4<sup>th</sup> Tuesday of the month from 10 AM to noon)
- Play Days held on Sunday afternoon
- Classes sponsored by the Houston Cake Club

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

Log on [www.HoustonCakeClub.com](http://www.HoustonCakeClub.com) to access membership and class registration information.

We accept PayPal through [HoustonCakeClub@OsteenJewelry.com](mailto: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](mailto:Helen@OsteenJewelry.com), or you can print the forms from our website.

## Officers

Office	Office	Email Address	Phone
President	Lori Gust	<a href="mailto:cakes@CakePlace.com">cakes@CakePlace.com</a>	(281) 733-6080
Vice President	Kathy Brinkley	<a href="mailto:Cakekat@aol.com">Cakekat@aol.com</a>	(281) 448-2952
Secretary	Jan Hutto	<a href="mailto:pookie48@sbcglobal.net">pookie48@sbcglobal.net</a>	(281) 370-6000
Treasurer	Helen Osteen	<a href="mailto:helen@osteenjewelry.com">helen@osteenjewelry.com</a>	(713) 204-3218
Parliamentarian	Casey Marchan	<a href="mailto:caseysdelights@yahoo.com">caseysdelights@yahoo.com</a>	(832) 978-9447

## ICES Conventions

August 2-5, 2012	Reno, Nevada
August 11-13, 2013	Lexington, Kentucky
July 31 – August 3, 2014	Albuquerque, New Mexico
July 23-26, 2015	Omaha, Nebraska
August 7-10, 2016	Mobile, Alabama

[SB 81 by Senator Jane Nelson](#)

House Sponsor: Representative Lois Kolkhorst

Signed into law by Governor Rick Perry on 6/17/2011.

Summary of sections 5 and 6 of the bill, which pertain to Cottage Food Operations.

1. Food must be sold from your home, directly to another consumer. No sales at farmer's markets, county fairs, roadside stands, local festivals, craft shows, wholesale, or resale to restaurants, grocery stores, coffee shops, etc. **The food must be purchased at your home.**
2. Foods are limited to non-potentially hazardous baked goods (cookies, cakes, breads, Danish, donuts, pastries, pies, and other items that are prepared by baking the item in an oven), canned jams, jellies, and dry herb mixes. **THESE ARE THE ONLY FOODS ALLOWED. If you do not see it on this list, it's not allowed.**
3. Annual gross income from sales of above food items must be \$50,000 or less.
4. The local health department may not regulate these home cottage food operations, but they must maintain a record of any complaint made. This is a consumer safeguard, so that consumers can call the local health department and check for complaints on their "cake lady" before they purchase, if they wish.
5. The food items sold must be labeled with the name and address of the cottage food production operation, and a statement that the food was not inspected by the health department. We are waiting for the Department of State Health Services to develop the specific rules for labeling. Per Representative Kolkhorst, the label does not have to be affixed directly to the food item, it can be handed to the customer.

**Since we do not have labeling rules from DSHS yet, you will need to have labels with your name, address and the statement "This food is not inspected by the state health department or a local health department." Be ready to change your labels when DSHS comes out with rules, so don't order or make too many with this specific wording. This is temporary so we can get going with our businesses on 9/1.**

*Temporary labeling information provided by the [Farm and Ranch Freedom Alliance](#).*

6. Food must not be sold through the internet. This simply means that these operations can't set up a shopping cart on your web site and let people purchase blindly. The "no internet sales" clause goes back to the fact that we ARE small "cottage" operations, and helps ensure that sales are local and face-to-face, which is in keeping with the spirit of the bill. **Again, it does NOT mean that web sites are prohibited. Web sites, Facebook pages, Twitter, and any kind of marketing you want to do are all perfectly allowable. Just don't allow purchase and payment on the internet.**

7. It will go into effect 9/1/2011.

**Texas Cottage Food Law, Letter of the Law:**

SECTION 5. Section 437.001, Health and Safety Code, is amended by amending Subdivisions (1) and (3) and adding Subdivisions (2-a), (2-b), (3-a), and (5) to read as follows:

(1) "Board" means the executive commissioner [Texas Board of Health].

(2-a) "Baked good" includes cookies, cakes, breads, Danish, donuts, pastries, pies, and other items that are prepared by baking the item in an oven. A baked good does not include a potentially hazardous food item as defined by department rule.

(2-b) "Cottage food production operation" means an individual, operating out of the individual's home, who:

(A) produces a baked good, a canned jam or jelly, or a dried herb or herb mix for sale at the person's home;

(B) has an annual gross income of \$50,000 or less from the sale of food described by Paragraph (A); and

(C) sells the foods produced under Paragraph (A) only directly to consumers.

(3) "Department" means the [Texas] Department of State Health Services.

(3-a) "Executive commissioner" means the executive commissioner of the Health and Human Services Commission.

(5) "Home" means a primary residence that contains a kitchen and appliances designed for common residential usage.

SECTION 6. Chapter 437, Health and Safety Code, is amended by adding Sections 437.0191, 437.0192, 437.0193, and 437.0194 to read as follows:

Sec. 437.0191. EXEMPTION FOR COTTAGE FOOD PRODUCTION OPERATIONS. A cottage food production operation is not a food service establishment for purposes of this chapter.

Sec. 437.0192. REGULATION OF COTTAGE FOOD PRODUCTION OPERATIONS BY LOCAL HEALTH DEPARTMENT PROHIBITED; COMPLAINTS.

(a) A local health department may not regulate the production of food at a cottage food production operation.

(b) Each local health department and the department shall maintain a record of a complaint made by a person against a cottage food production operation.

Sec. 437.0193. LABELING REQUIREMENTS FOR COTTAGE FOOD PRODUCTION OPERATIONS. The executive commissioner shall adopt rules requiring a cottage food production operation to label all of the foods described in Section 437.001(2-b)(A) that the operation sells to consumers. The label must include the name and address of the cottage food production operation and a statement that the food is not inspected by the department or a local health department.

Sec. 437.0194. SALES BY COTTAGE FOOD PRODUCTION OPERATIONS THROUGH THE INTERNET PROHIBITED. A cottage food production operation may not sell any of the foods described in Section 437.001(2-b)(A) through the Internet.

## Frequently Asked Questions

### **Q1. When does the law take effect?**

Answer: September 1, 2011

### **Q2. What kinds of food can I sell from home?**

Answer: Non-potentially hazardous baked items like cake, cookies, brownies, fruit pies, breads, jams, jellies, and dry spice mixes.

### **Q3. What the heck is a non-potentially hazardous baked item?**

Answer: Non-potentially hazardous foods are foods with a low water content and high acid level that inhibits the growth of dangerous micro organisms. Basically is means non-perishable foods; foods that you would not normally keep in the refrigerator. Foods that are perishable, such as cheesecakes, or custard fillings, or meringue pies, are not covered in the law. To sell foods that require refrigeration, you must get a license, use a commercial kitchen and take food handler's training. This paper explains what a non-potentially hazardous baked item is.

### **Q4. Do I have to get a license?**

Answer: No.

### **Q5. Will my kitchen be inspected?**

Answer: No, the law specifically prohibits the local Health Department from regulating Cottage Food Operations. In fact, if the Health Department were to come to your home, they would need a warrant to enter legally.

### **Q6. Do I have to register with the local Health Department?**

Answer: No way! The law specifically prohibits the local Health Department from regulating Cottage Food Operations.

### **Q7. What should I do if an inspector from the Health Department knocks on my door and wants to come into my kitchen?**

Answer: Ask to see their warrant or tell them to come back with a warrant. Under the Texas Cottage Food Law they are prohibited from regulating Cottage Food Operations.

### **Q8. Do I have to take food handler's training if I operate under the new cottage food law?**

Answer: No, but it is highly recommended in order for you to protect yourself and your customers. There are many inexpensive courses that can be taken online.

### **Q9. Do I have to carry liability insurance if I am operating under the cottage food law?**

Answer: No, but it is highly recommended, not only to protect your personal assets, but your customers, in case something goes wrong. Some wedding venues require proof of liability insurance from all food vendors, so if you plan on doing weddings, it is well worth the investment. Two places to start looking for home bakery insurance are State Farm or The Hartford. We have heard that they offer policies in

the range of \$250 - \$500 per year.

**Q10. Can I have pets in my home?**

Answer: Yes, but for goodness sake, please keep them out of your kitchen.

**Q11. Can I sell fudge and pralines?**

Answer: No, candy is not on the list of allowed foods.

**Q12. Can I do bridal shows?**

Answer: Yes, but you will probably need to get a temporary food license and use a commercial kitchen if you want to give out samples at the show. Check with the show director to find out their policies.

**Q13. Can I deliver?**

Answer: The letter of law says that the food must be for sale at your home. If you need to deliver a wedding cake or other item, be sure that the bride or customer comes to your home and completes the actual purchase of the item at your home. This can be prior to the event date. The customer could also mail a check to your home, this allows the purchase to have taken place at your home.

**Q14. Can I advertise?**

Answer: Yes.

**Q15. It says no internet sales! Does this mean I can't have a web site?**

Answer: No, that's not what it means. You CAN have a web site, Facebook page, Twitter, etc. You can use whatever method of promoting your business that you want to. You simply can't allow the purchase to take place over the internet, such as setting up a shopping cart and letting customers "click and buy". This ensures that the spirit of the bill is upheld: local, face-to-face sales, where the customer knows the person who made their food.

**Q16. Can I sell at Farmer's Markets?**

Answer: No, thanks to the Harris County amendments, you are not able to sell at Farmer's Markets. Sales must take place at your home.

**Q17. Harris County? What?**

Answer: Yes, Harris County used taxpayer money to hire a lobbyist to fight not only the cottage foods law, but the raw milk and farmer's markets bills during the 82nd legislative session. When it was obvious that Representative Kolkhorst intended to pass the cottage food bill, they told her she had to accept their amendments or they would kill the bill on the floor. [Scroll down to May 30 entry here.](#)

**Q18. Bummer! I am a chocolatier/candy maker, and I wanted to sell at Farmer's Markets. What can I do to get the law amended?**

Answer: Please check out the [Farm and Ranch Freedom Alliance](#), who were instrumental in getting our 2011 Cottage Food Law passed. They will be working on expanding the Cottage Food Law in 2013. Please join and consider donating to

this very important non-profit organization that is working to protect not only the rights of farmers, but the rights of consumers to buy and sell local food.

[Texas Comptroller Rule on Sales Tax for Bakery Items](#)

**"Ready-to-Eat Food"**

"Ready-to-eat food is typically taxable even when it is sold "to go." Tax is not due, however, on bakery items (regardless of size, whether whole pies, for example, or individual portions) when sold without plates or eating utensils."

[How to apply for a Sales & Use Tax Permit](#)

[Contact the Texas State Comptroller for all questions regarding sales tax](#)





# The Batter Splatter Newsletter

## December 2011

Volume 8 Issue 11

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

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

[www.HoustonCakeClub.com](http://www.HoustonCakeClub.com) email: [info@HoustonCakeClub.com](mailto:info@HoustonCakeClub.com)

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

### Christmas Luncheon is

### Wednesday, December 7<sup>th</sup> at 11:30 AM

at Lighthouse Buffet on the Kemah Boardwalk, 215 Kipp Avenue, Kemah TX

### President's Pearls

**Happy Holidays!!!**

Hope everyone had a wonderful Thanksgiving. This year we are having a cookie drive for a few local groups in need – several veterans' clinics and some senior homes/centers just to name a few. Please make a batch or 2 of your favorite goodies (please mark sugar-free cookies so we can keep them separate), bring them to Larry's this **Sunday (12/4) at 2 pm**, and join in the fun of mixing the treats together in holiday containers for these worthy causes. After the fun and little tasting, we'll load up the sleighs of our volunteer cookie Santas. It won't take much time if lots of folks show up and it's all for a good cause. I'm sure it will be a BIG SUCCESS.

Don't forget our annual club **Christmas Party** on **December 7<sup>th</sup>** at the **Lighthouse Buffet in Kemah**. It's a great time to laugh, visit and enjoy some delicious food. The club will pay for the meal so see further details in the newsletter and on the website.

Blessings of the Holidays to all –

*Lori*

## Southeast Area Ministries

At the November meeting, we voted to make Southeast Area Ministries our charity for this holiday season. We will have a raffle at the December meeting, and the proceeds of that raffle will go to Southeast Area Ministries. Bonnell Templet supplied this information.

Through September 2011

- SeAM has given a total of 175,103 pounds of food to 10,327 people.
- They have given \$12,631 worth of clothing and other items to 775 people.
- Another \$38,503 of Direct Assistance was given to 1,722 people for rent, utilities, transportation, & medicine.
- Over 350 vouchers for school clothing, shoes and school supplies worth over \$12,700 have been given to school children in their Back to School-Stay in School Program and they have enrolled nearly 100 children for their Adopt a Child Christmas Program.

In their pantry they regularly give approximately 68 pounds of food and household items to a family of four for about a week. That includes 8 pounds of meat, 10 pounds of produce, milk, and eggs, as well as canned goods and dry foods like rice and pasta. The cost to SeAM for those 68 pounds is \$12.22. If the 68 pounds only lasted 5 days that's about 61 cents per person per day.

What can we do?

Feed a family of 4 for 1 year	\$635.44
Feed a family of 4 for 6 months	317.50
Feed a family of 4 for 3 months	158.75
Feed a family of 4 for 1 month	50.00
Feed a family of 4 for 1 week	12.50
Feed a family of 4 for 1 day	2.50

If you would like to donate money, please bring it to the Christmas party. Bonnell will deliver the money we collect.

## Membership Dues

**All memberships expire January 31<sup>st</sup>**, and your discount cards expire on that day.

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

## November Events

We have 128 members, and 105 active members. We had 29 at the October meeting.

**Kathy Brinkley** demonstrated fantasy flowers shown in Sharon Zambito's DVD, [Sugarpaste in Bloom Volume 2: Fantasy Flowers](#). Thanks, Kathy.

Kathy used White Stokes' piping gel. [http://www.whitestokes.com/Piping\\_Gel.htm](http://www.whitestokes.com/Piping_Gel.htm) I don't see a way to order on their website, but several companies carry their piping gel. You might try [Global Sugar Art](#), [Jesters Discount Cake Supply](#), or Google it to see if you can locate other suppliers.



## T-Shirts

If you missed getting a Houston Cake Club T-shirt, you still have one more chance. We will place another order. Please contact Helen Osteen, [Helen@osteenjewelry.com](mailto:Helen@osteenjewelry.com), and I will send you a PayPal invoice. OR you can mail a check. I will give the order to Lori on December 1<sup>st</sup>.

## Upcoming Events

**December 4, 2011 ~ Cookie Drive.** We will meet at Larry's Arts & Crafts at 2 PM to package the cookies. Lori will bring the containers. Please bring a batch or 2 – more if you can – of your favorite cookies to share with veterans clinics and 2 nursing homes in the Liberty area. **Shar Baker** tells me the Heritage Manor in Dayton has 54 residents and 30 are diabetics. Magnolia Health Care Home in Liberty has 85 residents and 40 are diabetics. There are several diabetic cookie recipes in this newsletter. If you cannot join us on the 4<sup>th</sup>, you can drop off your cookies at Larry's so they can be included in the packages.

**December 7, 2011 ~ Christmas Luncheon** at Lighthouse Buffet on the Kemah Boardwalk. They open at 11:30 AM, but we may be able to get in a few minutes early. The luncheon is on **WEDNESDAY** because they are closed Monday and Tuesday. They have 75 feet of multiple buffets with soups, salads, ever-changing entrées, ice cold salad bar offerings including, frozen yogurt & dessert bar. [Lighthouse Buffet Kemah](http://www.lighthousebuffet.com), 215 Kipp Avenue, Kemah Boardwalk Executive, Kemah, TX, phone: (281) 334-3360. [kemahboardwalk.com](http://www.kemahboardwalk.com) The club will pay for the member's lunch and soft drink. Beer/wine or guest lunches are the responsibility of the individual member. Let Helen or Lori know if you can make it - [info@HoustonCakeClub.com](mailto:info@HoustonCakeClub.com) or [helen@osteenjewelry.com](mailto:helen@osteenjewelry.com). **GIFT EXCHANGE:** At the October 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.

**January 27-29, 2012 ~** join member **Dawn Parrott** in Orlando, Florida for 2 days of classes. <http://jaynescakes.com/QJCakeAdventures.aspx>

**February 5, 2012 ~ Texas ICES Area IV Day of Sharing** at the KOA Campground, 19785 Highway 105 West, Montgomery TX 77356. Demonstrators: **Sheila Brooks, Glenda Galvez, Ximena Sempertegui, Carolyn Wanke-Mangold, and Bronwen Weber.**



**February 6-8, 2012 ~** We are proud to sponsor **Glenda Galvez** at Larry's. Glenda will furnish the gumpaste for all the classes. Supply lists will be sent when you register for the classes.

Glenda taught here in October 2010, and the classes were outstanding. Glenda is an award winning cake designer and sugar artist, and has taught classes in the art of sugar craft throughout the country. She has demonstrated at many days of sharing and ICES annual Convention and Shows. Glenda is known for her realistic fabric effects using gum paste and fondant as mediums, and for her life-size botanically correct sugar flowers. Her work has been featured in both national and international publications as well as Food Network.

## ***Magnolia Gumpaste class***

***February 6, 2012***

Take 1,2, or all 3 classes.

MEMBERS: Each class is \$75.00 and includes lunch. Take all 3 classes for only **\$200**

***\$100 deposit to reserve a seat. Balance due Jan 4<sup>th</sup>.***

NON-MEMBERS: Each class is \$100.00 and includes lunch. Take all 3 classes for only **\$250**



## ***Star Gazer Lily Gumpaste class***

***February 7, 2012***

Take 1,2, or all 3 classes.

MEMBERS: Each class is \$75.00 and includes lunch. Take all 3 classes for only **\$200**

***\$100 deposit to reserve a seat. Balance due Jan 4<sup>th</sup>.***

NON-MEMBERS: Each class is \$100.00 and includes lunch. Take all 3 classes for only **\$250**



## ***Peony Gumpaste class***

***February 8, 2012***

Take 1,2, or all 3 classes.

MEMBERS: Each class is \$75.00 and includes lunch. Take all 3 classes for only **\$200**

***\$100 deposit to reserve a seat. Balance due Jan 4<sup>th</sup>.***

NON-MEMBERS: Each class is \$100.00 and includes lunch. Take all 3 classes for only **\$250**



May 6, 2012 ~ Frosting Creators of San Antonio TX, [www.frostingcreators.com](http://www.frostingcreators.com) Mark the date.

## For Sale

Fondarific, wedding white color, buttercream flavor, never opened, bought 10/2011, 10 pounds, paid \$62.50 will let go for \$50 (OBO). This is THE BEST fondant I have ever worked with, tastes great, and a little goes a LONG WAY. Bought way too much for my son's wedding cake. I no longer make cakes for cash, so really hate to see this go to waste. Grace Lemaster, (832) 278-7646

## Monthly Demos and Refreshments

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

	<b>Refreshments</b>	<b>Demonstration</b>
December	Christmas Party	Christmas Party
January	Kim Warren Judy Francois	Martha Hickman, "Edible Images"
February	Angie Blackmon C J Clay	Beth Vaughan
March	Martha Hickman Mary Nicholas	Susie Araya, "Royal Icing Painting"
April	Alzena McNeil Zelenia Zepeda	Pat Wiener, "Sugar Veil"
May	Guadalupe Ochoa Eunice Estrada	Dawn Parrott
June	Pat Wiener Elizabeth Hunt	Melissa Karabanoff, "Cake Pops II"
July	Hermelanda Garcia Maricela Vilchis Susie Araya	Garage Sale
August	Melissa Karabanoff Sandra Hughes	Rocio Gonzalez
September	Susan Shanna Beth Vaughan	
October	Roxana Sharp Jessica Lopez	
November	Bonnell Templet Rocio Gonzalez	
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](mailto:cakekat@aol.com) (281) 448-2952.

	<b>Member</b>	<b>Member</b>
December	Christmas Party	Christmas Party

## Birthday & Anniversary Wishes

**Happy Birthday** to **Diane McCoy** (January 1<sup>st</sup>), **Myrtala Ausbrooks** (January 8<sup>th</sup>), **Kyla Myers** (January 9<sup>th</sup>), **Debra Lawson** (January 11<sup>th</sup>), **Guadalupe Ochoa** (January 12<sup>th</sup>), **B J Sorrels** (January 19<sup>th</sup>), **Marissa Beltran** (January 29<sup>th</sup>), and **Dee Taylor** (January 29<sup>th</sup>).

**Happy Anniversary** to **Tammy & Richard Budziak** (January 4<sup>th</sup>), **Elizabeth & David Hunt** (January 8<sup>th</sup>), **Myrtala & Kevin Ausbrooks** (January 8<sup>th</sup>), **Guadalupe & Gabriel Ochoa** (January 16<sup>th</sup>), **Barbara & Larry Hawkins** (January 19<sup>th</sup>), **Eleonora & Jorge Tamayo** (January 23<sup>rd</sup>), and **Allison & Drue Wiggins** (January 24<sup>th</sup>).

## Membership Benefits

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 (4<sup>th</sup> Tuesday of the month from 10 AM to noon)
- Play Days held on Sunday afternoon
- Classes sponsored by the Houston Cake Club

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

Log on [www.HoustonCakeClub.com](http://www.HoustonCakeClub.com) to access membership and class registration information.

We accept PayPal through [HoustonCakeClub@OsteenJewelry.com](mailto: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](mailto:Helen@OsteenJewelry.com), or you can print the forms from our website.

## Officers

Office	Office	Email Address	Phone
President	Lori Gust	<a href="mailto:cakes@CakePlace.com">cakes@CakePlace.com</a>	(281) 733-6080
Vice President	Kathy Brinkley	<a href="mailto:Cakekat@aol.com">Cakekat@aol.com</a>	(281) 448-2952
Secretary	Jan Hutto	<a href="mailto:pookie48@sbcglobal.net">pookie48@sbcglobal.net</a>	(281) 370-6000
Treasurer	Helen Osteen	<a href="mailto:helen@osteenjewelry.com">helen@osteenjewelry.com</a>	(713) 204-3218
Parliamentarian	Casey Marchan	<a href="mailto:caseysdelights@yahoo.com">caseysdelights@yahoo.com</a>	(832) 978-9447

## ICES Conventions

August 2-5, 2012	Reno, Nevada
August 11-13, 2013	Lexington, Kentucky
July 31 – August 3, 2014	Albuquerque, New Mexico
July 23-26, 2015	Omaha, Nebraska
August 7-10, 2016	Mobile, Alabama

## Apple Cake

2	C	White sugar
1	C	Crisco oil
3		Eggs
4	C	Diced apples (with or without peeling)
2	Tsp	Vanilla extract
3	C	Flour
1	Tsp	Baking soda
1/2	Tsp	Salt
2	Tsp	Cinnamon
1	C	Pecans (little pieces are better)

Mix in order: sugar, oil, eggs, apples and vanilla.

In another bowl, mix flour, baking soda, salt, cinnamon and pecans.

Now combine both mixtures. Use large strong spatula. Mixture is very thick. (Mix by hand).

Bake in two separate Bundt pans at 325° F for 45 to 55 minutes.

Submitted by Alice Lopez

## Best Ever Pumpkin Cake

29	Oz	Can pumpkin
1	Box	Yellow cake mix
1	C	Milk
1	Tsp	Cinnamon
1	C	Melted butter
1/8	Tsp	Cloves
1/2	Tsp	Salt
3		Eggs
1	C	Sugar
1/4	Tsp	Ginger
1/8	Tsp	nutmeg

Prepare pumpkin mixture; pour in a 9" by 13" cake pan. Sprinkle yellow cake mix over pumpkin mixture. Melt butter pour over yellow cake. Bake at 350° F for 1 hour.

Enjoy hot or cold. Top with homemade whipped cream or Cool Whip

[www.cooks.com](http://www.cooks.com), submitted by Lori Gust



## Crackle Cookies

1	Box	Duncan Hines Devil's Food cake mix
1/2	C	Shortening
2		Eggs
1/2	Tsp	Water
		Powdered sugar

Preheat oven to 350° F.

Beat eggs. Add water, cake mix and shortening and mix until smooth.

Roll into balls. Roll balls in powdered sugar until generously covered. Place balls on greased cookie sheet.

Bake 8 minutes. Immediately remove from hot sheet.

[www.duncanhines.com](http://www.duncanhines.com), submitted by Kathy Brinkley

## Diabetic Italian Lemon Drop Cookies

2	C	All purpose flour
1/3	C	Splenda® sweetener
1	Tbsp.	Baking powder
1/4	Stick	Butter flavored Crisco shortening
1/2	C	Half and half
1		Extra large egg, beaten
2	Tsp	Lemon extract
1	Tbsp.	Amaretto Di Sorrano (optional)

Coat baking sheet with Pam or use parchment paper.

Bake at 375° F for 10 to 12 minutes.

Make lemon glaze to spoon over cooled cookies:

1	Tsp	Lemon extract
1	C	Powdered sugar substitute
2	Tbsp.	Warm milk

Submitted by Shar Baker

## Diabetic Oatmeal Shortbread

1	Stick	Unsalted butter, softened
1/3	C	Splenda® brown sugar
1	Tsp	Vanilla bean gel
3/4	C	Cake flour
1/2	C	Oats
1	Tsp	Cinnamon
1/8	Tsp	salt

Beat butter, sugar and vanilla until creamy. Add add oatmeal, cinnamon and salt – mix. Add flour - stir in with wooden spoon.

Either roll out dough and use a cutter or scoop onto parchment paper lined pan.

Bake 350° F for 12 - 15 minutes.

Optional - cool and glaze with icing drizzle.

Submitted by Shar Baker

## Green Bean Casserole

1/3	Stick	Butter
1/2	C	Diced onions
1/2	C	Sliced fresh mushrooms
2	C	Sliced green beans
3	C	Chicken broth
10-3/4	Oz	Can Cream of mushroom soup
2.8	Oz	Can French-fried onion rings
Pinch		House Seasoning, recipe follows
1	C	Grated cheddar

Preheat the oven to 350° F.

Melt the butter in a large skillet. Saute the onions and mushrooms in the butter. Boil green beans in chicken broth for 10 minutes and drain. Add the green beans, mushroom soup, onion rings, and House Seasoning, to taste, to the onion mixture. Stir well. Pour into a greased 1-1/2 quart baking dish. Bake for 20 minutes, then top the casserole with the cheddar cheese and bake for 10 minutes longer, or until the casserole is hot and cheese is melted.

### HOUSE SEASONING:

1	C	Salt
1/4	C	Black pepper
1/4	C	Garlic powder

Mix ingredients together and store in an airtight container for up to 6 months.

Paula Deen from [www.FoodNetwork.com](http://www.FoodNetwork.com), submitted by Guadalupe Ochoa

## Key Lime Pie

4		Large eggs, separated
14	Oz	Can <b>Eagle Brand® Sweetened Condensed Milk</b>
1/2	C	Fresh lime juice
3/4	C	Heavy cream
1	Tsp	Grated lime peel
2 or 3	Drops	Green food coloring
9-inch	Unbaked	Pie crust
1/2	Tsp	Cream of tartar
1/2	C	sugar

HEAT oven to 350°F. Beat egg yolks in medium bowl on low speed of electric mixer. Gradually beat in sweetened condensed milk and lime juice until smooth. Blend in cream, lime peel and food coloring, if desired. Pour into unbaked pie crust. Bake 25 minutes. Remove from oven.

BEAT egg whites and cream of tartar in medium bowl on high speed until soft peaks form. Gradually beat in sugar on medium speed. Beat 4 minutes or until sugar is dissolved and stiff glossy peaks form. Spread over hot pie, carefully sealing to edge of crust to prevent meringue from shrinking.

BAKE an additional 15 minutes or until meringue is lightly browned. Cool 1 hour on wire rack. Chill at least 3 hours before serving.

[www.eaglebrand.com](http://www.eaglebrand.com), submitted by Helen Osteen

## Pumpkin Angel Puffs with Spiced Whipped Cream

1	Box	Duncan Hines® Angel Food Cake Mix
1	Tbsp.	All purpose flour
1-1/2	Tsp	Pumpkin pie spice
3/4	C	Canned pure pumpkin
1	C	Water
		WHIPPED CREAM:
3	Tbsp	Granulated sugar
3/4	Tsp	Ground ginger
1	C	Heavy cream
1/2	Tsp	Vanilla
		Garnish with ground cinnamon stick or additional pumpkin pie spice

Move oven rack to center position. Preheat oven to 375°F. Place paper baking cups in each of 24 regular-size muffin cups.

Pour cake mix, flour and pie spice into clean, large mixing bowl; whisk together. Add pumpkin and water. Using an electric mixer on low speed, mix until moistened, about 30 seconds. Scrape down bowl. Beat on medium speed for 1 minute.

Fill each baking cup about 2/3 full with batter. Place muffin pans side-by-side on center rack avoiding contact with the oven sides or each other. Bake 15 to 17 minutes or until the center of cupcake springs back when lightly touched. Cool 3 minutes; carefully remove from pan. Place on wire rack; cool completely.

Chill medium mixing bowl and beaters in refrigerator at least 15 minutes before whipping cream. Blend sugar and ginger. Beat whipping cream, sugar-ginger mixture and vanilla on high speed about 3 to 4 minutes or until stiff peaks form, scraping bowl often.

Place whipped cream in plastic storage bag. Snip 1/4-inch off bottom corner of bag. Pipe onto cupcakes and refrigerate before serving or serve immediately. Garnish by sprinkling the tops with pumpkin pie spice or ground cinnamon stick, if desired. Store covered cupcakes in refrigerator.

Tips: Simplify by topping each cupcake with a dollop of whipped cream, if desired.

The secret to whipping cream is starting with cold utensils. May be made earlier in day. Store covered in refrigerator. Rewhip if necessary.

For less calories and great taste, reduce pumpkin pie spice in cupcake to 1 teaspoon plus add 1 teaspoon finely grated orange rind to batter. Bake as above. Serve without whipped cream. Great for lunches and snacks!

[www.duncanhines.com](http://www.duncanhines.com), submitted by Kathy Brinkley

## **Pumpkin Spice Cupcakes with Carmel Pecan Frosting**

1	Box	Duncan Hines Spice Cake
15	Oz	Can pumpkin puree
1/3	C	Oil
3		Eggs
1	Jar	Duncan Hines Carmel frosting Pecan pieces

Preheat the oven to 350° F. Line cupcake pans with cupcake papers and spray with nonstick cooking spray.

Mix together the cake mix, pumpkin, oil and eggs until well blended, scraping the sides and bottom of the bowl.

Fill the cupcake papers with the batter. Fill most of the way up.

Bake for about 25 minutes in the middle of the oven.

Remove from oven when they pass the toothpick test. Remove cupcakes from pan and place on a cooling rack to cool completely.

Empty frosting into a bowl and stir in pecan pieces to taste.

Spread generously over cooled cupcakes.

[www.duncanhines.com](http://www.duncanhines.com), submitted by Kathy Brinkley

## Southwestern Cranberry Sauce

12	Oz	Cranberries (3 cups)
1		Jalapeno chili pepper, seeded & finely chopped
1	Tsp	Grated fresh lime peel
2	Tsp	Fresh lime juice
3/4	C	Sugar
1/4	C	water

In 3-quart saucepan, heat all ingredients to boiling on high, stirring occasionally.

Reduce heat to medium and cook, uncovered, 3 to 4 minutes until most cranberries pop.

Spoon sauce into serving bowl, cover and refrigerate 3 hours or up to 4 days.

Submitted by Elizabeth Hunt

## Sweet Potato Casserole

2	Cans	(29 oz) sweet potatoes
1/2	Stick	Butter
1/4	C	Sugar
1/2	Tsp	Vanilla
1/4	Tsp	Cinnamon
1/2	C	Evaporated milk
1/2	Tsp	Salt
		TOPPING:
3/4	C	Flour
3/4	C	Brown sugar
3/4	C	Pecan pieces
3/4 to 1	Stick	Butter, melted

Boil potatoes in syrup for 10 to 15 minutes. Drain syrup. Add rest of ingredients.

Mash potatoes roughly with masher or whisk. Spread in baking dish.

TOPPING: Combine flour, brown sugar and pecans. Mix to remove big lumps. Add melted butter. Mix to incorporate all ingredients. Sprinkle over top of potatoes.

Heat uncovered at 350° F until the topping melts into the potatoes.

Submitted by Marlene Hollier

## Turkey Roulade with Apple-Cider Gravy

2-1/2	Lb	Skinless turkey breast, butterflied
1/2	C	Drained cranberries
2	Tbsp.	Canola oil, divided

1/2		Large onion, diced (about 1-1/2 cups), PLUS
1	C	Sliced onion
2		Large garlic cloves, minced
5	Slices	Day-old whole-wheat bread, crusts removed, cubed (about 2-1/2 c)
1/3	C	Lightly toasted chopped pecans
2	Tbsp	Plus 2 tsp fresh crumbled sage or 3 tsp dried, divided
1-1/2	C	Low-sodium chicken broth, divided
1/2	Tsp	Salt
1/4	Tsp	Freshly ground black pepper
1	C	Apple cider
3	Tbsp.	Apple cider vinegar
1	Tsp	Cornstarch dissolved in 1 tbsp cold water

Special equipment: kitchen twine

Place the turkey breast between 2 sheets of plastic wrap and pound lightly with a meat mallet to an even thickness of about 3/4-inch. Set aside while stuffing is prepared.

Preheat the oven to 375° F.

Place the cranberries in a small saucepan and cover with water. Bring to a boil, cook for 1 minute, then remove from heat, drain and reserve. Heat 2 teaspoons oil in a large heavy skillet over medium heat. Add the diced onions and cook, stirring, until onions are golden but not charred, about 12 to 15 minutes. Add the garlic and cook an additional 2 to 3 minutes. Add bread, cranberries, pecans, 2 tablespoons fresh or 2 teaspoons dried sage and 1/2 to 3/4-cup chicken stock, depending upon consistency of stuffing; (you want the mixture to be moistened, but not too wet, since the turkey will release moisture when cooked). Cook over low heat for about 2 to 3 minutes, remove from heat.

Salt and pepper the inside and outside of the turkey breast. Spread the stuffing on the turkey, leaving about 1 1/2 to 2-inches uncovered on all sides. Roll up and secure tightly with kitchen twine, trying to keep all stuffing intact.

Heat 1 tablespoon of canola oil in a large Dutch oven or medium-sized roasting pan until hot. Sear stuffed turkey breast on all sides until lightly browned, 3 to 4 minutes per side. Add sliced onion and 1 1/2 cups chicken stock, cover tightly and roast in the oven until turkey reaches 160 degrees F when an instant-read thermometer is inserted into inner layer of meat, about 60 to 65 minutes. Remove the turkey breast from oven and transfer to a cutting board to rest.

Make the gravy: Add apple cider, 1/2 cup chicken stock, vinegar and remaining sage to the onions, chicken stock and juices in the roasting pan, bring to a boil and cook for approximately 10 minutes, stirring occasionally, until liquid is reduced by 1/3. Slowly add the cornstarch mixture, stirring constantly, and cook for 3 minutes more. The gravy should not be thick, just slightly thicker than a jus. Season with salt and pepper, to taste. Makes 1 1/2 cups gravy.

Remove twine from turkey breast and slice into 1 1/2-inch thick pieces. Serve with gravy.

Ellie Krieger from [www.FoodNetwork.com](http://www.FoodNetwork.com), submitted by Guadalupe Ochoa

## Groupon creams small bakery with orders for 102,000 cupcakes



By [Douglas Stanglin](#), USA TODAY  
Groupon-generated discount orders for gourmet cupcakes, like this from a San Francisco bakery, swamped a British bakery and cost the owner a year's profit.

By Jack Gruber, USA TODAY

A wildly successfully Groupon promotion wiped out a year's profit for a small British bakery that had to hire outside to fulfill orders for 102,000 discount cupcakes.

The "Need A Cake" bakery in Woodley had offered 12 cupcakes, which normally cost around \$40, for \$10 or a discount of 75%. Owner Rachel Brown, who normally fields about 100 orders a month, was swamped with 8,500 orders before she bailed out, the BBC reports.

"As soon as we were making, packaging and sending the cakes out we were on to the next order," she tells *The Daily Telegraph*. "It was non-stop."

She figures the extra help she had to hire cost \$19,500, or about a full year's profit.

"Without doubt, it was my worst-ever business decision," said Brown, who has run the bakery for 25 years, the BBC reports. Without doubt, Brown tells [The Telegraph](#), she "will not be doing this again."

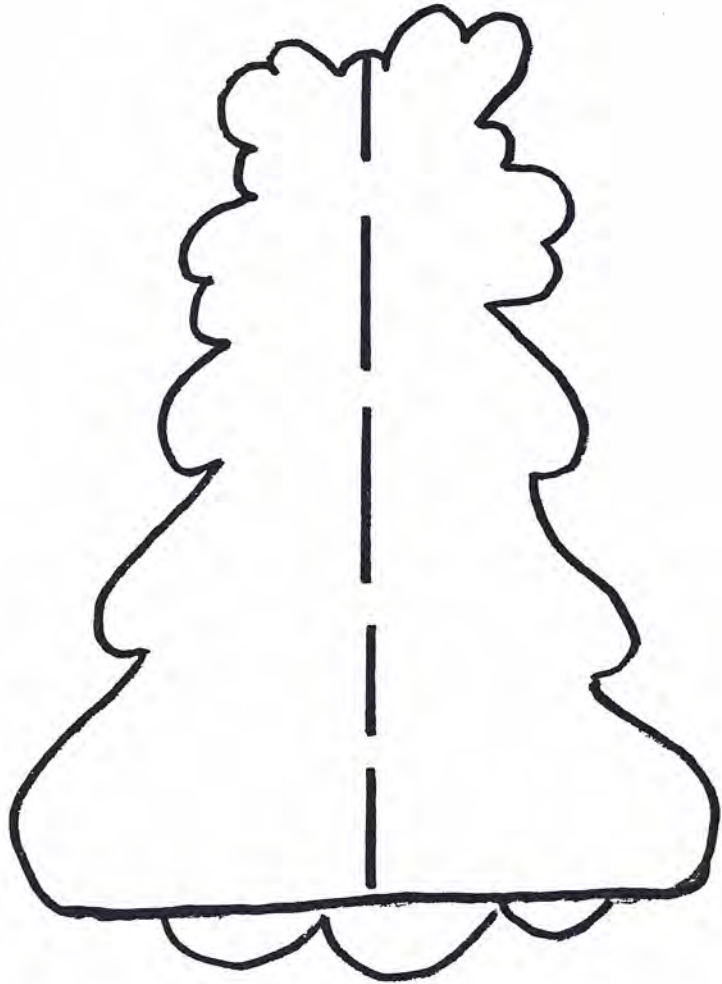
Heather Dickinson, a Groupon spokeswoman, told the newspaper that there was no limit to the number of vouchers that could be sold. "We approach each business with a tailored, individual approach based on the prior history of similar deals," Dickinson said.

## Patterns

[Pat Wiener](#) furnished the patterns on the pages that follow. Thanks, Pat.

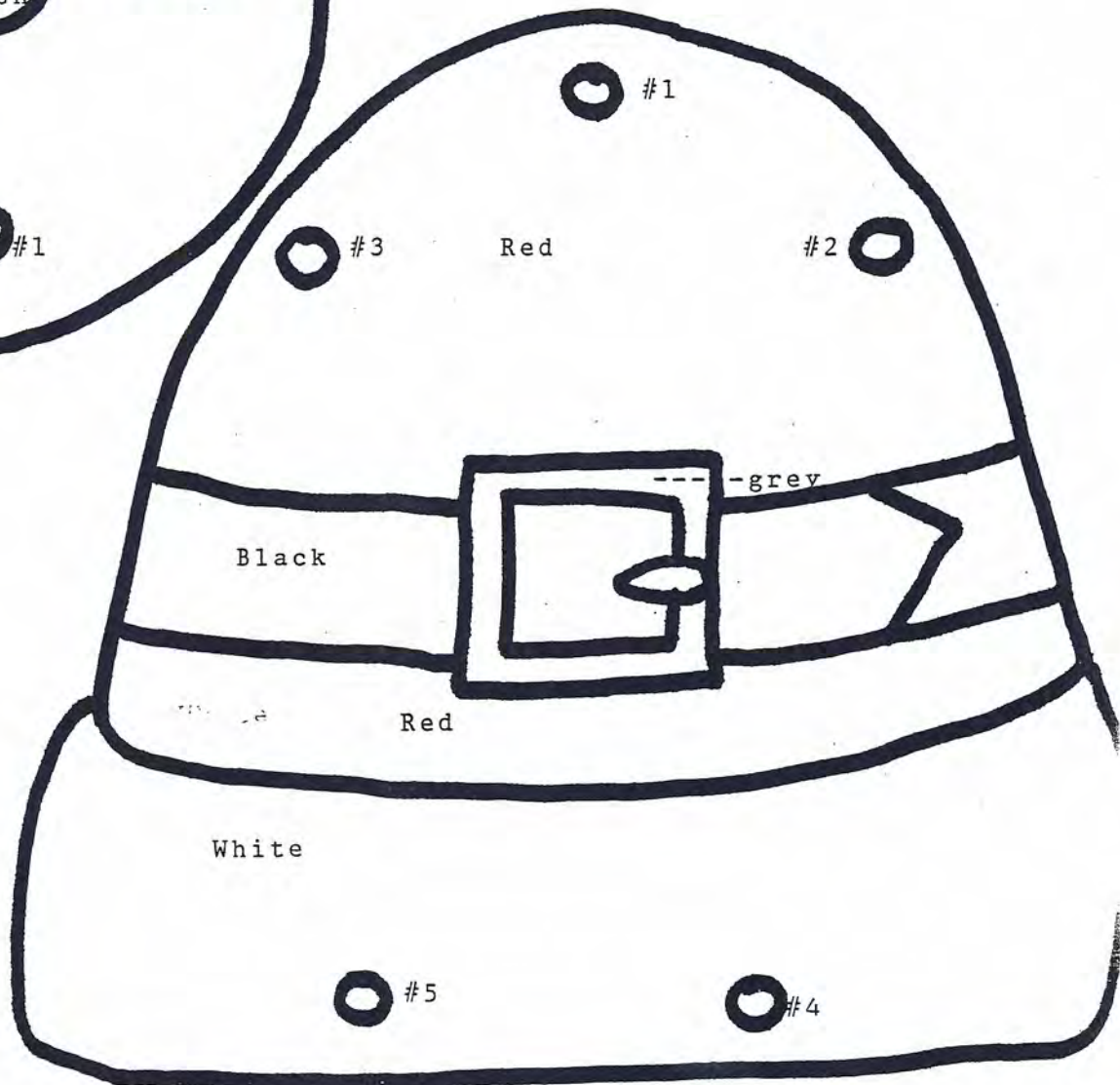
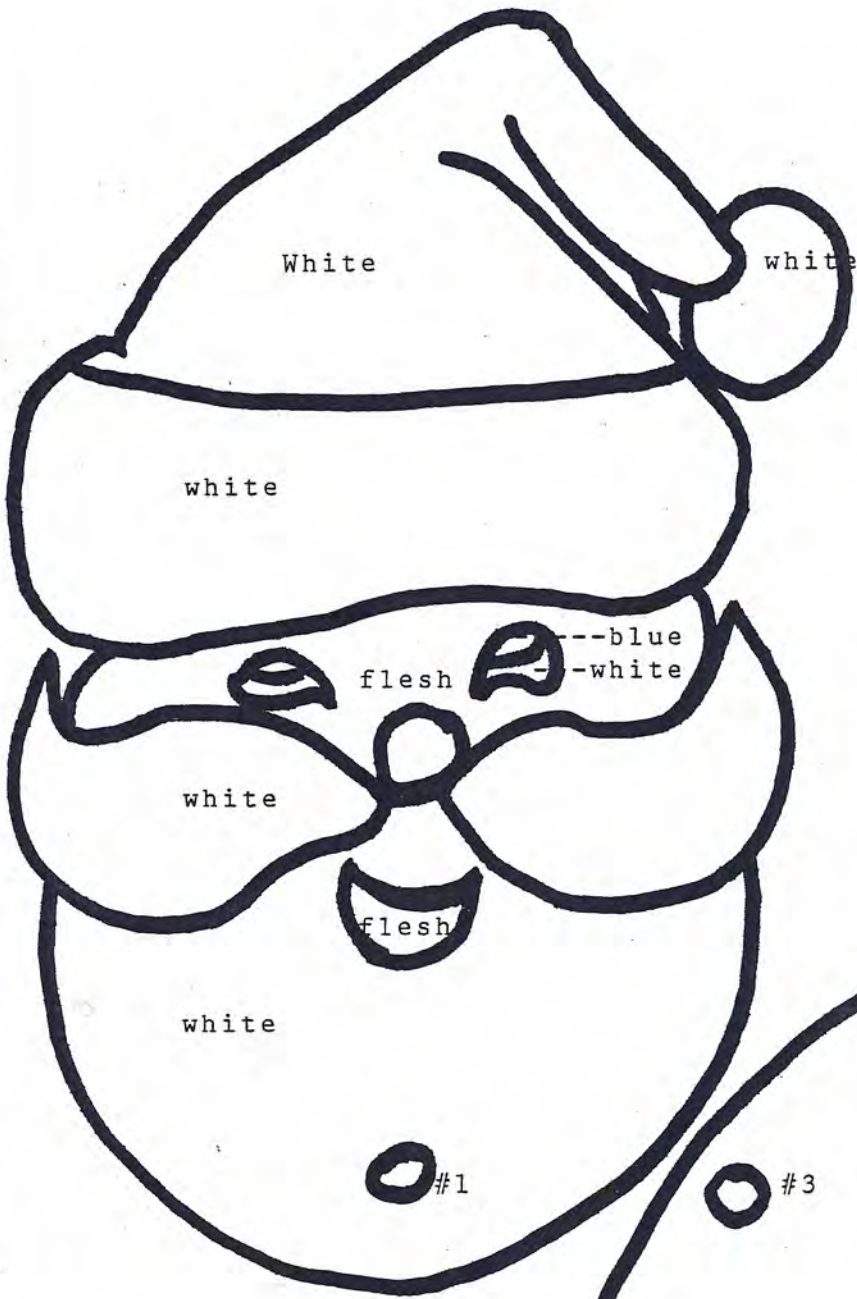
### 3 D CHRISTMAS TREE

Bake two trees for each tree needed. Trim the bottom the cookies to make them sit up flat. Cut one of the trees in half and using a large spatula move one half over approximately 2 inches. After baking, let cookies cool before decorating.





GINGERBREAD  
SANTA CLAUSE  
PUPPET



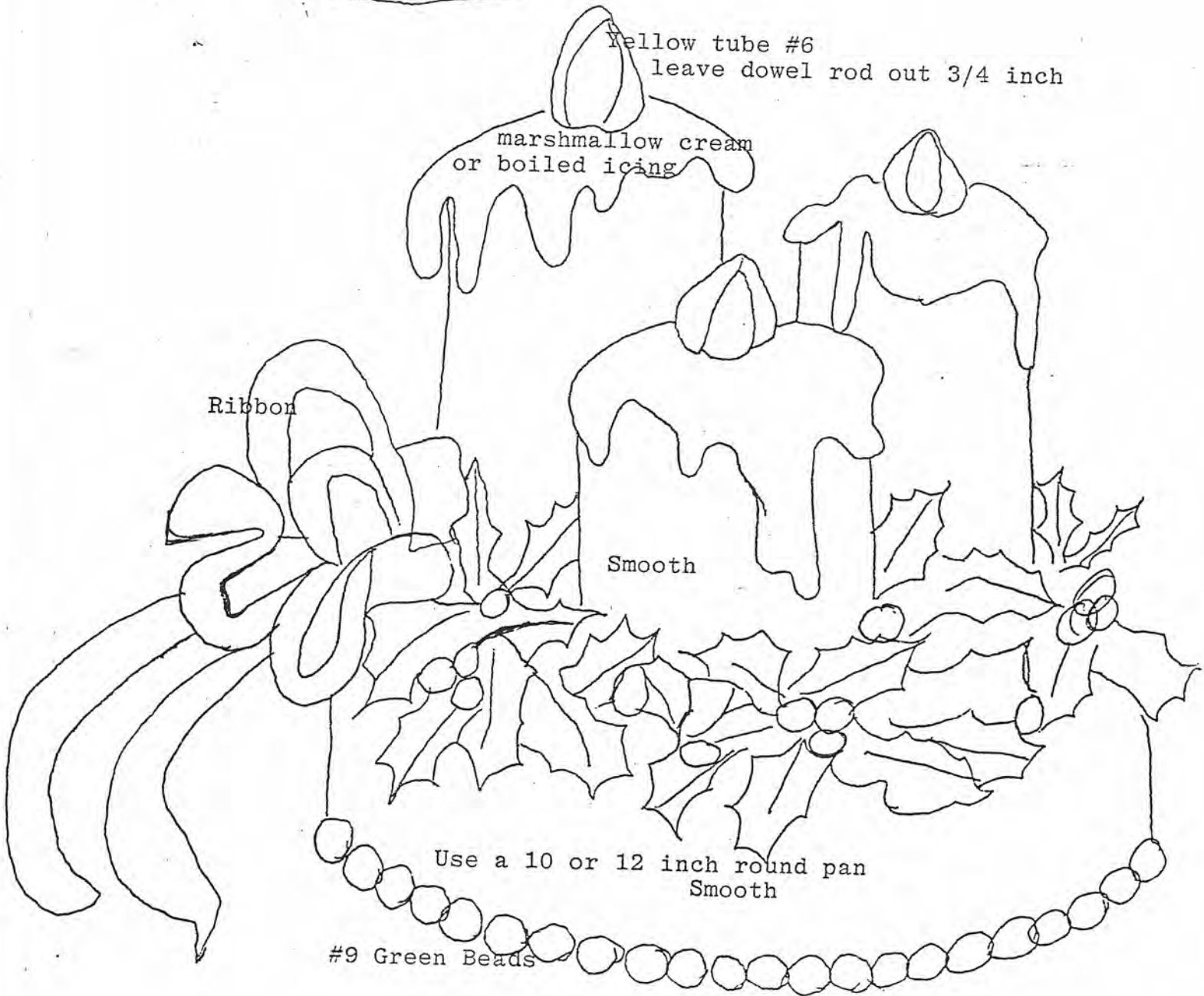
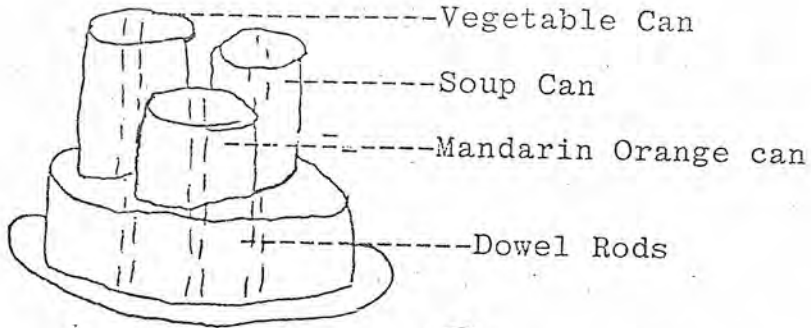
SANTA GINGERBREAD PUPPED

Use tube #4 and cut a hole in the gingerbread before you bake it. After baked match numbers on pieces; tie a knot in the end of red licorice, pull through both pieces then tie a knot in the back to hold the pieces together.

Before putting together decorate pieces with colored royal icing.



Holiday Candle Cakes



Use # 352 for holly leaves  
Use # 5 for holly berries

# Texas ICES DOS

February 5, 2011

9am – 4:00pm

**Lake Conroe KOA**  
**19785 Highway 105 West**  
**Montgomery, TX 77356**

There are cabins available to rent for the weekend right on the camp grounds – call 936-582-1200 and tell them you are with Texas ICES to receive a great discount!

## Valentine Sweet Treat Demonstrations By:

**Glenda Galvez**  
**Sheila Brooks**

**Ximena Sempertegui**  
**Carolyn Wanke-Mangold**



ICES Members registering by January 15<sup>th</sup> – \$30  
Non-Members registering by January 15<sup>th</sup> – \$40

ICES Members registering at the Door – \$40  
Non-Members registering at the Door – \$50

**Register at [TexasIces.org](http://TexasIces.org)**

Raffles / Door Prizes  
Light Breakfast / Lunch Included

Questions...contact Area 4 Alternate Kathy Brinkley  
281-448-2952 / [cakekat@aol.com](mailto:cakekat@aol.com)