



The Batter Splatter Newsletter

January 2012

Volume 8 Issue 12

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

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

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

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

Meeting is January 24th at 10 AM

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

[Martha Hickman](#) will demonstrate some very clever uses for edible images.

President's Pearls

Hope everyone had a Merry Christmas and a safe New Year. Our question for January is ... What's your favorite decorating theme/idea for this time of year? We have several things coming up – Valentine's Day, Mardi Gras, Rodeo, St. Patrick's Day, etc. We all want to hear about some great ideas.

We will also be taking nominations for all the Board Positions at the January meeting and will be voting at the February meeting. If you'd like to nominate someone or yourself, you can bring it up at the meeting. Anyone nominated will need to be present and agree before their name can be placed on the ballot. All nominations will take place at the January meeting. If you'd like to nominate someone but are unable to make the meeting, please let Helen, Lori, or any member know so you can be heard. The following positions are open – President, Vice President, Treasurer, and Secretary. We will also be voting on a Parliamentarian. This is not a board position but an important position. This person needs to be able to attend the general meetings and make sure the meetings are comfortable for all. This includes reminding those who may be making noise/talking during demos and meetings that everyone needs to respect the speaker and not interfere with those that are trying to listen/learn. To learn more about the positions, please check out the bylaws in the *members only* section.

We just ended a great year – 2012 will be even better. See you at the meeting.

Lori

Meeting Agenda

Open – Welcome

- Question this meeting: What's your favorite decorating theme/idea for this time of year?
- Next meetings question???

Minutes – Secretary

- Read
- Approve

Treasurer's Report

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

Thanks to January demo and snack folks

Announce who/what demo is for February

Old Business:

- Christmas Cookies
 - Update
 - Thanks
- Any other???

New Business

- Board Nominations
- Cake Extravaganza
 - Update site alternative
 - Demo Update
- Play day
 - Schedule next play day
- Any other???

Raffle

Membership Dues

All memberships expire January 31st, 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.

December Events

We have 128 members, and 105 active members. We had 32 at the our Christmas party.

Election of Officers

Officers will be nominated at the January meeting.

New officers will be elected and installed at the February meeting. Ballots will be included in the February newsletter.

Only members in good standing are allowed to vote. A voting member shall be in good standing for at least 30 days before being eligible to vote.

Members may cast their ballot in person, by mail or email. If you send by email, Lori will remove the information that identifies you so the votes will be kept anonymous.

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, and I will send you a PayPal invoice. OR you can mail a check.

Upcoming Events

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**

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.

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February 25-26, 2012 ~ That Takes the Cake! 2012 Sugar Art Show & Cake Competition, Austin, TX. www.thattakesthecake.org

May 6, 2012 ~ Frosting Creators of San Antonio TX, www.frostingcreators.com

Monthly Demos and Refreshments

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

	Refreshments	Demonstration
January	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

Birthday & Anniversary Wishes

Happy Birthday to **Celia Diaz** (February 5th), **Mary Carmen Gonzalez** (February 13th), **Jessica Lopez** (February 13th), **CJ Clay** (February 15th), **Jan Hutto** (February 17th), **Fiorella Pissani** (February 18th), **Sandra Hughes** (February 19th), **Leigh Bryant** (February 20th), **Eunice Estrada** (February 21st), **Elizabeth Hunt** (February 23rd), and **Susan Spence** (February 25th).

Happy Anniversary to **Argie & Reginald Johnson** (February 2nd), **Martha & Mark Hickman** (February 7th), **Nani & Dedy Lucardi** (February 14th), **Jovita & Jerry Escobedo** (February 20th), **Pat & Sonny Wiener** (February 21st), and **Mary Carmen Gonzales & Remigio del Rio** (February 23rd).

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 (4th 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 to access membership and class registration information.

We accept PayPal through HoustonCakeClub@OsteenJewelry.com.

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

Sugar Blog of the Month



I wanted to start the New Year off by introducing this new column in our newsletter, "**Sugar Art Blog of the Month.**" I love sugar art blogs and find them so helpful. I have tons of favorites, but if you would like to share yours with the club ... email me at secretbakery@aol.com ... and I will be happy to feature your favorite blog. - *Martha Hickman*

Our first ever blog is **The Sweet Adventures of Sugarbelle.** Of course, I had to feature this amazingly talented West Texas gal. She is like my cookie decorator super hero! Her work will make you want to run to the kitchen and roll out some sugar cookies, even if you're not that in to cookies. This blog is loaded with recipes, sugar ideas, tutorials, and all kinds of baking tips. She is inspiring, to say the least. If you are a cake-only person, check Sugarbelle out anyway. She has tons of helpful tips using Royal Icing.

To find Sugarbelle, go to www.sweetsugarbelle.com. She is on Facebook as **SugarBelle's**.



Valentine Ideas



Use tip 2 and [outline](#) heart and swirl section in full-strength red royal icing. Fill in left side of heart with thinned red royal icing. Fill in swirl section with thinned white royal icing. Pipe six dots in thinned rose royal icing; use a toothpick and drag end through dots to form hearts. Let dry.

Use tip 2 and full-strength rose royal icing to pipe dots on red portion of heart. Let dry.

Use tip 2 and full-strength white royal icing to pipe swirl at bottom of heart.

Use tip 2 to [outline](#) one heart section in full-strength dark rose Color Flow icing and the other in full-strength light rose Color Flow icing. Flow in with thinned Color Flow icing in matching colors. Let dry.

Use tip 2 and full-strength dark rose and light rose Color Flow icings, pipe message on cookies in opposite colors. Let dry.



Ice smooth with buttercream.

Using black FoodWriter and cutter, trace pattern on back side of Red Swirls Sugar Sheets! Cut out with Rotary Cutter. Attach to cookie.

Using punch with Large Heart Cutting Insert, punch out heart from Light Pink Sugar Sheets! Brush back with piping gel; attach to cookie.

Using punch with Medium Heart Cutting Insert, punch out heart from Red Sugar Sheets! Brush back with piping gel; attach to cookie.



Ice smooth with buttercream icing.

Using FoodWriter and heart cutter, trace heart shape on the back side of white Sugar Sheets!. Cut shape with scissors and attach to iced cookie with piping gel

Using Scalloped Heart Insert and Bright Pink Sugar Sheets!, cut inner heart shape. Attach to cookie with piping gel.

Using medium Layered Hearts Cutting Insert and Bright Pink Sugar Sheets!, cut center heart shape. Brush top with piping gel and cover with red Sparkling Sugar. Attach to cookie with piping gel.

Using black FoodWriter, draw vines and leaves on white heart.



These were made with a double-heart cutter, but you can make these with one cutter.

Using full-strength Color Flow in red, outline faces with tip 3; let dry. Using thinned rose Color Flow in cut parchment bag, flow in faces; let dry.

Decorate with full-strength Color Flow. With tip 3, outline and pipe in black mouth, pipe dot nose and cheeks in rose, dot eyes in white, dot pupils in black (pat smooth with finger dipped in cornstarch). Add tip 1 outline eyebrows in black.



These were made with a double-heart cutter, but you can make these with one cutter.

Outline cookie and inner heart design using tip 3 and full-strength Color Flow in red; let dry. Flow in areas using thinned white and red Color flow in cut parchment bag. Let set.





In advance: Make flowers. On waxed paper-covered board, using red royal icing, pipe 16 tip-129 red drop flowers with a tip 2 white dot center for each. Make extras to allow for breakage and let dry overnight.

Roll out dough. Cut, bake and cool cookies using Comfort-Grip Cutter. Ice cookies smooth in thinned rose royal icing; let dry. Decorate using full-strength royal icing. Print tip 2 names in red. Attach flowers with a dot of royal icing. Pipe tip 349 leaves in green.

If your Valentine is a chocolate-lover, these I Heart Chocolate Cookies are sure to impress.

Roll out dough. Cut, bake and cool cookies using Comfort-Grip cutter. Pipe tip 5 bead heart in rose (flatten and smooth with finger dipped in cornstarch). Edge cookie with tip 12 band in white. Pipe tip 3 dots on band in rose.



Use fondant cutouts or pipe royal icing or make color flow designs. You can get a lot of mileage out of heart-shaped cutters.



Roll out rolled fondant. Place swirl texture mat on top of fondant and roll over once with rolling pin. Remove texture mat and cut out heart shape using same cutter that was used when baking the cookies. Repeat with other colors of fondant and cookie cutter shapes. Attach fondant pieces to cookie by spreading a thin layer of buttercream on cookie. Attach royal icing lay-ons and hearts with small dot of royal icing. Pipe small dots of royal icing around border of some cookies. Use red food marker to draw outline over "Love" and around scroll border.



Lightly quilted and baroque texture mats from the heart cookie cutter texture set. Wipe off excess with a paper towel. Roll fondant to approximately 1/8" thickness. Place texture mat on fondant. Firmly roll over the mat. Remove mat. Cut textured fondant with cookie cutter from set. Attach to a baked and cool heart cookie with piping gel or a thin layer of buttercream. Repeat for other colors of fondant. Use thinned white royal icing to attach white sugar pearls on quilted cookie. Use thinned white royal icing to pipe over random scrolls on the baroque cookie. Use thinned pink royal icing to pipe inside the quilted pattern of the remaining cookie.

Make up a batch of Buttery Sugar Cookies or a rolled cookie recipe. Cut out desired shapes valentine cookies and bake. Make up a batch of royal icing from royal icing mix. Thin a portion royal icing with a bit of water so it "just" flows, but is not watery. Color royal icing in various shades of pink. When cookies are cool, ice cookies with thinned icing. Allow at least 20 minutes for royal icing to crust. Put royal icing which has been thinned very little and colored desired color, into a parchment bag with a tiny hole cut or a pastry bag, fit with tip #1. Pipe dots, lines, hearts, roses, etc. on the cookies.





Cut out and bake heart cookies from your favorite Sugar Cookie recipe. Choose any size cutter from the set, shown is the largest (4"). Thinly roll out rolled fondant or Chocopan with same cutter. Brush piping gel on the cookies and lay cut-out fondant over the cookies. Press the cooling grid onto the fondant to mark the squares. Go over the less deep lines with the PME cutting wheel. Put a 1mm opal non-pareil at the intersection of the lines, attached with a dot of piping gel, piped from a disposable pastry bag, cut at the end.

Officers

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

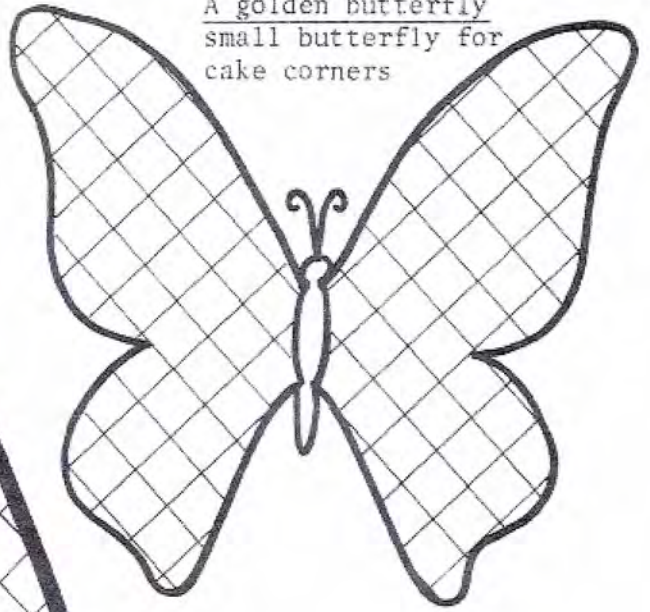
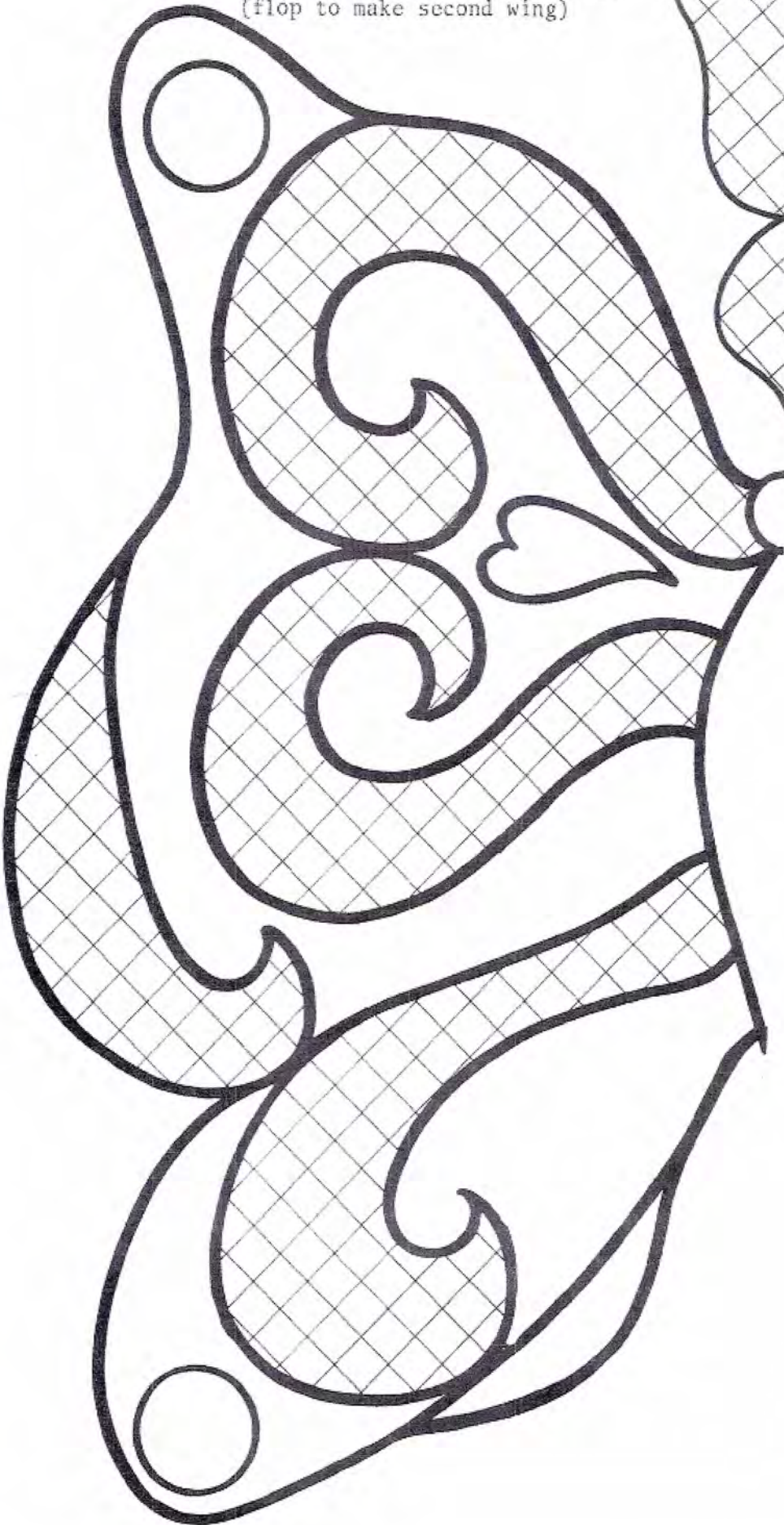
Patterns

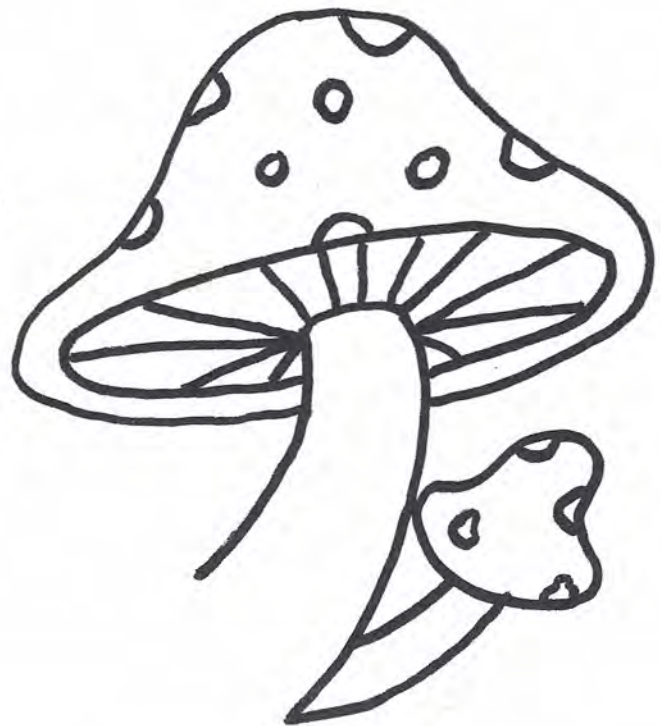
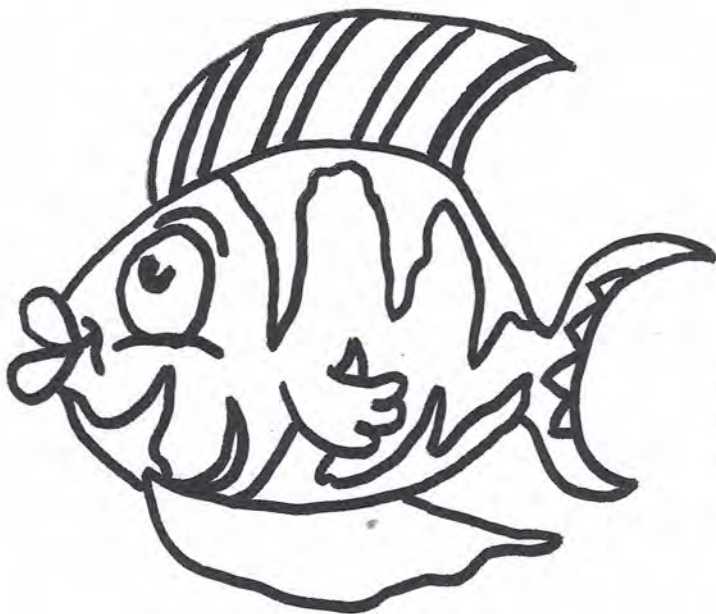
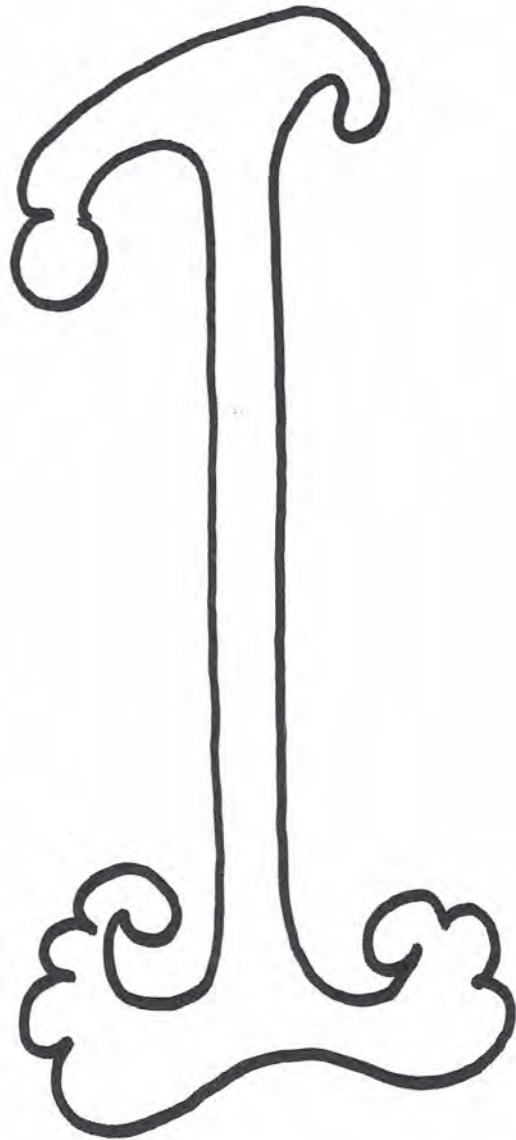
Pat Wiener donated the two color flow patterns. Thanks, Pat.

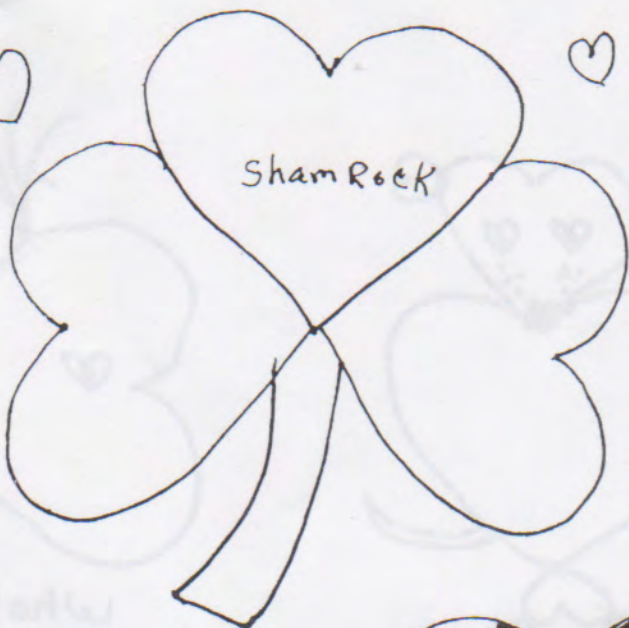
Cap Prachyl from Abilene, Texas drew all the cute Valentine cookies you can make with a heart cookie cutter.

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

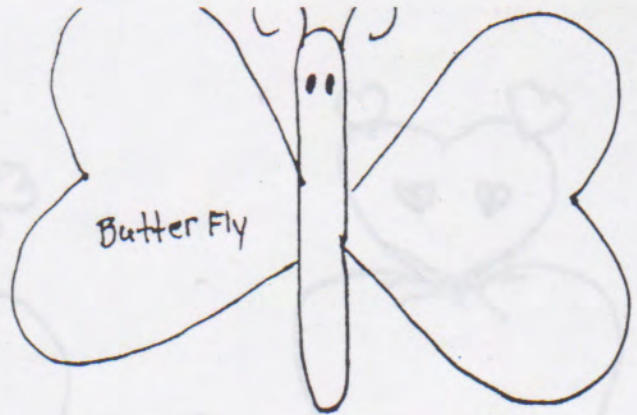
A golden butterfly
small butterfly for
cake corners



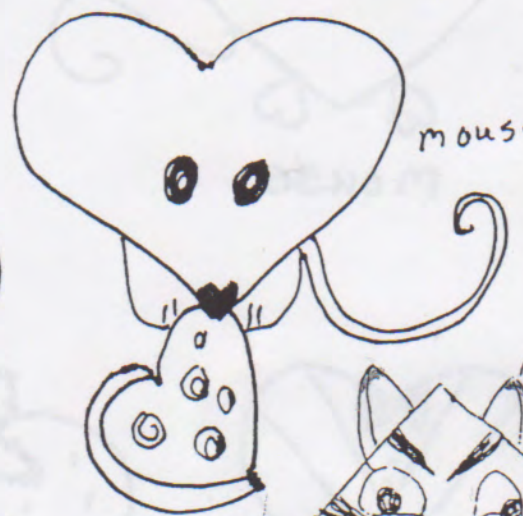




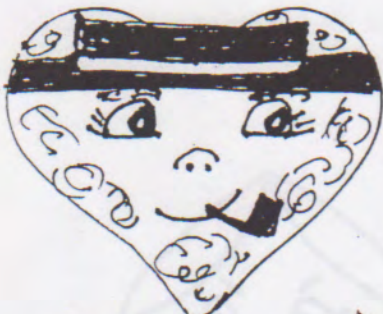
ShamRock



Butter Fly



mouse



LepReChaun



MAN SHIRT



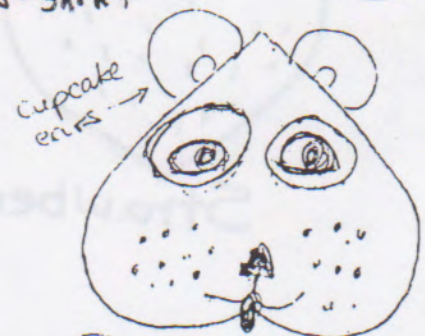
marshmallow
← ears

CAT OR TIGER



Paper
Ears →

BUNNY



Cupcake
ears →

PANDA BEAR



RACCOON



marshmallow
← nose

WITCH



Santa



PAPER
EARS →

DOG



marshmallow
←

CLOWN
← PAPER
Collar

CAP PRACHYL

HEART
DESIGNS



mouse



Dog



whale



Tux



Strawberry



BUNNY



LION



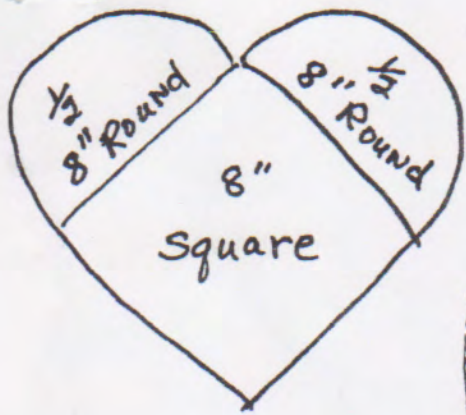
Bear



Deer

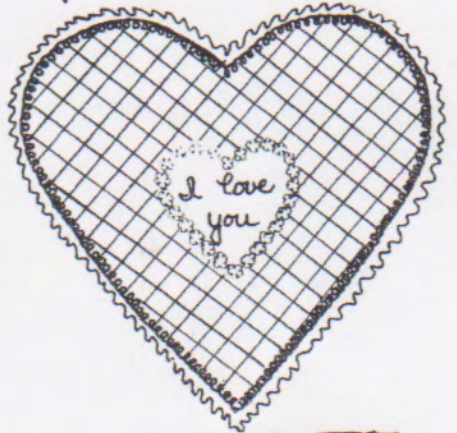
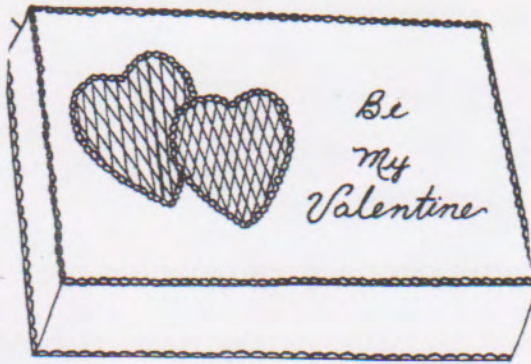


Caterpillar



Waffle + marshmallows mold

puppy love



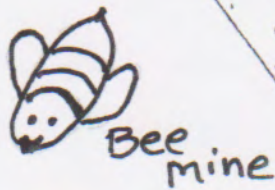
Candy Hearts or piped Hearts



Fruit Roll up



Stencil





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

Meeting is February 28th at 10 AM

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

Beth Vaughan will demonstrate this butterfly cake.



President's Pearls

February is the month of LOVE and our time to show our appreciation to the folks at Larry's for allowing us to use such a nice place for meetings, classes, and play days. We'll be **hosting a luncheon** for the folks at Larry's during our **February** meeting. **Please bring a dish to share.** The club will provide plates, napkins, plastic ware. 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.

This February is also the time we vote for our Board members. Because we want everyone to be heard, there is a separate ballot for all those who would like to vote but aren't able to make the meeting. Check out the details further down in the newsletter.

I would also like to take moment to let you know it has been an honor to be your president. I appreciate all the help and support in continuing to make this a great club. Keep up the good work.

See you at the meeting...

Lori

Meeting Agenda

Open – Welcome

- Thank-you luncheon for Larry's folks
- Question this meeting: **How do you keep your cakes fresh?**
- Next meetings question???

Minutes – Secretary

- Read
- Approve

Treasurer's Report

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

Thanks to February demo and snack folks

Announce who/what demo is for March

Old Business:

- **New Chairs**
- **Any other???**

New Business

- **Board Elections**
 - Introduction/presentation those running – (3 minutes each)
 - Voting
 - Ballot count and announcement of new Board
- **Any other???**

Raffle

Adjournment and Luncheon

Election Information

Here are the candidates for this coming year:

President	Lori Gust Martha Hickman Pat Wiener
Vice President	Kathy Brinkley Dawn Parrott
Treasurer	Helen Osteen
Secretary	Jan Hutto
Parliamentarian	CJ Clay Casey Marchan

All elections shall be by secret ballot either by being present at the meeting, email, or mail. Outcome will be determined by a majority vote.

If you cannot attend the meeting, ballots may be returned to **Helen Osteen** by US Mail, and must be **received** by **February 27th**. If you mail your ballot in, please complete the return address on the back so we can record your vote.

You may email your ballot to Jan Hutto at pookie48@sbcglobal.net or Helen Osteen at helen@osteenjewelry.com. All identifying information will be removed from your email before it is taken to the meeting to be counted. However, we must be able to verify that you are a member in good standing.

If your membership is current, a ballot is attached to this newsletter.

A voting member shall be in good standing for at least 30 days before being eligible to vote. If your membership was not renewed by January 31st, you are **NOT** eligible to vote.

Article 5 – Duties of the Officers

Section 1 – The President shall preside over the meetings and appoint committees as required.

Section 2 – The Vice President will assume the duties of the President in her/his absence, or upon resignation. The Vice President does not automatically become President the following year. The Vice President also acts as Program Director by scheduling hostesses/hosts (someone to furnish refreshments) and demonstrations for the monthly meetings.

Membership Benefits

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Bakery/Restaurant Items for Sale

Please contact **Mike Cook (979) 482-3300** to arrange an appointment to see these items. Mike will be happy to answer any questions you may have. Here is a list of the items available: salad bar, stainless shelf, brown worktable, convection oven, white oven, vegetable sink, large 3-compartment sink, small 3-compartment sink, hand washing sink, gray work table, commercial freezer, commercial refrigerator, stainless back bar, grill and table, Panini machine, cold display case, display case, soup tureen, table and chairs, 12 tables, 74 chairs, electric tea maker, tea dispenser, sales counter, and fondant sheeter.

Birthday & Anniversary Wishes

Happy Birthday to **Marilyn "Twez" Shewmake** (March 13th), **Tina Belden** (March 20th), **Roxana Sharp** (March 26th), **Lena Fonkert** (March 31st), and **Alice Lopez** (March 31st).

We don't have any anniversaries this month.

Upcoming Events

February 25-26, 2012 ~ That Takes the Cake! 2012 Sugar Art Show & Cake Competition, Austin, TX. www.thattakesthecake.org

May 6, 2012 ~ Frosting Creators of San Antonio TX, www.frostingcreators.com

July 24, 2012 ~ Garage Sale at monthly meeting

January Events

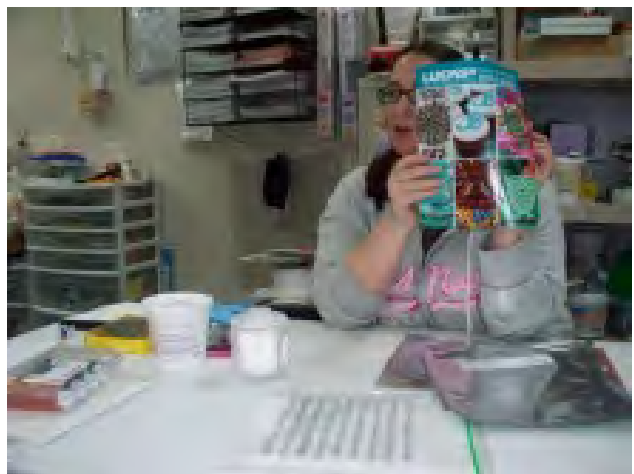
We ended 2011 with 138 members, and 36 members attended the January meeting.

Martha Hickman has used various edible sugar sheets, but prefers KopyKake. Her first edible image printer was an Epson, but she had problems with it. She now has a Canon MP560. She bought the ink cartridges from KopyKake, and paid \$70 for the cartridges. She paid \$40 for the refill cartridges.

Cleaning is the life of an edible image printer. Run warm water through the thing that holds the cartridges until it runs clear. Martha cleans her printer every 2 months. If you don't use it all the time, remove the cartridges after each use.

Marilyn Hartsfield (author of Teddy Bear Booteek Cookies) demonstrated at the 2009 Cake Decorating Extravaganza. She suggested spraying your work area with alcohol to remove all lint from the work surface.

KopyKake provides free software and the activation code comes with the package of images. You can download from www.KopyKake.com





You can print out an image you need to pipe. Apply to fresh buttercream that has not crusted over. Once it dissolves, you can pipe the design. If the buttercream has dried too much, spritz with water.

You can airbrush onto icing sheets. Martha prefers Americolor airbrush colors. This is much cheaper than buying colored icing images or sugar sheets.

www.Lucks.com has a variety of designer print edible images. You can cut them out, and apply them to cookie or use the various patterns on cakes or use on bow loops. The bow technique tutorial is on their website, along with instructions for using the designer images on chocolate.



For cookies, cut a fondant circle with the same cutter you used for cookies. Cut an image, spritz the fondant and apply. After it has a chance to set, pipe a border around the image.

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October	Roxana Sharp Jessica Lopez	
November	Bonnell Templet Rocio Gonzalez	
December	Christmas Party	Christmas Party

Sugar Blog of the Month



This month's blog is one of my all-time favorites, the **Cakerator!** She is a gal from Raleigh, North Carolina. She is also a Wilton teacher and an absolutely fabulous cake artist. Her blog is one of my favorites because of her amazing tutorials. The pictures are so detailed, it's like you are sitting in class with her. The gumpaste peony and magnolia tutorials are the best. Each step in the process of making the flowers is photographed. There are several other tutorials you will have to check out.

She has great cake product reviews too, tons of helpful hints, and a few recipes. She also shares her cake pictures.....and they are amazing! So check her out at www.thecakerator.com

Want to share your favorite blog? Send me an email at secretbakery@aol.com. - *Martha Hickman*



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

Buffalo Chicken Dip

This is a warm dip that I had last year at a Super Bowl party – it was a hit! I've made it several times since and I NEVER have leftovers.

2	Pkg	(8 ounce) cream cheese, softened
¾	C	Pepper sauce (buffalo sauce)
1	C	Ranch-style salad dressing
2	C	Diced cooked chicken (rotisserie chicken works great)
1	C	Shredded cheddar cheese

Preheat oven to 350° F.

In a medium bowl, mix the cream cheese and pepper sauce, until well blended. Then add the ranch dressing, chicken and cheddar cheese. Spread into a 13x9 baking dish.

Bake for 30 minutes. Serve with tortilla chips. Serves 10-16

Submitted by Susan Shannon

3,2,1 Cake

These individual little cakes are amazing and ready to eat in one minute! They are perfect any time you feel like a treat without all the fat and calories that cake can have. Genius idea!

1	Box	Angel food cake mix
1	Box	Cake mix, any flavor

In a Ziploc bag, combine the two cake mixes together and mix well. For each individual cake serving, take out 3 Tablespoons of the cake mix combination and mix it with 2 Tablespoons of water in a small microwave-safe container. Microwave on high for 1 minute, and you have your own instant individual little cake!

KEEP remaining cake mixture stored in the Ziploc bag and use whenever you feel like a treat! You can top each cake with a dollop of fat free whipped topping and/or some fresh fruit.

Helpful Tips: This recipe is called 3, 2, 1 Cake because all you need to remember is

3 tablespoons mix,
2 tablespoons water,
1 minute in the microwave!

TRY various flavors of cake mix like carrot, red velvet, pineapple, lemon, orange, etc. Just remember that one of the mixes **MUST** be the angel food mix; the other is your choice. The Angel Food is the cake mix that has the eggs whites in it.

NOTES: The best thing is, you open both cake mixes into a gallon storage bag, one that 'zip locks' or 'self-seals', or a container that seals tightly, shake the two cake mixes to blend and then make the recipe. Storage of mix is simple, put it on a shelf. No need to refrigerate, since the mix is dry. Always remember, that one of the cake mixes **MUST** be angel food. The other can be any flavor. The flavor possibilities are endless!

Submitted by Barbara Hawkins

Play Days Requested

Sugar Veil
Sugar Bottles
Topsy Turvy Cakes
Airbrush
Modeling Tools
Modeling Chocolate
Animal Figures

Stenciling
Cricut
Tropical Flowers
Cookie Cutters
Luster Dust
Buttercream Transfers
Stringwork

At a meeting this past summer, these were the Play Days that were requested. We need to schedule some. Be thinking about who you would like to conduct the Play Day. And thanks to [Beth Vaughan](#) for sending me a copy for the newsletter.

St. Patrick's Day Ideas



Roll out dough. Using Shamrock Cookie Cutter, cut out cookies. Bake and cool.

Outline shamrock using tip 3 and full strength color flow icing in green. Flow in icing using a cut parchment bag and thinned icing. Let dry. Using tip 1 and white icing, pipe swirls.

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.





The Batter Splatter Newsletter

March 2012

Volume 9 Issue 2

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

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

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

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

Meeting is March 27th at 10 AM

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

Celia Diaz will demonstrate a spider cake.

President's Message

As your New President I would like to thank everyone that voted for me in our February election.

I am looking forward to working with everyone on the board, and especially "YOU," our club members. To make a club better and keep it growing it takes everyone working together.

We have a lot of great talent in our club and I hope through the next 2 years we will be able to see more of those special talents some of you have kept hidden.

I will be working on new ideas to help keep our meetings fun and enjoyable. If you have any suggestions please let me know.

Happy Decorating!

Pat Wiener

Meeting Agenda

Open – Welcome everyone

- **Introduction and welcome guests (if any)**
 - Question this meeting: **When tiering buttercream cakes, how do you prevent them from sticking to the tier below?**
 - Next meetings question???

Minutes – Secretary

- Read
- Approve

Treasurer's Report; current membership total

- Read
- Approve

Pass around monthly sign-in book

Send around *demo, refreshments, question/tips & portfolio/pictures*

Thanks to February demo and snack folks

Announce who/what demo is for March

Old Business:

- 2012 Extravaganza, September 9, 2013 - discuss and finalize (if possible) CDE location
- Schedule play days
- Any other???

New Business

- Kathy Brinkley – Ruth Rickey class info
- Any other???

Raffle

Adjourn

Officers

Office	Office	Email Address	Phone
President	Pat Wiener	patbwiener@letsdecoratecakes.com	(713) 962-5478
Vice President	Dawn Parrott	iceddreamscakes@yahoo.com	(832) 421-8996
Secretary	Jan Hutto	pookie48@sbcglobal.net	(281) 370-6000
Treasurer	Helen Osteen	helen@osteenjewelry.com	(713) 204-3218
Parliamentarian	CJ Clay	cashinclay@aol.com	(281) 847-3172

Upcoming Events

April 22, 2012 – Southeast Texas Cake Club Day of Sharing at Winnie Stowell Community Building, 335 Park Street in Winnie Texas. More info, www.icingtexas.com or email Betty Perrin at bperrin@flourgardencakes.com.

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July 24, 2012 ~ Garage Sale at monthly meeting

August 2-5, 2012 ~ ICES Convention, Reno, Nevada

September 9, 2012 ~ Cake Decorating Extravaganza

September 29-30, 2012 ~ Oklahoma State Sugar Art Show, Tulsa, OK

October 28, 2012 ~ Arlington Day of Sharing

February Events

We ended 2011 with 138 members, and already have 92 members for 2012. We had 40 people at the February meeting.

Beth Vaughan demonstrated a butterfly cake. Thank you so much, Beth, and thank you, **Kathy Brinkley**, for taking pictures during the demo while I made notes.



This cake was done with two 8" round layers, and a buttercream batch made with 4-pounds of powdered sugar.

When filling your bag with icing, set the bag in a tall glass. Use a plastic scraper to push the icing to the end and minimize air pockets. (Beth learned this from Dawn Parrott.)

Beth filled the cake with white buttercream, but you could use the filling of your choice.



Cut the cake in half and put on 8" cake boards that were cut in half.

Put on the cake board with the round sides together.

Cover with icing. Use a thin layer of buttercream – thicker than a crumb coat – so the cake won't show through.





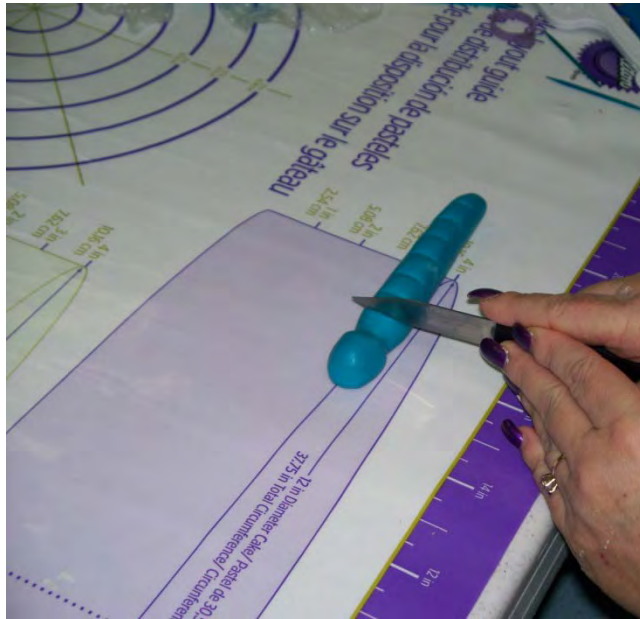
Use a 1-M tip. Start on the side in the middle, and pipe rosettes.

Icing should be between soft and medium consistence to make it easier on your hands.

Pipe flat outsides first, and then fill in the center of the cake with piped rosettes.

Fill in the blank spaces with smaller rosettes.





Make the butterfly body with fondant. Segment the body with a paring knife.

Let the body dry before you put it on the cake. That will keep it from drooping. This was the cake Beth did as the demo, and she added the soft body so we could get pictures of the finished cake.

You can use sprinkles or glitter to highlight the cake.



Make eyes and insert into the body with toothpicks that are the same color as the body.

If you prefer to use only edible products, you can use spaghetti to attach the eyes.

You can accent with pearls dropped at random.

You can airbrush the entire cake if you wish.

Inspired by Cake Central,
<http://cakecentral.com/gallery/2051584/rosette-butterfly-cake>



Thank You from Larry's

Everyone at Larry's would like to say "Thank You" for the luncheon at the February meeting. The food was great!!!

Our employees who work the evening shift would like to say a special "Thank You" to those that left their dish. It was nice to arrive at work and find out they had not missed out on all the special goodies.

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
March	Martha Hickman Mary Nicholas	Celia Diaz, "Spider Cake"
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

Play Days Requested

Sugar Veil	Stenciling
Sugar Bottles	Cricut
Topsy Turvy Cakes	Tropical Flowers
Airbrush	Cookie Cutters
Modeling Tools	Luster Dust
Modeling Chocolate	Buttercream Transfers
Animal Figures	Stringwork

Birthday & Anniversary Wishes

Happy Birthday to **Juanita Rone** (April 3rd), **Traci Bell** (April 14th), and **Kimberly Dukes-Warren** (April 30th).

Happy Anniversary to **Michelle & Jay Pope** (April 4th), **BJ & Kenneth Sorrels** (April 21st), **Kyla & Chip Myers** (April 22nd), **Sandy & Mike Cook** (April 22nd), and **Ronnie & James Bochat** (April 30th).

How Do You Keep Your Cakes Fresh?

Here are the answers from our question last month:

- Wrap in Saran wrap and freeze.
- Do not wrap; just refrigerate.
- Wrap in Saran wrap and put in refrigerator.
- Bake the day before and do not freeze.
- Brush applesauce over the surface of the cake to keep it moist.
- Double-wrap in Saran while it is still warm, and freeze.
- Crumb-coat as soon as you take it out of the freezer.
- Put wax paper in the bottom of the pan. Wrap the cake with Saran wrap, with the wax paper intact. Do not remove the wax paper until you are ready to ice the cake.
- If you are using strawberry filling or ganache, you can fill, frost and freeze in one of the plastic cake containers. No wrapping is necessary. When you take it out of the freezer, allow to thaw in the container.

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 (4th 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 to access membership and class registration information.

We accept PayPal through HoustonCakeClub@OsteenJewelry.com.

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

How to Mix Colors

Note: Blend the colors before adding them to the icing. Add the blended color to the icing to get the shade desired.

Apricot - 2 parts Orange & 1 part Egg Yellow

Maroon - 4 parts Red Red & 2 parts Burgundy

Raspberry - 3 parts Bakers Rose & 1 part Christmas Red

Aqua - 5 parts Sky Blue & 1 part Leaf Green

Ivory - 1 Liquid Whitener & a touch of Brown and Egg Yellow

Ruby Red - 1 part Holiday Red and a touch of Black

Avocado - 4 parts Lemon Yellow & 1 part Leaf Green and a touch of Black

Jade - 1 Leaf Green & 1 Royal Blue & a touch of Black

Rust - 8 parts orange & 2 parts Red Red & 1 part brown

Burgundy - 5 parts Bakers Rose & 1 part Violet Lavender - 5 parts pink & 1 part Violet

Sea Gold - 2 parts Sky Blue & 1 part Leaf Green

Chartreuse - 2 parts Lemon Yellow & 1 Leaf Green

Marigold - 3 parts Lemon Yellow & 1 part orange

Silver - 1 part Black and 1 part Blue

Copper - 1 part Egg Yellow & 1 part Brown & 1 Christmas Red

Melon - 1 part Orange & 3 parts Bakers Rose

Skin tone - 12 parts orange & 4 parts Bakers Rose & 1 part Royal Blue

Coral - 3 parts Rose Pink & 2 parts Lemon Yellow

Moss Green - 2 parts Violet & 3 parts Lemon Yellow

Teal - 9 parts Sky Blue & 1/2 part Lemon Yellow

Dusty Rose - 2 parts Christmas Red & 1 part Malt Brown

Navy Blue - 1 part Sky Blue & 1 part Violet

Turquoise - 6 parts Sky Blue & 1 part Lemon Yellow

Gold - 10 parts Lemon Yellow & 3 parts Orange & 1 part Christmas Red

Persimmon - 1 part Orange & 1 part Bakers Rose

Wine - 3 parts Holiday Red & 2 parts Rose Pink

Plum - 1 part Violet & a touch of Christmas Red Grape - 1 part Sky Blue & 6 parts Bakers Rose

Misty Green - 2 parts Leaf Green & 1 part of Royal Blue & a touch of Black

Antique Gold - Add just an extremely small touch of Leaf Green to Lemon Yellow

Aqua - 5 parts Sky Blue and 1 part Leaf Green

Avocado - Use Moss Green paste

Blue Lavender - Mix a small amount of Violet with white icing

Burgundy or Wine - Mix 3 small parts Blue and 1 part Red-Red. (This is very difficult color to mix)

Chartreuse - 9 parts Lemon Yellow & 1 part Leaf Green

Coral - pale Watermelon makes a very attractive Coral color

Flesh - Red and Green in white buttercream

Gray - Add just a touch of Black to white icing

Lavender - 6 parts pink & 1 part Violet

Navy Blue - Mix in a large amount of Royal Blue until a deep Blue is achieved. Add a very small amount of Black.

Peach - Mix equal parts of Lemon Yellow and Pink

Pink Lavender - Mix a small amount of Blue color with Pink colored icing.

Raspberry - Mix equal parts of Pink and Red-Red. Use enough color to get a rather deep effect.

Rust - Mix enough Orange until a bright Orange is obtained. Add Christmas Red until color is dark. Add a very small amount of Royal Blue.

Silver - We do not advise attempting to simulate Silver color in icing, its just gray. Instead add silver leaves or other silver accessories to the cake

Turquoise - 9-1/2 parts Sky Blue & ½ part Lemon Yellow

Warm Gold - Add just a touch of Red Red to Lemon Yellow

Aqua - 1 part of Leaf Green and 3 parts of Blue

Dusty Rose - 4 part of Reddi Red and 1 part of Blue

Lavender - 2 parts of Pink and 1 part of Blue

Lilac - 1/2 part of Reddi Red and 3 parts of Pink and 2 parts of Blue

Lime Green - 1 part of Leaf Green and 3 parts of Yellow

Mint - 1 part of Leaf Green and 1 part of Yellow and 2 parts of Blue

Orange Pastel - 3 parts of Pink and 2 parts of Yellow

Peach - 2 parts of Pink and 1 part of Yellow

Pistachio - 4 parts of Leaf Green and 1 part of Yellow

Salmon - 1 part of Reddi Red and 6 parts of Yellow

Sea Green - 1 part of Yellow and 1 part of Blue

Turquoise - 1 part of Leaf Green and 4 parts of Blue

Americolor:

Apricot - 2 Orange + 1 Golden Yellow

Aqua - 5 Sky Blue + 1 Leaf Green

Avocado - 4 Lemon Yellow + 1 Leaf Green + touch of black

Burgundy - 5 Rose Pink + 1 Violet

Chartreuse - 5 Lemon Yellow + 1 Leaf Green

Rust - 8 Orange + 2 Red + 1 Brown

Copper - 1 Golden Yellow + 1 Brown + 1 Xmas-Red

Hunter Green - Kelly Green + small amount of black

Coral - 3 Rose Pink + 2 Lemon Yellow

Lavender - 5 Pink + 1 Violet

Black - Mix left over color icing together, then add black skin tone - Use a small amount of copper

Silver (Gray) - 1 Black + 1 Blue

Turquoise - 6 Sky Blue + 1 Lemon Yellow

Teal - 9 Sky Blue + small amount of Lemon Yellow

Dusty Rose - 5 Rose Pink + 1 Violet

Mauve - 5 Rose Pink + 2 Orange + 2 Red + 2 Black

Plum - 1 Violet + a touch of Christmas Red

Gold - 10 Lemon Yellow + 3 Orange + 1 Red

Maroon - 4 Red Red + 2 Burgundy

Ivory - Use ivory paste

Moss Green - 2 Violet + 3 Lemon Yellow

Navy Blue - 1 Sky Blue + 1 Violet

Grape - 1 Sky Blue + 6 Rose Pink

Raspberry - 3 Rose Pink + 1 Christmas Red

Ruby Red - 1 Red Red + 1 touch black

Contributed by *Pat Wiener*

How to Make a Ruffled 1-tier Cake Stand

Styrofoam cake dummies can be transformed into sweet ruffled 1 tier cake stands. Perfect to use, if you are planning to make a vintage dessert table. Place your sweet treats like cookies and cupcakes on the ruffled cake stand or use it as a sweet display to hold your cake pops. It can be made in different heights and sizes. You could even make a 2 tier cupcake stand if you like. Simply just place a 6" round cake dummy on a 12" round cake dummy and you will have the sweetest ruffled cupcake stand that would hold just about 12-13 regular cupcakes.

This is what I used: Round Styrofoam cake dummies. You can also use square or rectangular cake dummies (I glued two 2" round dummies together) Craft paper + Crepe paper in matching colors White craft glue + a brush Pencil & scissors Double-sided tape Needle + cotton thread that match the color of the crepe paper Ribbon/embellishments



Step 1: Trace the outline of the cake dummy onto the craft paper with a pencil and cut out with scissors.

Step 2: Add white craft glue on the top of the cake dummy. Use a brush to smooth it out.

Step 3: Next place the piece of craft paper on top and give it a good rub so that it stays in place.

Step 4: Cut out long strips of crepe paper in the same height as the cake dummy + 2-3mm. Fold it down the middle so that you can see where to sew. Next, sew with a simple stitch down the middle of the crepe paper strip. Gently pull back the crepe paper to make ruffles. Close with a few stitches.

Step 5: Add three rows of double-sided tape all the way around the cake dummy. Then add the ruffled strips of crepe paper. Give them a light press so that they stay in place!

Step 6: Add some double-sided tape on top of the stitch all the way around the cake dummy. Cut a piece of ribbon and place it on top of the double-sided tape.

Step 7: Now you have a sweet ruffled cake stand that is ready to be used. **Tip!** You can of course add more embellishments to the cake stand if you like.

If you would like to see the step-by-step pictures, check out the website.

<http://cakejournal.com/tutorials/how-to-make-a-ruffled-1-tier-cake-stand>

Contributed by *Barbara Hawkins*

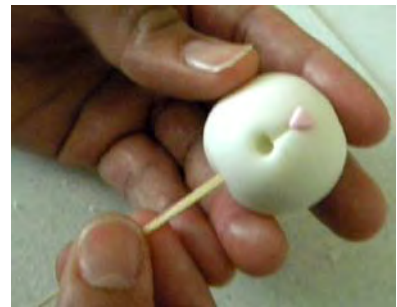
Adorable Bunny Topper



For the bunny head, knead a piece of white gum paste and roll it into a ball. For the bunny's mouth, insert a small ball modeling tool to make a round indentation.



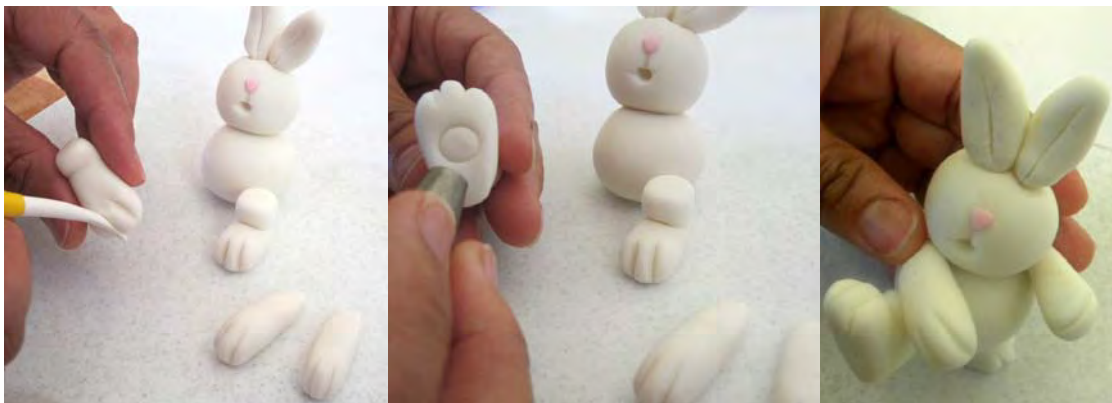
Using PME Flower & Leaf Veining and Modeling Tool, make an indentation beginning from the mouth up to the bunny's nose. For the nose, roll a small piece of pink colored Gum Paste and cut a triangle shape. Attach nose with gum glue. Insert a toothpick into the head using a little gum glue to hold it in place.



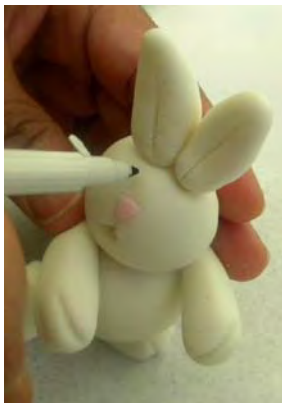
For the ears, roll a marble size gum paste into a sausage and cut in half. Elongate each and flatten slightly. Using a molding tool, indent each ear. Glue on top of the head and insert two pieces of a toothpick into the top to hold each ear.



Form the body by rolling a piece of gum paste into a ball a little larger than the head. Mold the feet and arms and use the PME Veining tool to emboss the toes. Using a Wilton Tip #12, indent the bottom of the bunny's feet. Place a piece of toothpick into each leg using gum glue to attach them to the bunny's body. Attach arms and legs to the body and set aside to dry.



Once the bunny is dry, use an Americolor black food coloring marker to paint two dots for eyes. Dust the bunny's ears, cheeks, and bottom feet with Mango Petal Dust.



This tutorial was included in the Global Sugar Art Newsletter. To see the entire cake, check this link:

http://www.globalsugarart.com/instruction_sheets/2012_03_14_LGN_GG6ZV_BunnyCakeTutorial.htm

Easter Cupcakes



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 cupcakes in silicone baking cups supported on cookie sheet.

Cool on cooling grid.

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

Position daisy icing decoration on cupcake.



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



The Batter Splatter Newsletter

April 2012

Volume 9 Issue 3

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**Meeting is April 24th
at 10 AM**

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

Pat Wiener will demonstrate modeling chocolate. Pat will start the basket, and have it ready to finish. She will show us how to make the chocolate rose, and pipe chocolate lace. If time permits, she will cover dipping and dressing strawberries.



President's Message

Each month in our club newsletter we have an agenda. The agenda lets you know who will be doing the demonstration, what the demonstration will be about and what we will be discussing during the business meeting.

"BUT" You never know when things will change. Our March demonstration was by **Celia Diaz** and was to be a Spider cake.

Celia decided since it was close to Easter she would change her demonstration.

Celia demonstrated how to make 3D Easter egg cookies filled with cookies and candies. Celia took the idea one step farther and created a pig.

While watching the demo many other ideas were thought of and shared by attending members.

If you missed the March meeting you missed a GREAT demonstration. Thank you Celia!!!

Pat Wiener

Meeting Agenda

Open – Welcome everyone

- Introduction and welcome guests (if any)

Question this meeting: **What technique would you like to be able to use more often?**

- Next meetings question???

Minutes – Secretary

- Read
- Approve

Treasurer's Report; current membership total

- Read
- Approve

Pass around monthly sign-in book

Send around *demo, refreshments, question/tips & portfolio/pictures*

Thanks to February demo and snack folks

Announce who/what demo is for March

Old Business:

- 2012 Extravaganza, September 9, 2012 – set registration rate
- 2012 Extravaganza, discuss committees, and establish deadlines.
- Schedule play days
- Any other???

New Business

- Kathy Brinkley – Ruth Rickey class info
- Any other???

Raffle

Adjourn

March Events

We 95 members, and 79 active members. We had 35 people at the March meeting.

Celia Diaz demonstrated filled egg cookies. Thank you so much, Celia, and thank you, **Dawn Parrott**, for taking pictures during the demo while I made notes.

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May 20, 2012 ~ Airbrush Play Day led by Lori Gust, at Larry's from 1 to 5 PM. Fee is \$10 for members and \$15 for non-members. This is a great way to play with your airbrush and get some easy but great ideas for a variety of cakes.

May 20, 2012 ~ Texas ICES Area 2 Day of Sharing, Community Christian Church in Fort Worth. Demonstrations by **Carol Beshears, Kimberly Chapman, Jayne Cunningham**, with more demonstrators to come. ICES members \$25 if paid before May 15th; \$35 at the door. Non-ICES members \$35 and \$45 at the door. Culinary students, children 10+, and drivers of members attending will pay \$10 before May 15th, and \$20 at the door. All children need to be an ICES member or an ICES associate member.

July 24, 2012 ~ Garage Sale at monthly meeting. Start getting your things together. You will need to put a tag with your name and the sale price. This event can be great if everyone participates.

August 2-5, 2012 ~ ICES Convention, Reno, Nevada

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Cake Mix Alert!!!

Duncan Hines has decreased the amount of mix in some of their flavors from 18.25 ounce to 16.5 ounce. Please make sure you look on the back of the box for the change of water!!! The 16.5 ounce only uses 1 cup of water. The resulting amount of batter is now 4 ³/₄ cups. Some of the premium flavors are still the 18.25 ounce size.

Not sure if the other companies will follow with changes. Just make sure you check the back of the box on the amounts of water and oil.

Committees for 2012 Cake Decorating Extravaganza

Committee	Members	Deadline
Demonstrations	Dawn Parrott & Kathy Brinkley	
Donations/raffles/goodie bags	Casey Marchan	
Food (Lunch)	Susie Jahn & Saint Sepulveda	
Food (Set-up & monitor breakfast & dessert table)		
Demonstrator Gifts		
Janitorial	CJ Clay & Philippa Jenkins	
Restroom Supplies	Elizabeth Hunt & Eunice Estrada	
Registration	Helen Osteen	
Set-up Goodie Bags (Saturday)	Hermelanda Garcia, Roxana Sharp, Guadalupe Ochoa	
Set-up Raffles (Saturday)		
Set-up Tables (Saturday)		
Set-up Sunday Morning	Dustie Davenport	
Sound System		
Tear Down Sunday Night	Susan Shannon	
Vendors	Kathy Brinkley	
Signs (put up by 7:30 am & take down)		
Soda & Water		
Ice Chests		

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.

Monthly Demos and Refreshments

Contact **Dawn Parrott**, iceddreamscakes@yahoo.com (832) 421-8996, to let her know what you would like to demonstrate, or sign up at the meeting.

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Sugar Bottles	Cricut
Topsy Turvy Cakes	Tropical Flowers
Airbrush (May 20, 2012)	Cookie Cutters
Modeling Tools	Luster Dust
Modeling Chocolate	Buttercream Transfers
Animal Figures	Stringwork

Birthday & Anniversary Wishes

Happy Birthday to **Allison Wiggins** (May 11th), **Rocio Gonzalez** (May 12th), **Michelle Pope** (May 13th), **Heather Campbell** (May 20th), **Susie Araya** (May 22nd), **Katherine Dungan** (May 28th), **Yvette Humbert** (May 30th), and **Pat Wiener** (May 31st).

Happy Anniversary to **Lori & Mark Westerman** (May 13th), and **Susan & James Spence** (May 28th).

Egg Table of Equivalents

	Medium size	Large size	Extra-Large size
1 whole egg	2-1/2 tablespoons	3-1/3 tablespoons	4 tablespoons
1/2 whole egg	3-1/2 teaspoons	4 teaspoons	2 tablespoons
1 egg white	1-1/2 tablespoons	2 tablespoons	2-1/2 tablespoons
1 egg yolk	1 tablespoon	1-1/3 tablespoon	1-1/2 tablespoon

Eggs will cook better and beat to greater volume when used at ROOM TEMPERATURE.
Recipes are written with LARGE EGGS in mind.

Taken from the March 1981 issue of the ICES Newsletter.

Contributed by *Helen Osteen*

Tequila Garlic Shrimp

2	Tablespoon	Butter
1/4	Cup	Minced garlic
1-1/2	Pounds	Large shrimp
6		Green onions
1/4	Cup	Tequila
1/2		Lemon
1	Tablespoon	Parsley
1	Tablespoon	Cilantro
		Salt and pepper to taste
		Lemon wedges

Heat butter in a large skillet over medium heat. Add garlic; cook and stir 1 to 2 minutes or until soft but not brown.

Add shrimp and green onions; cook 2 minutes.

Add tequila; flambé.

Cook until shrimp turn pink and opaque, stirring occasionally. Do not overcook.

Squeeze juice from lemon half on shrimp. Add chopped parsley and cilantro; season with salt and pepper.

Contributed by *Sandy Cook*

Broccoli, Chicken & Wild Rice Soup

1	Package	Chicken thighs
1	Package	Chicken and wild rice mix
5	Cups	Water
2	Heads	Broccoli
1	Medium	Carrot
2	Teaspoons	Dried minced onions
1	Can	Cream of chicken soup
1	Package	Cream cheese
1/4	Cup	Slivered almonds (optional)

In a large saucepan, combine rice, contents of seasoning packet and water. Bring to a boil. Reduce heat; cover and simmer for 10 minutes, stirring once.

Stir in broccoli, carrot and onion. Cover and simmer for 5 minutes.

Stir in soup and cream cheese. Cook and stir until cheese is melted. Stir in almonds, if desired.

Contributed by *Sandy Cook*

Mexican Lasagna

1-1/4	Teaspoon	Coriander
1-1/4	Teaspoon	Chili powder
2	Cloves	Garlic, minced
1	Cup	Onion, chopped
1	Cup	Bell pepper, chopped
2	16-oz cans	Pinto beans, drained
		Butter to sauté in
		Shredded Mexican cheese
1	4-oz can	Green chilies
1	8-oz can	Tomato sauce
1	Can	Cream of mushroom soup
		Ground meat, cooked
1	Cup	Cottage cheese
		Velveeta cheese slices
1	Box	Lasagna noodles

Saute onion, garlic and bell pepper in butter. Add spices, tomatoes, green chilies, tomato sauce, soup and 1/2 cup water. Simmer at least 20 minutes.

Preheat oven to 375° F. Spray casserole dish with Pam. Mix shredded cheese and cottage cheese.

Layer sauce, noodles and cottage cheese; repeat until dish is full, ending with sauce. Cover with foil and bake 55 minutes. Uncover and add Velveeta slices. Let stand 5 minutes before serving. Serves 10.

Contributed by *Sandy Cook*

Sweet Potato Casserole

3	Cup	Sweet potatoes (baked and mashed)
1	Cup	Granulated sugar
2		Large eggs
1/2	Cup	Evaporated milk
1	Teaspoon	Vanilla
	Pinch	Salt
1/3	Cup	Butter, softened
		TOPPING
1/3	Cup	Flour
1	Cup	Brown sugar
1	Cup	Shredded coconut
1	Cup	Pecans, finely chopped
1/3	Cup	Butter, softened

Combine and mix all the ingredients until smooth.

Mix topping ingredients and spread over potato mixture.

Pour in a 2-quart casserole and bake at 350° F for 35 to 40 minutes.

Contributed by *Ruby Ott*

Chocolate Fudge Cake/Cupcakes

1	Box	Duncan Hines Chocolate Fudge cake mix
1	Box	Chocolate Fudge Instant Pudding Mix (4-serving size)
4		Eggs
1/3	Cup	Vegetable oil
1	Cup	Water
1	Cup	Sour cream

Heat oven to 350° F. Mix all ingredients on medium speed until well blended. Pour into cake pans or cupcake liners. Bake until toothpick inserted in cake comes out clean.

Contributed by *Elizabeth Hunt*

Peanut Butter Buttercream

1/3	Cup	Solid vegetable shortening
1/3	Cup	Butter
3/4	Cup	Peanut butter
1	Teaspoon	Vanilla extract
4	Cup	Powdered sugar
6 to 7	Tablespoon	Milk (I use equal amounts of hot water and coffee creamer)

Cream shortening and butter with electric mixer. Add peanut butter and vanilla. Gradually add sugar and milk. Beat at medium speed until light and fluffy.

Keep icing covered until ready to use. For best results, keep icing bowl in refrigerator. Refrigerated in an airtight container, this icing can be stored for 2 weeks. Bring to room temperature and re-whip before using.

Contributed by *Elizabeth Hunt*

Gluten-Free Double-Chocolate Pecan Cookies

3	C	Confectioners' sugar
3/4	C	Dutch-process cocoa powder, spooned and leveled
1/2	Teaspoon	Coarse salt
4		Large egg whites, room temperature
5	Ounces	Bittersweet chocolate, chopped
1-1/2	Cups	Chopped pecans (or other nut)

Preheat oven to 325° F. In a large bowl, whisk together sugar, cocoa, and salt. Add egg whites and stir just until incorporated (do not overmix). Stir in chocolate and pecans.

Drop 1/4 cup measurements of dough (you can use an ice cream scoop), 3 inches apart, onto two parchment-lined rimmed baking sheets. Bake until cookie tops are dry and crackled, about 25 minutes, rotating sheets halfway through. Transfer sheets to wire racks and let cookies cool completely. (To store, keep in an airtight container, up to 3 days.)

Contributed by *Helen Osteen*

3-D Easter Egg Cookies



Notes from **Celia Daiz'** demo at the March meeting:

Celia used a Wilton Easter egg cake pan. She used the Wilton Sugar Cookie recipe. Roll out the dough on plastic and mold to the back of the pan. It is not necessary to spray the mold if you use this recipe.

Bake at 350° F (not 400° like the recipe says).

Trim with the pizza cutter as soon as it comes out of the oven because the cookie dough does rise.

Let the cookies cool on the pan.



Use candy or small cookies to fill the eggs.

Use edible grass (you can buy at Wal-Mart) to fill them.

Use melted white chocolate to put the 2 halves together. You can use royal icing if you prefer.

Put them in the refrigerator for a few minutes to help the chocolate set.



Roll out fondant very thin. Use a brush to apply thin gum glue to the outside of the egg, and trim excess fondant at the center where the 2 sides meet.

Roll out fondant very thin and apply to the other half. Trim at the center where the two sides meet. Use a rolling pin to soften the joint. Dry overnight. Then decorate the cookies the next day.





This was one of the favorites. Looks like we loved it so much, one of his ears came up missing.

Celia even put a slit on the top of this "piggy bank."

Use fondant edge cutters and flower cutters to make decorations.

Use gum glue to stick to the first layer of fondant.

Use small sequins on top of the small flowers.

Celia uses a large key ring to keep all her flower cutters together.

Celia's son used an clay extruder to make the Faberge egg.





Celia's son used an clay extruder to make the Faberge egg.

Some designs suggested during the demo: Mr. Potato Head, Angry Bird, and a rabbit (standing up).

Membership Benefits

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- our monthly meeting (4th 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 9, 2013.

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 to access membership and class registration information.

We accept PayPal through HoustonCakeClub@OsteenJewelry.com.

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

ICES Conventions

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



The Batter Splatter Newsletter

May 2012

Volume 9 Issue 4

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

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

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

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

Meeting is May 22nd at 10 AM

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

Dawn Parrott will demonstrate some Lambeth techniques.



Lambeth is very time-consuming, and our demo is only an hour. At the newsletter deadline, Dawn was not sure of the exact technique. Plan to be at the meeting and see technique Dawn shows us.

President's Message

What is a CLUB? A club is a group of people who meet to share in the enjoyment of a certain topic. In our case we love the art of cake decorating in all of its many forms.

As we share in our love of decorating we bring to for a bond of friendship with those that we see each month.

At this time one of our members (Angie Blackmon) has become very ill. I would like to ask that we keep her in our hearts and prayers.

See you at the May meeting.

Pat Wiener

Meeting Agenda

Open – Welcome everyone

- Introduction and welcome guests (if any)

Minutes – Secretary

- Read
- Approve

Treasurer's Report; current membership total

- Read
- Approve

Pass around monthly sign-in book

Send around *demo, refreshments, question/tips & portfolio/pictures*

Thanks to May demo and snack folks

Announce who/what demo is for June

Old Business:

- 2012 Extravaganza, September 9, 2012 – set registration rate
- 2012 Extravaganza, discuss committees, and establish deadlines.
- Schedule play days
- Any other???

New Business

- Any other???

Question this meeting: Is there a piece of equipment you would like to know how to use or do you own a piece of equipment that you would like to know more about?

- Next meetings question???

Raffle

Adjourn

April Events

We 98 members, and 81 active members. We had 33 people at the April meeting.

Pat Wiener made a basket and showed us how to make chocolate roses. Thank you, Pat, and thank you, **Dawn Parrott**, for taking pictures during the demo while I made notes.

Officers

Office	Office	Email Address	Phone
President	Pat Wiener	patbwiener@letsdecoratecakes.com	(713) 962-5478
Vice President	Dawn Parrott	iceddreamscakes@yahoo.com	(832) 421-8996
Secretary	Jan Hutto	pookie48@sbcglobal.net	(281) 370-6000
Treasurer	Helen Osteen	helen@osteenjewelry.com	(713) 204-3218
Parliamentarian	CJ Clay	cashinclay@aol.com	(281) 847-3172

Upcoming Events

May 20, 2012 ~ Airbrush Play Day led by Lori Gust, at Larry's from 1 to 5 PM. Fee is \$10 for members and \$15 for non-members. This is a great way to play with your airbrush and get some easy but great ideas for a variety of cakes.

May 20, 2012 ~ Texas ICES Area 2 Day of Sharing, Community Christian Church in Fort Worth. Demonstrations by **Carol Beshears** (Edible Centerpiece), **Kimberly Chapman** (Gummy Techniques), **Jayne Cunningham** (Butter Clay), **Edward Frys** (Airbrushing a Sculpted Cake), **Yvette Humbert** (Fashion Shoe) and **Earlene Moore** (Elegant Molds). Carley has lined up 8 vendors. ICES members \$25 if paid before May 15th; \$35 at the door. Non-ICES members \$35 and \$45 at the door. Culinary students, children 10+, and drivers of members attending will pay \$10 before May 15th, and \$20 at the door. All children need to be an ICES member or an ICES associate member.

July 24, 2012 ~ Garage Sale at monthly meeting. Start getting your things together. You will need to put a tag with your name and the sale price. This event can be great if everyone participates.

August 2-5, 2012 ~ ICES Convention, Reno, Nevada

September 9, 2012 ~ Cake Decorating Extravaganza

September 29-30, 2012 ~ Oklahoma State Sugar Art Show, Tulsa, OK

October 28, 2012 ~ Arlington Day of Sharing

Committees for 2012 Cake Decorating Extravaganza

Committee	Members	Deadline
Demonstrations	Dawn Parrott & Kathy Brinkley	
Demonstrator Gifts		
Donations/raffles/goodie bags	Casey Marchan	
Food (Lunch)	Susie Jahn & Saint Sepulveda	
Food (Set-up & monitor breakfast & dessert table)	Elizabeth Hunt & Eunice Estrada	
Ice Chests		
Janitorial	CJ Clay	
Put raffle items in gift bags	Philippa Jenkins	
Registration	Helen Osteen	
Restroom Supplies	Elizabeth Hunt & Eunice Estrada	
Set-up Raffles (Saturday)		
Set-up Sunday Morning	Dustie Davenport	
Set-up Tables (Saturday)		
Signs (put up by 7:30 am & take down)		
Soda & Water		
Sound System		
Stuff Goodie Bags (Saturday)	Hermelanda Garcia, Roxana Sharp, Guadalupe Ochoa	
Tear Down Sunday Night	Susan Shannon	
Transport raffle items from storeroom	Helen Osteen, Philippa Jenkins	
Vendors	Kathy Brinkley	

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.

Monthly Demos and Refreshments

Contact **Dawn Parrott**, iceddreamscakes@yahoo.com (832) 421-8996, to let her know what you would like to demonstrate, or sign up at the meeting.

	Refreshments	Demonstration
May	Guadalupe Ochoa Eunice Estrada	Dawn Parrott
June	Pat Wiener Elizabeth Hunt Celia Diaz	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

Play Days Requested

Sugar Veil	Stenciling
Sugar Bottles	Cricut
Topsy Turvy Cakes	Tropical Flowers
Airbrush (May 20, 2012)	Cookie Cutters
Modeling Tools	Luster Dust
Modeling Chocolate	Buttercream Transfers
Animal Figures	Stringwork

Birthday & Anniversary Wishes

Happy Birthday to **Sandy Cook** (June 15th), **Retta Pryor** (June 15th), **Onome Avbovbo** (June 25th), **Nani Lucardi** (June 29th), and **Bonnell Templet** (June 29th).

Happy Anniversary to **Twez & Larry Shewmake** (June 1st), **Shar & Jack Baker** (June 7th), **Narcy & Bobby Stokes** (June 27th), **Tina & Don Belden** (June 28th), and **Lisa & JD Fitch** (June 29th).

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Cheddar Cheese Ball

16	Ounces	Cream cheese, at room temperature
8	Ounces	Sharp cheddar cheese, shredded (2 cups)
2	Tablespoons	Chopped green onion
2	Teaspoons	Worcestershire sauce, or to taste
		Cayenne pepper to taste
1	C	Chopped pecans (preferably toasted)

Place the cream cheese and Cheddar cheese in a large bowl. Blend with an electric mixer until the mixture just comes together. Add the onion, Worcestershire sauce, and the cayenne pepper to taste. Continue blending until the mixture is smooth.

Shape the mixture into two small balls. Roll each ball in the pecans. Wrap in plastic wrap and chill until time to serve with crackers and fruit. Makes 2 cheese balls.

Contributed by *Philippa Jenkins*

French Toast Casserole

10	Slices	White bread
¼	Pound	Soft butter
½	Cup	Raisins
2	Teaspoons	Cinnamon
3	C	Milk
2/3	Cup	Sugar
4		Eggs
1	Teaspoon	Vanilla extract

Trim crusts and spread slices generously with butter. Cut each slice into fourths and arrange half on bottom of baking dish. Sprinkle with raisins and 1 teaspoon cinnamon. Cover with rest of bread and sprinkle with other teaspoon of cinnamon. Scald milk; remove from heat and stir in sugar until dissolved. Beat eggs thoroughly in a separate bowl. Gradually dribble milk into eggs, beating constantly. Stir in vanilla and pour over bread. Set baking dish in a pan of hot water and bake 40 to 50 minutes at 350° F or until knife inserted in center comes out dry. Serve warm with milk for a great breakfast. Printed from www.COOKS.COM

My daughters turn up their noses at bread pudding but request French Toast Casserole for breakfast!

Contributed by *Philippa Jenkins*

Homemade Crème Fraiche

You can purchase crème fraiche (or, of course, substitute heavy cream or sour cream, or a mixture of the two) but here are two easy ways to make tasty and reasonably authentic crème fraiche at home.

CREME FRAICHE I

1	C	Whipping cream (not ultra-pasteurized)
1	C	Sour cream

Whisk cream and sour cream together until completely blended. Pour into a jar, and allow to stand in a warm place until thickened – about 12 hours. Stir well, and refrigerator, covered, for 36 hours before using. Will keep 7-10 days, maybe more. Makes 2 cups.

CREME FRAICHE II

1	C	Whipping cream (not ultra-pasteurized)
3	Tablespoons	buttermilk

Pour cream and buttermilk into a large glass jar with lid. Cover and shake vigorously for 1 minute. Allow to stand in a warm place until thickened – at least 12 hours. Stir well and refrigerate for about 24 hours, or until fully thickened, before using. Will keep at least 1 week (refrigerated). Makes 2 cups.

Contributed by *Philippa Jenkins*

Candy Clay (Modeling Chocolate)

1	12-oz pkg	Candy Melts® Candy
1/4	C	Light corn syrup

Melt Candy Melts® following package directions. Add corn syrup and stir to blend. Turn out mixture onto waxed paper and let set at room temperature to dry. Wrap well and store at room temperature until needed. Candy clay handles best if hardened overnight. Candy clay will be very hard at the start; knead a small portion at a time until workable. When rolling out candy clay, sprinkle work surface with cornstarch to prevent sticking.

Contributed by *Helen Osteen*

Pat's Modeling Chocolate Demo

Modeling chocolate is made with chocolate or candy melts and corn syrup. The temperature of both ingredients needs to be the same temperature. If the corn syrup is too cold, the chocolate will seize up.

You cannot use paste colors. Use colored candy melts OR use powdered color, worked into the corn syrup.

Be careful not to overwork.

Make the modeling chocolate, and put in the refrigerator for a few minutes. It will be very hard. Break it up into chunks. Knead a little at a time, until it becomes soft and pliable.

The candy clay tastes like Tootsie rolls.



CHOCOLATE BASKET



Pour chocolate in a 6" round cake pan, 3" deep. Wash pan before you use it, and dry thoroughly. Any dampness will make the chocolate stick to the pan.

Cut sucker sticks in 3" lengths. Dip sticks in melted chocolate and lay on parchment paper.

Pour melted chocolate into cake pan to a depth of $\frac{1}{4}$ ". Use an odd number of sticks. Put sticks in place, being careful to put the flat side of the sticks to the inside of the basket. Put in the freezer.

Leave in freezer 3-4 minutes. The candy clay shrinks away from the pan, and it will slide out.

Take a roll of floral tape. Wrap the outside diameter of the basket form with the tape. Cut a piece of tape that you can use to measure each candy clay sausage so they are the correct length.



As you roll the sausage, try to keep it even – not smaller on one end.

Candy clay never gets hard. You can take an old item and reshape it.

If you overwork the clay, it will separate. If it separates, reheat with a teaspoon of honey at a time and it will come back together.

Use a makeup pad to shine the inside of the pan before you pour in the chocolate, and the outside of the basket will be shiny.

Keep a small piece of chocolate from the first strip to compare, so you can get all the strips for the basket the same size.

Use edible lacquer to make it shiny. Edible lacquer smells like nail polish remover, but it is edible.

As you weave the basket, always start at the back of the basket. Use a little water to help it stick to the upright ribs.

If it is very warm and the strips start breaking, put a little ball of chocolate as a spacer between the layers. The little balls can be removed after it dries.

If you have a little crack in the chocolate strip, work it with your hands, and your body heat will help it mold back together.

Pat prepared some thin strips of modeling chocolate, and curled them like a huge lollipop and put them in a zip lock bag. When she tried to unroll the spiral to straighten them out, they broke.

Someone asked if you could use pretzels for the uprights. If you double-dip them in chocolate, they won't break.

When the basket is woven, make 2 thin strips of candy clay, braid and use at the top of the basket to finish it off.

Fill the basket with dipped strawberries, bon bons, truffles, etc.



CHOCOLATE ROSES



Make a ball. Shape into a cone. Press down on the work surface to flatten the base.

Make one ball for the first petal.

Make 3 balls about the same size, and a little larger than the balls for the first petal.

Make 5 balls about the same size, and a little larger than the balls for the second row of petals.

If you want the rose to be larger, you can keep adding 5-petal rows.

The petals are not super thin, but you can soften the edges and make them look thinner.

To make a petal, thin one edge. Pinch and round off the other end. Use your fingers to vein the petals.

You can use cocoa as a dusting puff for humid days.

Mold the thickness of the petal into the base.

Wrap one side around the base and shape down. Pat had the top of the first petal about a half inch above the cone base. Have the petal closed at the bottom and flare a little at the top.

For the second row of petals, attach the first one a little higher (about $\frac{1}{4}$ " above the first one), and begin to roll back the petal to give it a little movement. Make the other 2 so they are about the same size. Tuck the successive petals under.

If the petals are drooping (too warm in the room), don't thin the petal as much, except right at the edge.

After you have put all the petals in place, cut off the bottom. If you want it to be at an angle, the cut the base at an angle.

Make leaves. You can use a cutter or cut them freehand.





Modeling chocolate is also known as candy clay. This is the same medium that Mike McCarey used when he taught here in 2009.





Mari Senaga (WA)

The flowers and oak leaves were made by cutting out modeling chocolate with 5 different sizes of daisy cutters, and an oak leaf cutter. Each petal and leaf was thinned and veined. Once set, the flowers and leaves were dusted with proper colors. Then flowers and leaves were arranged in the center of the prepared board.

Published in the November 2011 issue of the ICES Newsletter.

Reva Alexander-Hawk, CA - The "Little Ascot" four-tiered cake featured stacked square and round tiers. It was decorated with modeling chocolate roses and bows, and sugar paste flowers.

Published in the June 2011 issue of the ICES Newsletter.



Vanessa Araiza, CA. The wizard hat was molded from rice cereal treats and covered with modeling chocolate. The student textbooks were covered with fondant and placed on a fondant-covered board painted to look like a desktop. All other accessories were made from fondant and chocolate.

Published in the October 2010 issue of the ICES Newsletter.





The Batter Splatter Newsletter

June 2012

Volume 9 Issue 5

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

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

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

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

Meeting is June 26th at 10 AM

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

[Melissa Karbanoff](#) will demonstrate Cake Pops II.

President's Message

On the 4th Tuesday of every month, from 10am to 12noon we have our monthly meetings. We have a demonstration and then our business meeting. Occasionally we try doing something different.

Start preparing now. In July we will have a Garage Sale. This is where you can sell items you are not in need of or you may also find items you want to purchase. This garage sale is open to everyone, not just members. If you know someone that is a cake decorator, be sure to tell them about the garage sale.

Hopefully, the guest you invite will join us for the July meeting then decide they would like to become a member. The more members we have the more friends you will have.

I have been decorating for 33 years and to this day I have never met a decorator that I did not enjoy visiting with. We both have a love of the same hobby which means I enjoy talking to them as well as listening to what my new friend has to say.

Happy Decorating and hope to see you at our June meeting.

Pat Wiener

Meeting Agenda

Open – Welcome everyone

- Introduction and welcome guests

Minutes – Secretary

- Read
- Approve

Treasurer's Report; current membership total

- Read
- Approve

Pass around monthly sign-in book

Send around *demo, refreshments, question/tips & portfolio/pictures*

Thanks to June demo and snack folks

Announce who/what demo is for July: **we are having a garage sale instead of a demo.**

Old Business:

- 2012 Extravaganza, discuss committees, and establish deadlines.
- Schedule play days
- Any other???

New Business

- Any other???

Question this meeting: **Is there a piece of equipment you would like to know how to use or do you own a piece of equipment that you would like to know more about?**

- Next meetings question???

Raffle

Adjourn

May Events

We 106 members, and 85 active members. We had 28 people at the May meeting.

PJ Jenkins won the raffle, and she wasn't at the meeting. She had contributed 3 recipes for the May newsletter, and 3 tickets were put in the drawing with her name on them. Congratulations, PJ.

Dawn Parrott demonstrated an introduction to Lambeth. Thank you, Dawn, and thank you, **Kathy Brinkley**, for taking pictures during the demo while I made notes.

Upcoming Events

July 15, 2012 ~ North Texas Cake Show, Day of Sharing. Demonstrations by **Ryan Coffey, Glenda Galvez, Yvette Humbert, Ruth Rickey** and **Sylvia Wilson**. Registration \$35 before July 5th; \$45 at the door. For more information, www.northtexascakeshow.com

July 16, 2012 ~ Louisiana ICES Day of Sharing, Bossier City, LA.

July 21-22, 2012 ~ Icing on the Top Cake Show, Shreveport, LA. **Fran Tripp** and **Geneva Breaux** were big hits last year and will do an encore presentation. The fabulous **Ruth Rickey** and **Peggy Tucker** will also be demonstrating gumpaste flowers and isomalt centerpieces for us as well as putting on classes the day after the show. **Ryan Gillespie** will be making ice fly again with his amazing carving abilities. And the always astounding **Bronwen Weber** will be delighting us with her sweet creation. For more information, <http://www.facebook.com/events/284252474969686/>

July 24, 2012 ~ Garage Sale at monthly meeting. Start getting your things together. You will need to put a tag with your name and the sale price. This event can be great if everyone participates.

August 2-5, 2012 ~ ICES Convention, Reno, Nevada

August 19, 2012 ~ Austin Cake Club's Day of Sharing

September 9, 2012 ~ Cake Decorating Extravaganza



September 10-11, 2012 ~ Jason Ellis & Joshua John Russell class.

\$350 for members (may pay \$150 deposit with balance due August 10th).

Non-members will pay \$425 (may pay \$212.50 deposit with balance due August 10th).

[Supply list](#) on page 5 of this newsletter.

September 12-13, 2012 ~ Jason Ellis & Joshua John Russell class (repeat of the Monday-Tuesday class)

\$350 for members (may pay \$150 deposit with balance due August 10th).

Non-members will pay \$425 (may pay \$212.50 deposit with balance due August 10th).



Jason Ellis is a seasoned cake designer who is inspired by creativity and uniqueness of each client's special occasion. He attended Johnson and Wales University and has studied under Chefs Aaron Morgan, Carroll Dougall and Nicholas Lodge. Jason has been featured on Food Network Challenge, WE Network, Inside Edition, The Knot Magazine, NY Post and Long Island Newsday. Check out Jason's website,

<http://www.toptiersbyjasonellis.com/main/>

Joshua John Russell is a cake designer in Atlanta, Georgia. He studied baking and pastry art at Johnson and Wales University. Josh has been featured on Jezebel Magazine, and [Decadent Details: Perspectives of the Grand National Wedding Cake Competition](#) by Craig Gustafson, Kimberly Anderson, and Holly Forsberg. He has been designing cakes and sugar art for the past seven years. Josh has been featured on Food Network Challenge. <http://joshuajohnrussell.com/>



September 29-30, 2012 ~ Oklahoma State Sugar Art Show, Tulsa, OK

October 28, 2012 ~ Arlington Day of Sharing

November 4, 2012 ~ Sweet Jubilee Cake and Sugar Art Show, Denison, TX from 9 am (for cake artists and booths) and 12-6 for viewers. Demonstrations by Sylvia Wilson and Dawn Parrott. www.sweetjubileecakeandsugarartshow.com

Supply List for Masquerade Cake Project

10 inch round x 5 inch high dummy tier
8 inch round x 2 inch high dummy tier
6 inch round x 4 inch high dummy tier

Dawn has priced the dummies. The set needed for the class is \$6.25 for the set. She is willing to order them and you can pay her direct.

12 inch round cake presentation board (cake drum)

White fondant (7 lbs.)

White gumpaste (2 lbs.)

Fondant rolling mat (silicone or whatever you use)

Large rolling pin (to roll fondant)

Small rolling pin (like a Cel pin to roll gumpaste)

Cornstarch (small amount for rolling)

Fondant smoother

Piping gel (1 cup or small container)

X-Acto® knife

Medium-size leaf cutter and veiner (your choice)

Small craft sponge

Gel colors (color will be your choice so bring colors you like or a small color kit)

Piping bags (at least 2) with couplers and collars

Piping tips (#1, #2, small star tip like Ateco #13)

Small offset spatula

Shortening (small amount)

Paint brushes (small for painting metallic and large for coloring tiers)

Gold highlighter (one small container) CK Products is where you can find this

Super pearl (two small containers)

Ribbon cutter

Gumpaste veining tool

Ribbon (this will be for a little added touch.... so just bring a spool of whatever you have)

Jason & Josh will provide:

Paper towels

Vodka for painting

Mask kits for each student

Royal icing for each student

Monthly Demos and Refreshments

Contact **Dawn Parrott**, iceddreamscakes@yahoo.com (832) 421-8996, to let her know what you would like to demonstrate, or sign up at the meeting.

	Refreshments	Demonstration
June	Pat Wiener, Elizabeth Hunt & Celia Diaz	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	Celia Diaz
October	Roxana Sharp, Saint Sepulveda & Alice Lopez	Lori Gust, Marzipan
November	Bonnell Templet Rocio Gonzalez	Melissa Karabanoff, "Circus Cupcakes"
December	Christmas Party	Christmas Party

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

Birthday & Anniversary Wishes

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

Happy Anniversary to **Bonnell & James Templet** (July 3rd), **Beth & Bruce Vaughan** (July 12th), **Sandra & David Bittle** (July 17th), **Hermelanda & Arnoldo Garcia** (July 17th), and **Kathy & Gary Brinkley** (July 23rd).

Officers

Office	Office	Email Address	Phone
President	Pat Wiener	patbwiener@letsdecoratecakes.com	(713) 962-5478
Vice President	Dawn Parrott	iceddreamscakes@yahoo.com	(832) 421-8996
Secretary	Jan Hutto	pookie48@sbcglobal.net	(281) 370-6000
Treasurer	Helen Osteen	helen@osteenjewelry.com	(713) 204-3218
Parliamentarian	CJ Clay	cashinclair@aol.com	(281) 847-3172

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 (4th 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 9, 2013.

You must be a member 6 months BEFORE a class starts to be eligible for the member rate.

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 to access membership and class registration information.

We accept PayPal through HoustonCakeClub@OsteenJewelry.com.

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

Committees for 2012 Cake Decorating Extravaganza

Committee	Members	Deadline
Demonstrations	Dawn Parrott & Kathy Brinkley	
Demonstrator Gifts		
Donations/raffles/goodie bags	Casey Marchan & Lisa Fitch	
Food (Lunch)	Susie Jahn & Saint Sepulveda	
Food (Set-up & monitor breakfast & dessert table)	Elizabeth Hunt & Eunice Estrada	
Ice Chests	Guadalupe Ochoa	
Janitorial	CJ Clay	
Put raffle items in gift bags	PJ Jenkins	
Registration	Helen Osteen; Lori Gust; Debbie Lawson	
Restroom Supplies	Elizabeth Hunt & Eunice Estrada	
Set-up Raffles (Saturday)		
Set-up Sunday Morning	Dustie Davenport	
Set-up Tables (Saturday)		
Signs (put up by 7:30 am & take down)		
Iced Tea for lunch		
Soda & Water		
Sound System		
Stuff Goodie Bags (Saturday)	Hermelanda Garcia, Roxana Sharp, Guadalupe Ochoa	
Tear Down Sunday Night	Susan Shannon; CJ Clay	
Transport raffle items from storeroom	Helen Osteen, Philippa Jenkins; CJ Clay	
Vendors	Kathy Brinkley	

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.

Introduction to Lambeth (Dawn's May demo)

Lambeth is the art of piping over. Joseph Lambeth's book, Lambeth Method of Cake Decoration, is quite expensive – used books in reasonable condition start at \$400 on www.amazon.com.

Dawn suggested Modern Cake Decorating, Pulled Sugar and Candy Making: By McKinley Wilton & Norman Wilton, published 1953, which is available on www.amazon.com, starting at \$35. This Wilton book contains a lot of Lambeth. We have included 5 scanned pages, inserted after page 11 of this newsletter.

If you are really interested in Lambeth, get a fresh set of piping tips and open them up a bit. Be sure to use a dividing wheel and divide the cake in sections.

Lambeth is mostly used for competition work.

Do not overfill your bags, and make sure the icing is the right consistency.

To get a consistent border, count while you pipe. Let the icing build the shell with pressure – do not lift your hand.

Using a meringue powder royal icing recipe, start piping a shell border with tip 199.

Use your other hand to steady the piping bag.

Wipe the tip to make sure it is clean before you start piping.

With tip 101, put the wide end next to the shell & pipe a ruffle on one side, then turn and ruffle the other side.



Use tip 4 to pipe a circle and swirl to the next shell.

Use tip 3 and pipe over the last row, letting the icing fall so it won't be flat. You have more control when you allow the icing to fall.

Use tip 2, and finally use tip 1 to overpipe. The Lambeth method always has 5 rows.

You can use a damp brush to maneuver the royal icing if one of the layers is not lined up.

Using tip 199, pipe a large puff that looks like an oyster or clam. Pipe straight up until you are ready to end the shell, and then pull the tip back. In this case, you do want a point.

Pipe 4 layers of drop strings on top, starting with a tip 4, then tips 3, 2 and 1. Add a dried royal icing drop flower.

Then pipe a smaller and shorter puff, and put a tail on it.



Use tip 16 to pipe a graduated ruffle. Then pipe again with more pressure to make it puffier.

Pipe the third graduated ruffle on the side. Then pipe a graduated ruffle on the top to meet the one on the side.

Pipe a line in the icing between the side ruffle and the top ruffle. The line has to be perfect for the foundation or everything will be off.

Begin overpiping layers with tip 4, then tip 3, 2 and 1. Use a damp brush to correct lines if one is not in place.





For the next row, pipe a tibe tipe 14 shell, then tip 4 drop strings. Pipe drop strings on the shell on the side, with tipe 3, 2 and then 1 on top of the rows, until you have the 5 layers.

Then add royal icing drop flowers. Where they connect, pipe teardrop strings with tipe 2.1

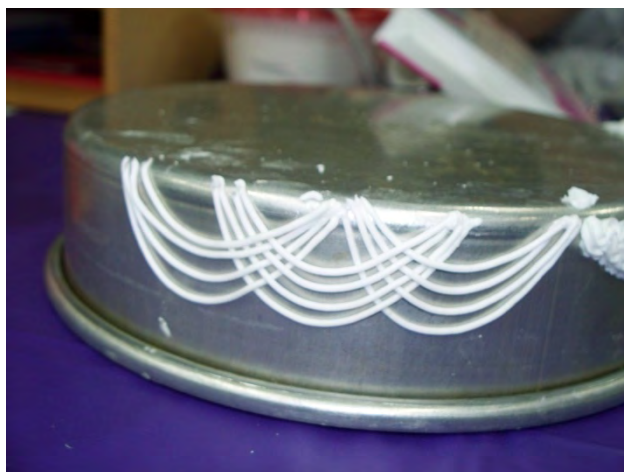
With tip 2, pipe drop strings. Pipe and let them fall.

Start the second string in the center and make overlapping strings.

The second row will be a little shorter, and the third row will be even shorter.

Dawn would probably do a set of 5.

Use tip 1 if you are putting drop strings between piped shells on the side.



Play Days Requested

Sugar Veil
Sugar Bottles
Topsy Turvy Cakes
Airbrush (May 20, 2012)
Modeling Tools
Modeling Chocolate
Animal Figures

Stenciling
Cricut
Tropical Flowers
Cookie Cutters
Luster Dust
Buttercream Transfers
Stringwork



ROPE BORDER

The Rope Border is almost self-explanatory. A No. 30 star tube was used for this border, but any size may be used. The first step is to make a slight S with the Star

Tube. The second S is started at the lower left side of the first S, giving the border a rope effect.



BULB BORDER

This is made in the same manner as the Shell Border, using a No. 8 tube. Finish it off with an outer edge and

a small double drop string border, using a No. 3 tube.



FRENCH PLUM BORDER

Use a large Star tube to make the star-like drops. Make them close together. Pipe a three-quarter circle around the top of the star with a No. 16 tube. Overpipe

the three-quarter circle, using a No. 3 tube. Then place the leaves on with the use of a No. 67 Leaf tube.



ALTERNATING PLUM BORDER

Use a No. 16 Star tube for the alternating curves. The pressure must be diminished at the end of each plum. Use the same tube and go over the plums apply-

ing very little pressure. The entire border is then overpiped with a No. 3 tube, using a contrasting color.



STAR DROP BORDER

Use a No. 199 tube for the Star drops. Hold the tube perpendicular to the cake and 1/16 of an inch up. By merely squeezing—then relaxing pressure the star is

formed. Use a small Star tube for the outer edge and overpipe this with a No. 3 tube. A very fine cone is used to make the small circle in the middle of the star.



SHELL BORDER WITH FLUTED EDGE

This border is normally used around the base of a wedding cake. The shell is made with a No. 199 tube. The fluted edge is made with a No. 104 tube in the same manner as the outer edge described in the Star Drop Border. The difference is in the ruffles of the edge,

which is accomplished by a slight back and forth motion as you move your tube along. The lower, outer edge is self-explanatory. A contrasting color should be used for the fluted edge.



SHELL BORDER WITH "S" SCROLL

After completing the shell, the "S" border is put on with a No. 3 tube. Use a contrasting color. By taking a close look you will see that the "S" is started at the front of the shell and passes across and back to the second

shell. Notice carefully where the second "S" is started. This border is completed with the "S" Scroll. If you care to go into more detail; you may do so as shown above.

A FEW WORDS ABOUT STRING WORK

Before we go on to the next group of borders we want to give you a few hints on STRING WORK. This type of border is frequently referred to as being difficult. This, we can assure you, is not the case. Actually string work is easy. The most important thing about String Work is to use the proper icing . . . Royal or Boiled, thinned down to the proper consistency. If your icing is too thin or soft it will not hold together. If it is too stiff it will not string out or flow smoothly. It must be just right. For practice we suggest that you work from the sides of

a cookie pan or similar object, standing it in an upright position.

Once you have mastered the first drop border the rest will become an effortless movement of repetition. Each string drops slightly below the other in a smooth exactness as though it were put on by machine. This is string work. You must settle for nothing less.

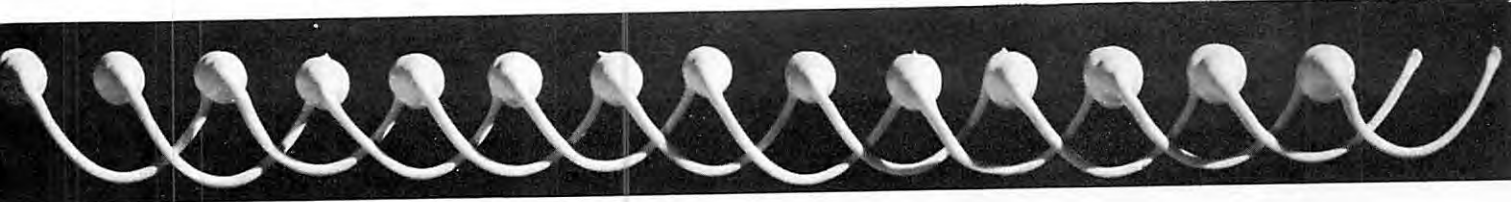
For all of the following string work use a small cone with a No. 3 tip filled with slightly thinned-down boiled icing.



SINGLE DROP BORDER

Practice on upright pan. Use the top of your pan as a guide line. Touch the pan with the tip of your tube and start squeezing with an even pressure. Do not move your cone down over the drop. Let gravity pull your string down. Move your string over about 1½ inches

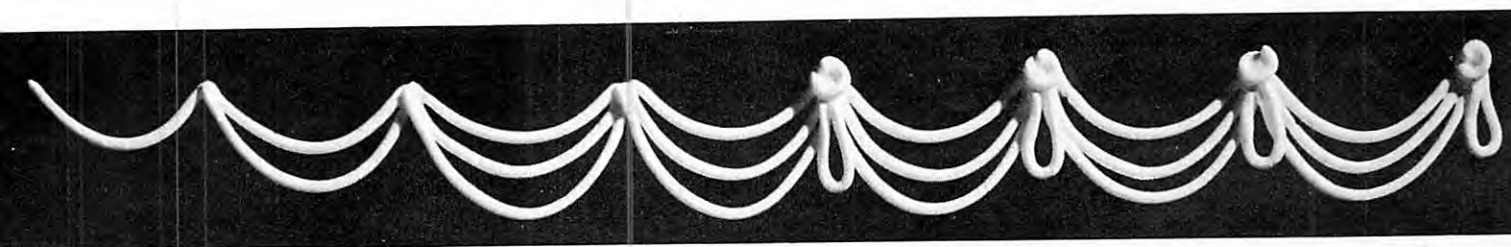
as you squeeze and let the strings drop about one inch. Your hand should be at the top of the pan at all times. If you follow the drop down with your tube it is impossible to get uniform string work, especially in the longer string work.



EXTENDED DROP BORDER

Hold the No. 3 tube perpendicular to the pan. A small point is built up by a steady pressure on the cone. After the point is built up, move the tube away from the pan. Continue with an even pressure and let the string drop down in the same manner as described in the above border. The next mound, or point, is started right

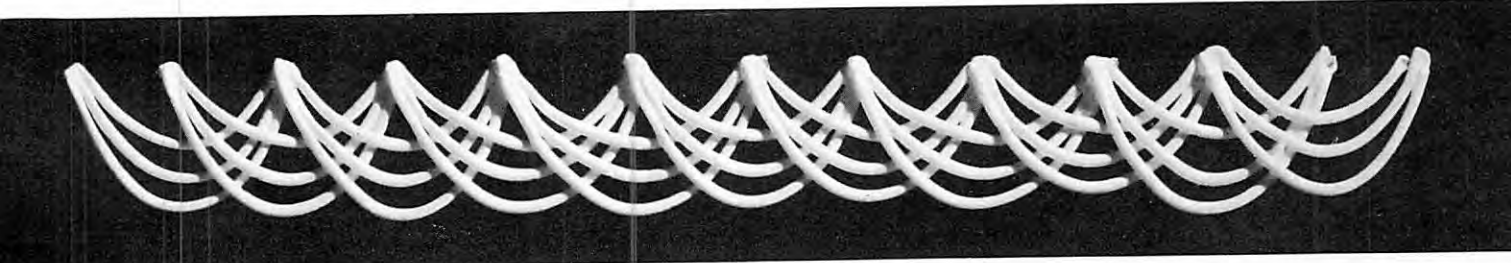
in the center of the first drop. Follow this procedure around the entire cake. This Extended Border should stand out approximately $\frac{1}{2}$ inch from the side of your pan or cake. For this border to extend properly, the icing should be a little stiffer than for your normal string work.



STRING QUADRUPLICATE BORDER

This drop border is spaced about two inches apart. Steps 1, 2, and 3 (beginning at the left of the illustration) show the procedure of dropping each string slightly below the other. Note, each string starts and

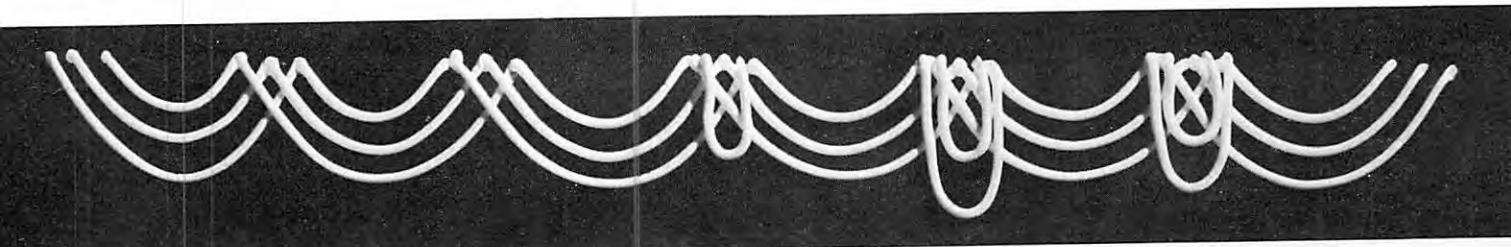
finishes at the same point. A small drop is placed between each of the connecting points and then a circle on top.



TRIPLE DROP BORDER

Start this border in the same manner as the string Quadruplicate Border. The second three drops are started in the middle of the first one. The third three

drops are started directly on the end of your first as shown in the fourth step on the above illustration.



STRING QUINTET BORDER

Each drop is started directly below the other. The smallest, which is the center, is dropped first. Note—the other two strings *do not* start or finish as in the above border. After completing the first three drops, start the second series by dropping the small string first. Notice

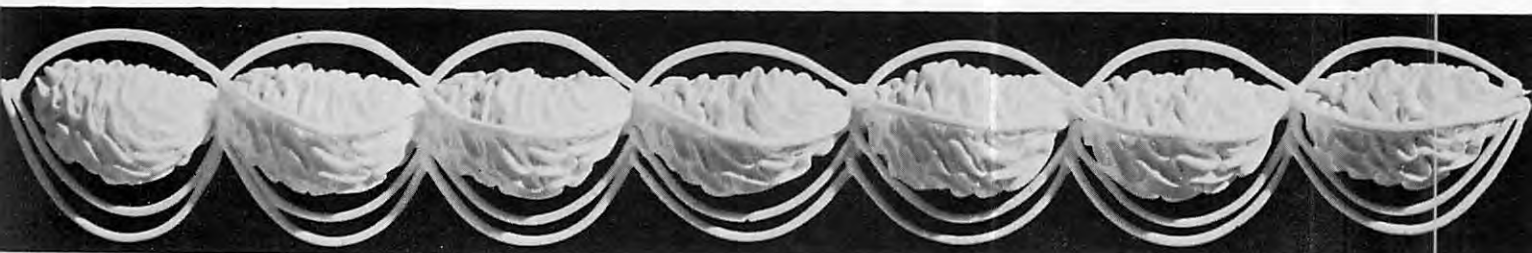
this small string is started by attaching it to the last and longest string of the first series. The No. 2 string is connected to the center string of the first series and so on. Steps 3 and 4 illustrate the other two strings that are draped in to complete the String Quintet.



DRAPED GARLAND WITH FLUTED EDGE

Using a No. 3 tube a guide line is first dropped around the entire cake, as shown in step No. 1. Then using a No. 104 tube, the fluted edge is finished in the following manner: The heavy end of the tube touches the guide line, the small end stands out and down. Using an even pressure on the cone, move the tube in a back and forth

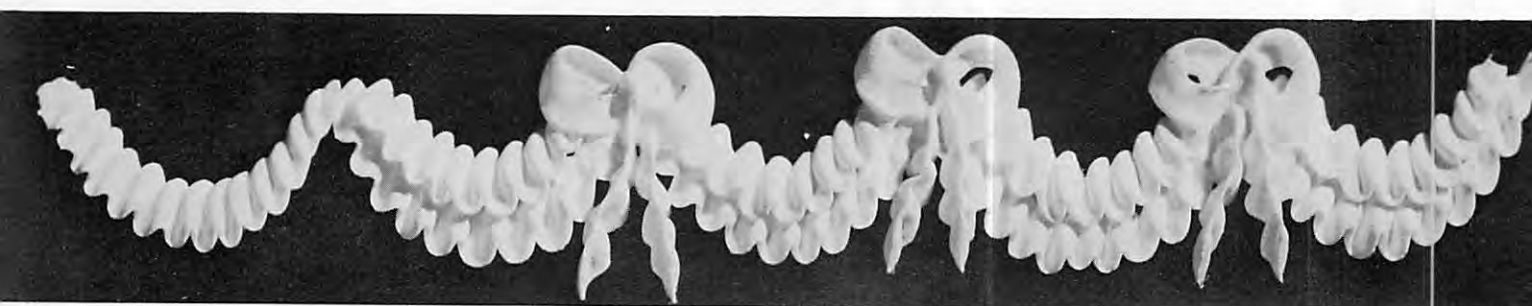
motion along the guide line. After this is completed the border is then finished off in the same manner as the Dropped Crescent-Side Border. We suggest that you practice the fluted edge on the side of an upright pan a few times before attempting to put this border on your cake.



FULL GARLAND

Using a No. 30 star tube fill a large bag with white icing. Practice this border a few times on the side of an upright pan before attempting to place it on the cake. Hold the tube perpendicular to the side of your cake. Using a constant pressure, move the tube slowly away from the cake as the icing builds up, start back to the cake and diminish your pressure. Notice this garland border starts small, is built out heavy, and then goes

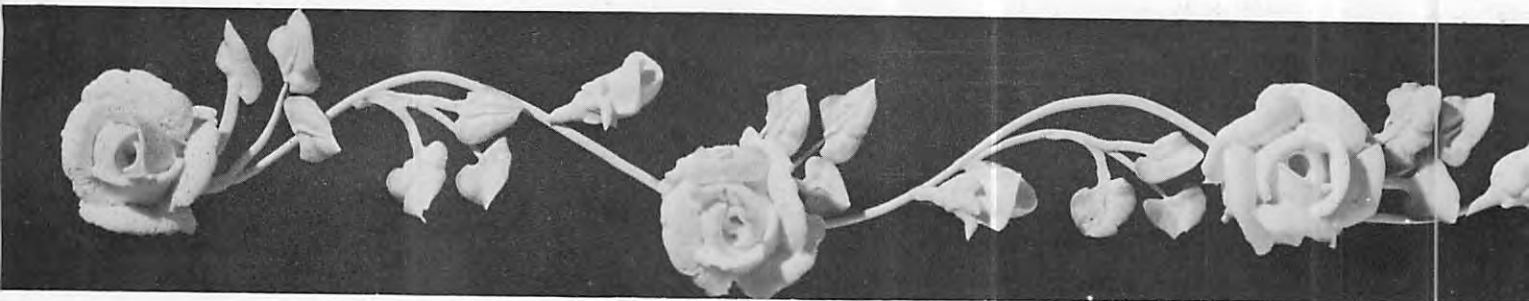
back to the cake small again. When you start the second garland, you will have a tendency to crowd it against the first one. Your pressure must be started again very lightly. Move away from the side of the cake, build up the pressure, relax pressure and return to the cake. Continue this garland around the entire cake. After this is completed, the double dropped string work is put on using a No. 3 tube.



RIBBONETTE BORDER

This border is completed entirely with a No. 104 tube. If you desire, you may strip the tube on the narrow side with a pastel colored icing and fill the remainder of the tube with white icing. The heavy end of the tube touches the cake; the small end stands out and down. Using a uniform pressure move the tube in an up and down motion as shown in step No. 1. After completing this movement around the entire cake, the second ribbonette is worked on in exactly the same manner

slightly above the first one. The next step is to complete the bows. To complete this bow, your tube must be touching the cake slightly at all times. With a constant pressure on the cone, make a figure eight moving the cone very slowly. This completes the bow. Place your tube at the center of the bow and come down with the strings. If your bow has a tendency to fold up it is because your tube is not touching the side of the cake.



ROSE BORDER

A delicate green stem is first piped around the side of your cake using a No. 3 tube. The leaves are then piped on using a No. 67 leaf tube also in the delicate green

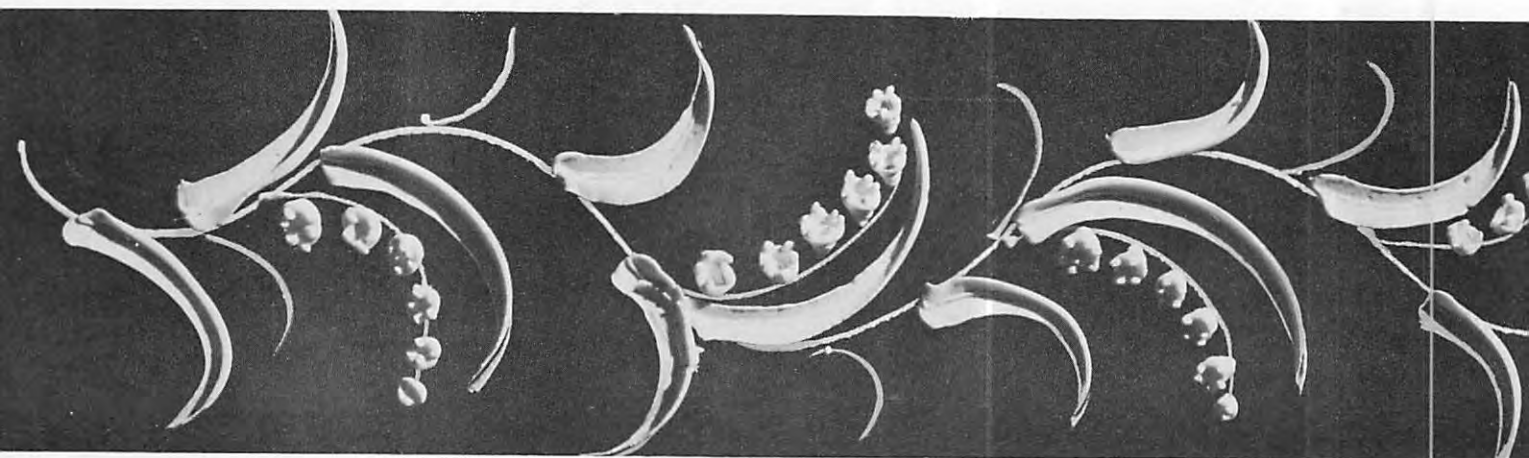
color. The rose buds and the dainty roses should be made up ahead of time and put on after drying. This is used normally on large anniversary or wedding cakes.



SHELL VARIATION BORDER

The shell border was made with a No. 199 tube. This border is fairly large or heavy and should be used around the base of your decorated cakes. The fluted edge on the bottom portion of the border is done with a No. 104 tube stripped with a delicate color on the narrow side. The heavy end of the tube touches the border. The small end stands out slightly. With a con-

tinuous pressure move the tube along the shell using a slight back and forth motion in your movement. This gives the ruffled affect. The upper portion of the shell is finished off with a No. 2 tube. Make a series of back and forth motions following the curve of the shell to complete the edging of the border.



LILY OF THE VALLEY VARIATION BORDER

This is made in almost the same manner as the Lily of the Valley Border. It is a little more complicated and is placed on the side of a cake where you have more area to work in. The leaves are put on with the

use of a No. 67 leaf tube. Instead of putting the lilies directly on the leaves as we did before we first draw a fine stem from the vine. The lilies are then piped on the stems.



The Batter Splatter Newsletter

July 2012

Volume 9 Issue 6

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

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

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

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

Meeting is July 24th at 10 AM

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

Garage Sale – bring those items “you loved so much, you bought them twice,” as Lori says, along with the gently used items you no longer use. Mark the price you want for the article, and your name. This is a great way to purchase items you need.

This can be a wonderful event if everyone participates. You still have time to gather the things you would like to sell.

Meeting Agenda

Open – Welcome everyone

- Introduction and welcome guests.
- Question this meeting: **Is there a piece of equipment you would like to know how to use or do you own a piece of equipment that you would like to know more about?** Bring it to the meeting.
- Next meetings question???

Minutes – Secretary

- Read
- Approve

Treasurer's Report; current membership total

- Read

- Approve

Pass around monthly sign-in book

Send around *demo, refreshments, question/tips & portfolio/pictures*

Thanks to June snack folks

Announce who/what demo is for August: Rocio Gonzalez is demonstrating.

Old Business:

- 2012 Extravaganza, need demonstration topics so we can get flyers prepared and distributed.
- Discuss Jason & Josh classes. Only have 12 in first class and 3 in last class.
- Reschedule chocolate ganache mini-class
- Establish more consistent manner for setting members-only rates for classes.
- Any other???

New Business

- Any other???

Raffle

Adjourn

June Events

We 108 members, and 87 active members. We had 30 people at the June meeting.

Melissa Karabanoff demonstrated cake pops, and gave us some wonderful ideas. Thank you, Melissa.

Upcoming Events

July 21-22, 2012 ~ Icing on the Top Cake Show, Shreveport, LA. **Fran Tripp** and **Geneva Breaux** were big hits last year and will do an encore presentation. The fabulous **Ruth Rickey** and **Peggy Tucker** will also be demonstrating gumpaste flowers and isomalt centerpieces for us as well as putting on classes the day after the show. **Ryan Gillespie** will be making ice fly again with his amazing carving abilities. And the always astounding **Bronwen Weber** will be delighting us with her sweet creation. For more information, <http://www.facebook.com/events/284252474969686/>

July 24, 2012 ~ Garage Sale at monthly meeting. Start getting your things together. You will need to put a tag with your name and the sale price. This event can be great if everyone participates.

August 2-5, 2012 ~ ICES Convention, Reno, Nevada

August 19, 2012 ~ Austin Cake Club's Day of Sharing. **Alan Dunn** (England), **Lorraine McKay** (Scotland), **Kathleen Lange**, **Dawn Parrott**, and **Yvette Humbert** are scheduled to demonstrate. Register early: <http://dos.capitalconfectioners.com/registration.php>

September 9, 2012 ~ Cake Decorating Extravaganza at San Jacinto College, Central Campus, 8060 Spencer Highway, Pasadena TX 77505. Demonstrators will be **Jason Ellis & Joshua John Russell, Kathleen Lange, Ruth Rickey, and Edward Frys.** Early registration will be \$35 before September 1st. Registration at the door will be \$45.



September 10-11, 2012 ~ Jason Ellis & Joshua John Russell class.

\$350 for members (may pay \$175 deposit with balance due August 10th).

Non-members will pay \$425 (may pay \$212.50 deposit with balance due August 10th).

September 12-13, 2012 ~ Jason Ellis & Joshua John Russell class (repeat of the Monday-Tuesday class)

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Jason Ellis is a seasoned cake designer who is inspired by creativity and uniqueness of each client's special occasion. He attended Johnson and Wales University and has studied under Chefs Aaron Morgan, Carroll Dougall and Nicholas Lodge. Jason has been featured on Food Network Challenge, WE Network, Inside Edition, The Knot Magazine, NY Post and Long Island Newsday. Check out Jason's website,

<http://www.toptiersbyjasonellis.com/main/>

Joshua John Russell is a cake designer in Atlanta, Georgia. He studied baking and pastry art at Johnson and Wales University. Josh has been featured on Jezebel Magazine, and Decadent Details: Perspectives of the Grand National Wedding Cake Competition by Craig Gustafson, Kimberly Anderson, and Holly Forsberg. He has been designing cakes and sugar art for the past seven years. Josh has been featured on Food Network Challenge. <http://joshuajohnrussell.com/>



September 29-30, 2012 ~ Oklahoma State Sugar Art Show, Tulsa, OK. This year's presenters will be Martin Howard (NYC), <https://www.facebook.com/pages/Pastry-Chef-Martin-Howard/144098398973495>, Orlando Serrano and Miguel Garcia, http://www.oklahomasugarartists.com/celebrity_demonstrators.htm

October 28, 2012 ~ Arlington Day of Sharing

November 4, 2012 ~ Sweet Jubilee Cake and Sugar Art Show, Denison, TX from 9 am (for cake artists and booths) and 12-6 for viewers. Demonstrations by Sylvia Wilson and Dawn Parrott. www.sweetjubileecakeandsugarartshow.com

April 27-28, 2013 ~ North Texas Cake Show. Mark the date.

Monthly Demos and Refreshments

Contact **Dawn Parrott**, iceddreamscakes@yahoo.com (832) 421-8996, to let her know what you would like to demonstrate, or sign up at the meeting.

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

Birthday & Anniversary Wishes

Happy Birthday to **Tammy Budziak** (August 1st), **Phyllis Pickar** (August 8th), **Sandra Bittle** (August 9th), **Kathy Brinkley** (August 9th), **Lori Gust** (August 20th), and **Fannie Soileau** (August 21st).

Happy Anniversary to **Edit and Elias Farris** (August 6th), **Susie & Manuel Araya** (August 13th), **Kimberly & Bruce Warren** (August 15th), **Helen & Jackie Osteen** (August 22nd), **Maricela & Jose Vilchis** (August 26th), and **Debra & Christopher Singletary** (August 29th).

Play Days Requested

Sugar Veil
Sugar Bottles
Topsy Turvy Cakes
Airbrush (May 20, 2012)
Modeling Tools
Modeling Chocolate
Animal Figures
Ganache (reschedule)

Stenciling
Cricut
Tropical Flowers
Cookie Cutters
Luster Dust
Buttercream Transfers
Stringwork

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Restroom Supplies	Elizabeth Hunt & Eunice Estrada	
Set-up Raffles (Saturday)		
Set-up Sunday Morning	Dustie Davenport	
Set-up Tables (Saturday)		
Signs (put up by 7:30 am & take down)		
Iced Tea for lunch		
Soda & Water		
Sound System		
Stuff Goodie Bags (Saturday)	Hermelanda Garcia, Roxana Sharp, Guadalupe Ochoa	
Tear Down Sunday Night	Susan Shannon; CJ Clay	
Transport raffle items from storeroom	Helen Osteen, Philippa Jenkins; CJ Clay	
Vendors	Kathy Brinkley	

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.

Cake Pops



Melissa uses the Dream Whip recipe for her cakes. To one cake mix, add 1 small pudding mix, 1 envelope of dream whip, 1 cup water, 4 eggs, and your choice of flavoring. Be sure to beat for at least 4 minutes – 7 minutes is better. This makes a very moist cake with a tight crumb.

Break up the cake with your hands. Melissa bakes the night before she wants to make the cake pops.

Add about 2 tablespoons of canned frosting or your favorite buttercream. Mix into the cake crumbs with a spoon.

Melissa has been asked to use filling in the cake pops, but they won't hold together.



Mixture should hold together.

For "Hello, Kitty" cake pops, shape the head by hand. They are a slightly flattened oval.

Put them in the freezer for a few minutes before you dip them.



If you use cookie cutters to shape the cake pops, make a "patty" about the same thickness as your cookie cutters. Dust the cutter with cornstarch, and fill the cutter completely full. Push the cake mixture out with your fingers.

These cutters that Melissa used were close to 1".

Put them in the freezer for at least 15 minutes before you dip them.

Put the sprinkles on a small plate or bowl so they are ready before you start dipping.





Almond Bark (also known as vanilla flavored candy coating) is an artificial chocolate made with vegetable fats instead of cocoa butter and with coloring and flavors added. It can be found in 1.5 pound packages, in blocks, or in round discs where candy supplies are sold.

The store brand works just fine. You can use Americolor cake coloring to change the color.

If you need black candy coating, add candy color to brown bark.

Take a few of the cake pops out of the freezer at a time. Dip the stick into the melted chocolate, insert the stick in the cake pop, and pour melted chocolate over the piece until it is well-covered.

Hold onto the stick and let it drip into the bowl while you add sprinkles for decorations.

For Hello, Kitty, use a #12 tip and cut out yellow fondant circles. Roll into an oval shape for the nose.



FLOWER: Dip in colored bark and add mini M & M's for the flower center.

WEDDING CAKE: dip in colored bark. Put a candy heart at the top, and sprinkle with sanding sugar.

HIGH HEEL: dip in colored chocolate and sprinkle with sanding sugar.

13 Ways to Ruin a Pound Cake

Not reading the entire recipe. Carefully read through the entire recipe, and prepare any special ingredients, such as chopped fruits or toasted nuts, before mixing the batter.

Substituting store brands. Prepare the recipe as directed, and use name-brand ingredients. Store brands of sugar are often more finely ground than name brands, yielding more sugar per cup, which can cause the cake to fall. Store brands of butter may contain more liquid fat, and flours more hard wheat, making the cake heavy.

Not measuring accurately. Be sure to use dry measuring cups for flour and sugar. Spoon flour into the cups and lightly level with the straight edge of a small offset spatula or knife. Extra sugar or leavening causes a cake to fall; extra flour makes it dry.

Using ingredients straight from the refrigerator. For maximum volume, have ingredients at room temperature. We like to premeasure our ingredients and assemble them in the order listed. That way, if interrupted, you're less likely to make a mistake.

Beating butter too fast. Beat softened butter (and cream cheese or vegetable shortening) at medium speed with an electric mixer until creamy. This can take from 1 to 7 minutes, depending on the power of your mixer. Gradually add sugar, continuing to beat until light and fluffy. These steps are important because they whip air into the cake batter so it will rise during baking.

Overbeating the eggs. Add eggs, one at a time, beating just until the yolk disappears. Overbeating the eggs may cause the batter to overflow the sides of the pan during baking or create a fragile crust that crumbles and separates from the cake as it cools.

Overmixing the batter. Always add the dry ingredients alternately with the liquid, beginning and ending with the dry ingredients. This will help to ensure that the dry and wet ingredients are evenly distributed throughout the batter. Mix just until blended after each addition. Overmixing the batter creates a tough, rubbery cake.

Using the wrong type of cake pan. Pound cake recipes calling for a tube pan won't always fit in a Bundt pan. (Tube pans have straight, high sides, while Bundt pans are more shallow and fluted.) Although both may measure 10 inches in diameter, each holds a different amount of batter. We also found that some 10-inch tube pans hold 12 cups of batter while others hold 14 or 16 cups. The same pound cake recipe rises and bakes differently in each pan. When unsure of size, use a cup measure to fill the cake pan with water to determine the pan's capacity.

Greasing your pan with cooking spray. Grease cake pans with solid vegetable shortening, such as Crisco, and always dust with flour—a slippery surface keeps the batter from rising to its full volume.

Trusting your oven's temperature setting. Use an oven thermometer to check your oven's temperature for accuracy. Many home ovens bake hotter or cooler than the temperatures to which they're set.

Opening the oven door before it's done. Place the cake pan in the center of the oven, and keep the door closed until the minimum baking time has elapsed. If the cake requires more baking, gently close the oven door as soon as possible after testing to prevent jarring and loss of heat—both can cause a cake to fall if it's not done.

Taking the cake out of the oven too early or too late. Test for doneness by inserting a long wooden pick into the center of the cake. It should come out clean, with no batter or wet crumbs clinging to it. (Some cakes will have a crack in the center that appears wet even when fully cooked so avoid this area when testing.)

Removing the cake from the pan too early or too late. After removing from the oven, place the pound cake, right side up, in the pan on a wire rack, and let cool for 10 minutes away from drafts. This allows the cake to become firm enough to remove from the pan without breaking apart. Cooling too long in the pan will cause the cake to be damp and stick to the pan. Remove pound cake from pan to wire rack, and let cool completely.

<http://www.southernliving.com/food/how-to/how-13-ways-to-ruin-a-pound-cake-00417000076773/page16.html>

Contributed by *Helen Osteen*

Mexican Chocolate Pound Cake

8	Ounce	Package semisweet chocolate baking squares, chopped*
1	Cup	Butter, softened
1-1/2	Cup	Granulated sugar
4	Large	Eggs
1/2	Cup	Chocolate syrup
2	Teaspoons	Vanilla extract
2-1/2	Cups	All purpose flour
1	Teaspoon	Ground cinnamon
1/4	Teaspoon	Baking soda
1/8	Teaspoon	Salt
1	Cup	Buttermilk
		Powdered sugar (optional)
		Toasted sliced almonds for garnish

Preheat oven to 325°. Microwave chocolate baking squares in a microwave-safe bowl at HIGH 1 minute and 15 seconds or until chocolate is melted and smooth, stirring at 15-second intervals. Beat butter at medium speed with a heavy-duty electric stand mixer 2 minutes or until creamy. Gradually add granulated sugar, beating 5 to 7 minutes or until light and fluffy. Add eggs, 1 at a time, beating just until yellow disappears after each addition. Stir in melted chocolate, chocolate syrup, and vanilla until smooth.

Combine flour and next 3 ingredients; add to butter mixture alternately with buttermilk, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Pour batter into a greased and floured 10-inch (14-cup) tube pan.

Bake at 325° for 1 hour and 10 minutes or until a long wooden pick inserted in center of cake comes out clean. Cool in pan on a wire rack 10 to 15 minutes; remove from pan to wire rack, and let cool completely (about 1 hour and 30 minutes). Sprinkle with powdered sugar, if desired. Serve with Mexican Chocolate Sauce. Garnish, if desired.

*2 (4.4-oz.) packages Mexican chocolate, chopped, may be substituted. Omit ground cinnamon. Southern Living tested with Nestle Abuelita Marqueta Mexican chocolate.

<http://www.myrecipes.com/recipe/mexican-chocolate-pound-cake-50400000107560/>

MEXICAN CHOCOLATE SAUCE:

8	Ounce	Package semisweet chocolate baking squares, chopped*
3/4	Cup	Whipping cream
2	Teaspoons	Light brown sugar
1/4	Teaspoon	Ground cinnamon
1/4	Teaspoon	Almond extract
	Pinch	Salt
1	Tablespoon	butter

Cook first 6 ingredients in a small saucepan over low heat, whisking occasionally, 3 to 4 minutes or until mixture is smooth and chocolate is melted. Remove from heat. Whisk in butter until melted. Serve immediately.

<http://www.myrecipes.com/recipe/mexican-chocolate-sauce-50400000107561/>

Contributed by *Helen Osteen*

Paula Dean's Mama's Pound Cake

2	Sticks	Butter, plus more for the pan
1/2	Cup	Vegetable shortening
3	Cups	Sugar
5		Eggs
3	Cups	All-purpose flour, plus more for the pan
1/2	Teaspoon	Fine sale
1/2	Teaspoon	Baking powder
1	Cup	Milk
1	Teaspoon	Vanilla extract

Preheat oven to 350 degrees F. With a mixer, cream butter and shortening together. Add sugar, a little at a time. Add eggs, 1 at a time, beating after each addition. Stir dry ingredients together in a bowl and add to mixer alternately with milk, starting with the flour and ending with the flour. Mix in vanilla. Pour into a greased and floured tube pan and bake for 1 to 1 1/2 hours, until a toothpick inserted in the center of the cake comes out clean.

<http://www.foodnetwork.com/recipes/paula-deen/mamas-pound-cake-recipe/index.html>

Contributed by *Helen Osteen*

Perfect Pound Cake

3	Sticks	Butter
3	Cups	Sugar
5		Eggs
1	Teaspoon	Butter flavoring
2	Teaspoons	Lemon flavoring
3	Cups	All-purpose flour
1	Cup	Sprite, 7-Up or Sierra Mist

Preheat oven to 325 degrees. Cream butter. Add sugar, 1 cup at a time, mixing after each addition. Add eggs, 1 at a time, mixing after each addition. Add butter and lemon extracts

and mix well. Add flour, 1 cup at a time, mixing well after each addition. Add soft drink, then mix together until combined. Scrape sides of bowl, then mix briefly.

Pour into a greased Bundt pan and bake for 1 hour to 1 hour 10 minutes, until the cake is no longer jiggly.

Remove cake from oven and invert pan until cake drops out. Slice and chow down!

<http://thepioneerwoman.com/cooking/2010/01/perfect-pound-cake/>

Contributed by *Helen Osteen*

French Buttercream Frosting

1	Cup	Unsalted butter
1/2	Cup	Shortening
2	Cups	Confectioners' sugar
1	Teaspoon	Vanilla extract
1/4	Teaspoon	Butter flavored extract
1/2	Cup	Heavy whipping cream
4	Tablespoons	All-purpose flour

This is a classic French Buttercream recipe, rich and light. It's worth the time and effort!

Mix heavy cream and flour in a small bowl. Heat the mixture in the microwave for 45 seconds on high. Set aside to cool.

In a mixing bowl, combine butter, shortening, confectioner's sugar, vanilla extract and butter extract.

Using an electric mixer, beat on low until combined. Then beat on medium speed for 6-8 minutes.

Next add the heavy cream mixture, and beat on medium speed for another 10 minutes. Mixture will appear soupy at first, but will become fluffy.)

Contributed by *Retta Pryor*

Homemade Pumpkin Bread

15	Ounce	Can pumpkin puree
4		Eggs
1	Cup	Vegetable oil
2/3	Cup	Water
3	Cups	White sugar
3-1/2	Cups	All-purpose flour
2	Teaspoons	Baking soda
1-1/2	Teaspoons	Salt
1	Teaspoon	Ground cinnamon
1	Teaspoon	Ground nutmeg
1/2	Teaspoon	Ground cloves
1/4	Teaspoon	Ground ginger

Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 7 x 3 inch loaf pans.

In a large bowl, mix together pumpkin puree, eggs, oil, water and sugar until well blended. In a separate bowl, whisk together the flour, baking soda, salt, cinnamon, nutmeg, cloves and ginger. Stir the dry ingredients into the pumpkin mixture until just blended. Pour into the prepared pans.

Bake for about 50 minutes in the preheated oven. Loaves are done when toothpick inserted in center comes out clean.

Contributed by *Retta Pryor*

Peanut Butter Cake

1	Cup	Peanut butter, creamy
2	Cups	Sugar
1	Teaspoon	Vanilla
2	Cups	All-purpose flour, sifted
1/4	C	Shortening
3		Eggs
1	Cup	Milk
1	Tablespoon	Baking powder

Cream peanut butter, shortening and sugar.

Add eggs and vanilla. Mix well.

Alternate sifted flour with baking powder and milk

Pour into 9 x 13 pan; bake at 350 degrees until done.

FROSTING:

2	Cups	Sugar
1	Cup	Milk
18	Ounces	Peanut butter
1	Teaspoon	Vanilla

Cook milk and sugar to soft ball stage; add vanilla; add peanut butter; stir to spreading consistency. Beat until it starts to lose its gloss.

If too thick, add a little milk 1 T. at a time. If too thin, add peanut butter.

Spread on cooled cake.

Contributed by *Retta Pryor*

Almond Praline Cheesecake

3/4	Cups	Graham cracker crumbs
1/2	Cup	Slivered almonds, toasted*, and finely chopped
1/4	Cup	Firmly packed brown sugar
1/4	Cup	Butter, melted
3	8-ounce	Packages cream cheese, softened
14	Ounce	Eagle Brand® Sweetened Condensed Milk

3 Large Eggs
1 Teaspoon Almond extract

HEAT oven to 300° F. Combine graham cracker crumbs, almonds, brown sugar and butter in medium bowl; press firmly into bottom of ungreased 9-inch spring form pan or 13 x 9-inch baking pan.

BEAT cream cheese until fluffy in large bowl. Gradually beat in sweetened condensed milk until smooth (do not overbeat). Add eggs and almond extract; mix well. Pour over crust.

BAKE 55 to 60 minutes or until center is set. Cool. Top with Almond Praline Topping. Chill.

ALMOND PRALINE TOPPING:

1/3 Cup Firmly packed dark brown sugar
1/3 Cup Heavy cream
1/2 Cup Chopped, toasted slivered almonds

COMBINE brown sugar and cream in small saucepan. Cook and stir until sugar dissolves. Simmer 5 minutes or until thickened. Remove from heat; stir in 1/2 cup chopped, toasted slivered almonds. Spoon evenly over cheesecake. (For 13 x 9-inch pan, double all topping ingredients; simmer 10 to 12 minutes or until thickened).

*To toast almonds: Place almonds in dry nonstick skillet; cook over medium heat, shaking pan until nuts are lightly browned.

Contributed by *Retta Pryor*

Snap Brownies

4 Cups Crisco® Original No-Stick Cooking Spray
4 Cups Graham cracker crumbs
2 cans 14-ounce Eagle Brand® Sweetened Condensed Milk
3-1/2 Cups Semisweet chocolate chips
1/4 Cups Butter, melted
1 Teaspoon Vanilla extract

HEAT oven to 350° F. Spray a 13 x 9-inch baking pan with no-stick cooking spray.

COMBINE graham cracker crumbs, sweetened condensed milk, chocolate chips, butter and vanilla in large bowl. Mix until blended. Spread evenly in prepared pan.

BAKE 25 to 30 minutes. Cool. Cut into bars.

Contributed by *Retta Pryor*

Quick 'n' Creamy Pudding

1 can 14-ounce Eagle Brand® Sweetened Condensed Milk
2-1/2 Cups Cold water
2 boxes 4-serving Packages instant pudding mix, any flavor
1 cup (1/2 pint) Heavy cream, whipped

COMBINE sweetened condensed milk and water in large bowl. Add pudding mixes. Beat well. Fold in whipped cream. Spoon into individual serving dishes.

CHILL. Store covered in refrigerator.

Contributed by *Retta Pryor*

Tootsie Roll/Chocolate Leather

1 Container Marshmallow Fluff
1 Container Almond Bark

Microwave the fluff IN the container for 5 seconds. Makes it easier to slide out. Scoop it into a bowl and chopped almond bark (the smaller the better). Microwave that at 20 second intervals, stirring in between, until all chocolate has melted. Should take about 1-2 minutes. (Be careful! The marshmallow expands. Make sure to use a large bowl.) It will look all stringy and weird. That is a good thing! Allow it to cool for about 5 minutes and knead out the excess oil. I do this over the sink so that the oil has a place to drop. Add a little Dawn and some hot water and the oil disappears. Work in small batches and have a piece of plastic wrap handy to place the kneaded leather. Do not try to remove all of the oil. When it starts getting sticky, then it's done. Wrap in the plastic wrap and allow to cool overnight. Cut off the amount you want to use, knead to re-soften and then work it the same way you would modeling chocolate.

Contributed by *Lisa Fitch*

Membership Benefits

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- our monthly meeting (4th 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 9, 2013.

You must be a member 6 months BEFORE a class starts to be eligible for the member rate.

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

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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, or you can print the forms from our website.



The Batter Splatter Newsletter

August 2012

Volume 9 Issue 7

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

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

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

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

Meeting is August 28th at 10 AM

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

Rocio Gonzalez will demonstrate this baby giraffe, that is about 5-6 inches tall.

A modeling animals play day was requested. These are really cute.



President's Message

Sugar Paper? Wafer paper? What are they and what is the difference? They are both sheets of edible paper.

Sugar paper is very thin and made with a sugar base. It is available in numerous pastel and primary colors. It can also be purchased with an assortment of printed designs. You will find designs ranging from assorted generic prints to Mickey Mouse. When applied to a cake sugar paper melts into the icing.

Wafer paper (also known as rice paper) is made with a rice base. Wafer paper is usually white but can be found in pastel colors.

Wafer paper is thicker which will allow you to paint and do assorted types of hand work on it. The thickness of this paper will also allow you to create a design of your choice.

When applied to a cake it does not melt into the icing. A border can be applied around the edge of the design creating a framed picture look.

Both types of paper can be cut and eaten. There is no taste to either one. Each type of paper creates its own unique look. They can both be used with a Cricut machine.

If you are interested in learning more about these types of paper and what can be done with them, look for books and check out the internet.

Our Cake Decorating Extravaganza is Sept. 9th. This will be a big topic of discussion at the August meeting. Volunteer help will be needed and do not forget to register. Early registration ends September 1st.

Pat Wiener

Meeting Agenda

Open – Welcome everyone

- Introduction and welcome guests

Minutes – Secretary

- Read
- Approve

Treasurer's Report; current membership total

- Read
- Approve

Pass around monthly sign-in book

Send around *demo, refreshments, question/tips & portfolio/pictures*

Thanks to August demo and snack folks

Announce who/what demo is for September: **Celia Diaz** will be demonstrating.

Old Business:

- 2012 Extravaganza, discuss committees, and establish deadlines.
- Schedule play days

New Business

- Any other???

Question of the Month: **How did you get started in cake decorating? Take a class or self-taught?**

Raffle

Adjourn

July Events

We 109 members, and 87 active members. We had 28 people at the June meeting.

There was no demonstration because we had our garage sale.

Upcoming Events

September 9, 2012 ~ Cake Decorating Extravaganza at San Jacinto College, Central Campus, 8060 Spencer Highway, Pasadena TX 77505. Demonstrators will be **Jason Ellis & Joshua John Russell, Kathleen Lange, Ruth Rickey,** and **Edward Frys.** Early registration will be \$35 before September 1st. Registration at the door will be \$45.

September 10-11, 2012 ~ Jason Ellis & Joshua John Russell class. Registration is \$350 for members and \$425 for nonmembers.





Jason Ellis is a seasoned cake designer who is inspired by creativity and uniqueness of each client's special occasion. He attended Johnson and Wales University and has studied under Chefs Aaron Morgan, Carroll Dougall and Nicholas Lodge. Jason has been featured on Food Network Challenge, WE Network, Inside Edition, The Knot Magazine, NY Post and Long Island Newsday. Check out Jason's website,

<http://www.toptiersbyjasonellis.com/main/>

Joshua John Russell is a cake designer in Atlanta, Georgia. He studied baking and pastry art at Johnson and Wales University. Josh has been featured on Jezebel Magazine, and Decadent Details: Perspectives of the Grand National Wedding Cake Competition by Craig Gustafson, Kimberly Anderson, and Holly Forsberg. He has been designing cakes and sugar art for the past seven years. Josh has been featured on Food Network Challenge. <http://joshuajohnrussell.com/>



September 23, 2012 ~ Ganache Mini-Class, taught by Lori Gust, at Larry's, 1 PM to 5 PM. \$25 for members and \$35 for nonmembers. You must register by September 16th. <http://www.houstoncakeclub.com/classes/lori/ganache.htm> Supply list is on the website, <http://www.houstoncakeclub.com/classes/lori/ganacheSupply.htm>

September 29-30, 2012 ~ Oklahoma State Sugar Art Show, Tulsa, OK. This year's presenters will be Martin Howard (NYC), <https://www.facebook.com/pages/Pastry-Chef-Martin-Howard/144098398973495>, Orlando Serrano and Miguel Garcia, http://www.oklahomasugarartists.com/celebrity_demonstrators.htm

October 28, 2012 ~ Arlington Day of Sharing

November 4, 2012 ~ Sweet Jubilee Cake and Sugar Art Show, Denison, TX from 9 am (for cake artists and booths) and 12-6 for viewers. Demonstrations by Sylvia Wilson and Dawn Parrott. www.sweetjubileecakeandsugarartshow.com

April 27-28, 2013 ~ North Texas Cake Show. Mark the date.

Monthly Demos and Refreshments

Contact **Dawn Parrott**, iceddreamscakes@yahoo.com (832) 421-8996, to let her know what you would like to demonstrate, or sign up at the meeting.

	Refreshments	Demonstration
August	Melissa Karabanoff Sandra Hughes	Rocio Gonzalez, modeling a baby giraffe
September	Susan Shanna Beth Vaughan	Celia Diaz
October	Roxana Sharp, Saint Sepulveda & Alice Lopez	Lori Gust, Marzipan
November	Bonnell Templet Rocio Gonzalez	Melissa Karabanoff, "Circus Cupcakes"
December	Christmas Party	Christmas Party

ICES Convention, Reno, Nevada

63 people from Texas attended the ICES Convention this year. Carley King (Texas Rep) from Dallas and Sharon Briggs from Alamo were elected to the ICES Board of Directors, so Texas is represented once again.

15 Houston Cake Club members attended Convention: Kathy Brinkley, Heather Campbell, Pat Daigle, Lori Gust, Marlene Hollier, Yvette Humbert, Jan Hutto, Susie Jahn, Kyla Myers, Mary Nicholas, Helen Osteen, Ruby Ott, Christina Rone, Juanita Rone, and Tweez Shewmake. Almost a fourth of the Texas members at Convention were from our club.

ICES Conventions

August 8-11, 2013	Lexington, Kentucky
July 31 – August 3, 2014	Albuquerque, New Mexico
July 23-26, 2015	Omaha, Nebraska
August 4-7, 2016	Mobile, Alabama

Birthday & Anniversary Wishes

Happy Birthday to **Christina Rone** (September 1st), **Anita Schurle** (September 4th), **Ruby Ott** (September 8th), **Debra Singletary** (September 13th), **Pat Daigle** (September 17th), and **Judy Francois** (September 30th).

Happy Anniversary to **Christina Ronelicia & Richard Gaskin** (September 3rd), **Jan & Fred Hutto** (September 13th), and **Saint & Sergio Sepulveda** (September 18th).

Committees for 2012 Cake Decorating Extravaganza

Committee	Members	Deadline
Demonstrations	Dawn Parrott & Kathy Brinkley	
Demonstrator Gifts		
Donations/raffles/goodie bags	Casey Marchan & Lisa Fitch	
Food (Lunch)	Susie Jahn & Saint Sepulveda	
Food (Set-up & monitor breakfast & dessert table)	Elizabeth Hunt & Eunice Estrada	
Ice Chests	Guadalupe Ochoa	
Janitorial	CJ Clay	
Put raffle items in gift bags	PJ Jenkins	
Registration	Helen Osteen; Sandra Hughes	
Restroom Supplies	Elizabeth Hunt & Eunice Estrada	
Set-up Raffles (Saturday)		
Set-up Sunday Morning	Dustie Davenport	
Set-up Tables (Saturday)		
Signs (put up by 7:30 am & take down)		
Iced Tea for lunch		
Soda & Water		
Sound System		
Stuff Goodie Bags (Saturday)	Hermelanda Garcia, Roxana Sharp, Guadalupe Ochoa	
Tear Down Sunday Night	Susan Shannon; CJ Clay	
Transport raffle items from storeroom	Helen Osteen, Philippa Jenkins; CJ Clay	
Vendors	Kathy Brinkley	

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.

Play Days Requested

Sugar Veil
Sugar Bottles
Topsy Turvy Cakes

Airbrush (May 20, 2012)

Modeling Tools
Modeling Chocolate
Animal Figures

Ganache (September 23, 2012)

Stenciling
Cricut
Tropical Flowers
Cookie Cutters
Luster Dust
Buttercream Transfers
Stringwork

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Ink Cartridges

Pat Wiener has 8 ink cartridges for a Hewlett-Packard OfficeJet Pro 8500 that she would like to give away to someone that could use them. The number on the cartridge box is 940. Call (713-962-5478) or send an email (patbwiener@yahoo.com). There is nothing wrong with them. Pat just purchased a new printer which does not use this cartridge.

Cake Decorating Extravaganza flyer

The flyer for our Cake Decorating Extravaganza is included as a separate document. Please feel free to print copies and distribute.

If you receive an email newsletter, please forward the flyer to everyone you know that might be interested. Registration is not nearly as high as it was last year.



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Meeting is September 25th at 10 AM

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

Celia Diaz will demonstrate Cookie Confetti Eggs, decorated for Halloween.



President's Message

I would like to thank everyone who worked on our Cake Decorating Extravaganza.

With the economy down, reports from other clubs that they had been down in comparison to last year and our slow registration, many of us felt our attendance would not match last year. With all of us working together, **215 people registered**, the largest attendance to date, including 81 Houston Cake Club members, and 134 nonmembers. We had 10 guests from Louisiana.

I would like to thank **Kathy Brinkley** for her efforts with the vendors. We had 9 vendors and everyone enjoyed their shopping time. Our vendors left happy, when they were finally able to get away.

Thank You, **Vonda Prieto**, for helping us acquire a new room. The room at San Jacinto College Central is larger and if not for it, we would not have been able to get everyone in.

Casey Marchan, Lisa Fitch and **Kathy Brinkley**, a big "THANK YOU" to each of you ladies for your efforts in acquiring our raffle items. We had 96 items given away. Every winner went away happy.

Dawn Parrott and **Kathy Brinkley**, a big "THANK YOU" for finding our demonstrators. Without demonstrators there would not be a CDE.

Food!! Every year we serve lunch to our guests. **Susie Jahn** found Gabby's for us. Thank you, Susie!!!!!! Everyone enjoyed their lunch and everyone was fed!!!!

Saturday evening, many of you came out to help set up. I thank all of you. Getting things done early makes the morning of the Extravaganza a little easier on those that have to arrive early. A record number of 200 goodie bags were prepared, and we ran out.

THANK YOU, HELEN!!!!!! **Helen Osteen** wears many hats, from registration to paying our bills to raffle items for meetings and much more.

Registration for an Extravaganza is a very time consuming job. In 12 days we went from 27 registrations to 172. Everything must be ready the morning of a CDE, so no matter what, Helen has work that only she can do. Again, thank you for the time you graciously give.

Along with getting the registrations ready, there is the registration desk where our guests check in. Helen and **Jan Hutto** manned our registration desk, and handled a record 43 people who registered onsite. **Sandra Hughes** and **Melissa Karbanoff** handed out goodie bags and sold raffle tickets. **Elma Vega** sold raffle tickets.

That is a lot of work, checking in guests, selling raffle tickets and being the first club members our guests see. What goes on during registration is the first impression our guests have and it sets the tone of what type of day they will have. Thank you, ladies, for being the first representation of our club.

I could go on and on but will stop with a thank you to everyone for without all of you we would not have had the great day we did.

Pat Wiener

Meeting Agenda

Open – Welcome everyone

- Introduction and welcome guests

Minutes – Secretary

- Read
- Approve

Treasurer's Report; current membership total

- Read
- Approve

Pass around monthly sign-in book

Send around *demo, refreshments, question/tips & portfolio/pictures*

Thanks to September demo and snack folks

Announce who/what demo is for October: **Lori Gust** will demonstrate marzipan.

Old Business:

- 2012 Extravaganza wrap-up. What went right and what went wrong?
- Schedule play days
- Any other???

New Business

- Any other???

Raffle

Adjourn

August Events

We 114 members, and 92 active members. We had 37 people at the August meeting.

Rocio Gonzalez demonstrated a hand-modeled giraffe. Thank you, Rocio.

Monthly Demos and Refreshments

	Refreshments	Demonstration
September	Susan Shanna Beth Vaughan	Celia Diaz
October	Roxana Sharp, Saint Sepulveda & Alice Lopez	Lori Gust, Marzipan
November	Bonnell Templet Rocio Gonzalez	Melissa Karabanoff, "Circus Cupcakes"
December	Christmas Party	Christmas Party

Vice President Vacancy

Dawn Parrott has resigned as Vice President. She has accepted a full-time teaching position at Culinary Institute LeNôtre in Houston. Dawn will not be able to attend our monthly meetings, so she felt it wouldn't be right to continue as our Vice President. Dawn loves the club and the members and will continue to be a member and stay involved as much as she can.

Here's what the Bylaws say about an officer vacancy.

Article 4, Section 4 – If any officer leaves the Club during the term of office, nominations for the vacant office will be received from the floor during the meeting that the vacancy was announced. The final vote will be taken by secret ballot at the next regular meeting.

Article 5, Section 2 - The Vice President will assume the duties of the President in her/his absence, or upon resignation. The Vice President does not automatically become President the following year. The Vice President also acts as Program Director by scheduling hostesses/hosts (someone to furnish refreshments) and demonstrations for the monthly meetings.

At our September meeting, we will accept nominations for this position. If you plan to nominate someone, please make sure they will accept the position if they are elected.

Article 4, Section 2 - Any nominated member must have been a member for at least 6 months.

The final vote will be taken at the October meeting.

Article 4, Section 2 ~ All elections shall be by secret ballot either by being present at meeting, email, or mail with a majority vote.

Birthday & Anniversary Wishes

Happy Birthday to **Shar Baker** (October 5th), **Ronnie Bouchat** (October 8th), **Susie Rasmussen** (October 8th), **Helen Heden** (October 12th), **Renita Lee** (October 13th), **PJ Jenkins** (October 16th), **DeNeise Barlow** (October 17th), **Saint Sepulveda** (October 19th), **Diane Knox** (October 27th), and **Beth Vaughan** (October 29th).

Happy Anniversary to **Retta & Chip Pryor** (October 1st), **Jessica & Raymond Castillo** (October 16th), and **Sandra & Jose Castaneda** (October 18th).

ICES Conventions

August 8-11, 2013	Lexington, Kentucky
July 31 – August 3, 2014	Albuquerque, New Mexico
July 23-26, 2015	Omaha, Nebraska
August 4-7, 2016	Mobile, Alabama

Caught Doing Something Extra

September 2nd a group met at Larry's to get the raffle prizes together and packaged. **PJ Jenkins** had purchased cellophane and bags that could be shrink-wrapped. She took the HCC logo and printed matching tent cards for the table and other cards to be attached to each raffle item. AND she printed 200 thank you cards that matched. Thanks for seeing something that needed to be done, and taking care of it. AND PJ was responsible for the centerpieces on all the tables.



Thanks to everyone that came to Larry's on Sunday of Labor Day weekend to get the raffle prizes ready to go to the Extravaganza.

A huge thank you to everyone that helped Saturday to haul raffle prizes from the storeroom to San Jac, stuff goodie bags, put bows on the raffle prizes, set up the raffle prizes, and make sure vendor tables were ready for Sunday morning.

Susie Araya had volunteered to help, but wasn't sure what she would be doing. She noticed that the breakfast and dessert table needed attention, and she cut desserts and kept that tidy. **Shar Baker** helped Susie Jahn organize lunch and serve tea, and helped with the dessert and breakfast table.

Susie Jahn realized we didn't have ice to serve tea at lunch, so she found a store and bought what we needed, just in time to start serving.

CJ Clay and numerous others made sure the trash was picked up and bagged. A guest realized the trash can inside the event room wouldn't be large enough for all the lunch plates so he replaced it with a larger one.

Thank you to everyone that helped "tear down" Sunday afternoon. CJ loaded my van and helped me get the heavy stuff back in the storeroom. **Casey Marchan** and **Marissa Beltran** brought some things we forgot.

So many of our members "took ownership" of the event this year. Thank you, one and all.

Helen Osteen



Eunice Estrada won the "People's Choice" award of \$50 cash.

For Sale

SugarVeil® Icing Dispenser with DVD by Michele Hester called "Dessert Garnishes by SugarVeil®." \$200. Used maybe 2 hours. Call **Retta Pryor**, (281) 576-2876.

Upcoming Events

September 23, 2012 ~ Ganache Mini-Class, taught by Lori Gust, at Larry's, 1 PM to 5 PM. \$25 for members and \$35 for nonmembers. **We still have a few more spaces.** <http://www.houstoncakeclub.com/classes/lori/ganache.htm> Supply list is on the website, <http://www.houstoncakeclub.com/classes/lori/ganacheSupply.htm>

September 29-30, 2012 ~ Oklahoma State Sugar Art Show, Tulsa, OK. This year's presenters will be Martin Howard (NYC), <https://www.facebook.com/pages/Pastry-Chef-Martin-Howard/144098398973495>, Orlando Serrano and Miguel Garcia, http://www.oklahomasugarartists.com/celebrity_demonstrators.htm

October 28, 2012 ~ Arlington Day of Sharing

November 4, 2012 ~ Sweet Jubilee Cake and Sugar Art Show, Denison, TX from 9 am (for cake artists and booths) and 12-6 for viewers. Demonstrations by Sylvia Wilson and Dawn Parrott. www.sweetjubileecakeandsugarartshow.com

December 1, 2012 ~ Sugar Belles of South Texas Day of Sharing present A South Texas Christmas, 9 AM to 5 PM. <http://sugarbelles.webs.com/specialevents.htm>

February 3, 2013 ~ Texas ICES Area IV Day of Sharing at the KOA Campground, 19785 Highway 105 West, Montgomery TX 77356. **James Roselle**, sugar artist and Food Network Star, will be there. Other demonstrators will be announced. There are cabins on the property to rent. Just call ahead to book with Jan Modgin, (936) 582-1200. Let her know you are with the Texas ICES group. **Kathy Brinkley** is the ICES Area IV alternate representative. Contact her if you have questions, Cakekat@aol.com

April 27-28, 2013 ~ North Texas Cake Show. Save the date.

May 5, 2013 ~ Frosting Creators of San Antonio Day of Sharing. Save the date

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

You must be a member 6 months BEFORE a class starts to be eligible for the member rate.

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 to access membership and class registration information. We accept PayPal through HoustonCakeClub@OsteenJewelry.com.

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

Baby Giraffe

Rocio Gonzalez uses Wilton fondant and adds Tylose. Do not add the Tylose the night before because it makes it too hard to work.

Start with a Styrofoam ball for the head.
Cover with fondant.

Don't use the smooth Styrofoam because the fondant will slip.



Make a cone for the body with 1-1/2" Styrofoam inside. Use Rice Krispies® if you want it to all be edible. Don't use butter in the Rice Krispies®, just use the cereal and marshmallow cream if you want it to last.

Use long toothpicks to hold the head in place.

Use water to "glue" the cone to the cake board.

Make 2 legs; make 2 balls, then shape into a cone. Shape the area for the foot. Put small flat brown pieces on the bottom for the pad of the foot.

Impress bottom of foot with back of paring knife. Leave legs a little open so there is room for the front legs to go inside.

Make the front legs and put in place. If the second leg is too long, pinch a little off the top and reshape to match the first one.



For the head, use 1-1/2" Styrofoam ball. Measure with the ball. Use as much fondant as the ball. Shape around the ball, and then shape into a cone.

Feel where the ball is inside; press down with thumb and shape the snout.

Use end of paint brush to push in and pull up to form the nostrils.

Rocio uses PME miniature modeling tools. Impress for the mouth.

Make the little brown knob pieces for the head ahead of time so they can dry. It makes it easier to push them into the soft head.

Make a long snake for the tail. Put small dark brown at the end.



Use the end of a paint brush to push a hole for the ears.

Make a small teardrop and shape into ears.

Use water to glue them into the hole.

EYES: use white Elmer's Paint Markers (available at Walmart) to paint the white of the eye. Wait for it to dry before you paint the blue. Draw the outline with darker blue and fill in with a lighter shade. You can use premade royal icing eyes if you prefer.

Paint blue and black with edible markers, OR print with edible image printer.

Use fine brush and black paste gel color to draw the eyebrows and eyelashes.

Don't forget the white dot that gives the sparkle to the eye.



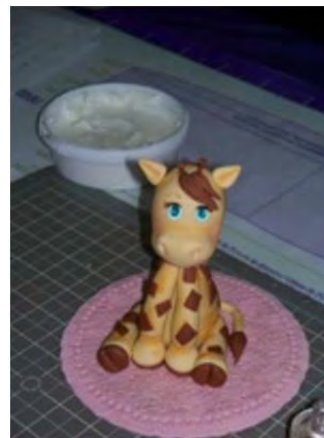
Make a teardrop shape for the hair. Put in place. Then depress with the back of your paring knife so it looks like strands of hair.

Make the giraffe's "spots" ahead of time so they are ready to attach. Be sure to put them under a flap to keep them moist and soft. Use water to make them stick.

Use a dry brush and chalk colors to dust the cheeks.

Rocio's baby giraffe was about 5-6 inches tall.

A modeling animals play day was requested. These are really cute.



Play Days Requested

Sugar Veil

Sugar Bottles

Topsy Turvy Cakes

Airbrush (May 20, 2012)

Modeling Tools

Modeling Chocolate

Animal Figures

Ganache (September 23, 2012)

Stenciling

Cricut

Tropical Flowers

Cookie Cutters

Luster Dust

Buttercream Transfers

Stringwork

What is Fondant?

Fondant is a type of icing used on cakes. There is "Rolled Fondant" which is rolled out, then placed on a prepared cake.

Rolled fondant can be purchased in the cake department of numerous different stores or made from scratch.

Recipes for rolled fondant are readily available on the internet or in many different cake decorating books.

There is also "Poured Fondant" which is most often associated with Petit Fours but can be used on large size cakes.

Poured fondant can be purchased but is usually made from scratch. It must be cooked on the stove top to the correct consistency, and then quickly poured over a cake.

Fondant is also a type of candy. It is the creamy center found in many types of bon bons. It is flavored with candy oils creating the flavor of your choice.

Fondant can be turned into gum paste by adding Tylose, and used to model figures.

This is just a little about fondant. When you start looking I think you will be surprised to find the many different uses for fondant.

Pat Wiener

Chocolate Covered Cookies Using Transfer Sheets



This tutorial is taken from one of my favorite websites, www.globalsugarart.com. [editor]

Here are complete instructions, photos and recipes to make sugar cookies and decorate them using chocolate and the Chocolate Transfer Sheets by Alan Tetreault.

Step 1: These easy holiday cookies are made using a sugar cookie base with a chocolate top. I made this batch using [Christmas Chocolate Transfers Sheets](#) but you can apply this technique for baby & bridal showers, birthdays, anniversaries, Valentine's cookies, etc.

Step 2: Begin by making your favorite rolled sugar cookie recipe. Roll out the chilled dough about 1/8-1/4 inch thick and cut with cookie cutters. My rolled cookie recipe is below and I used the [Ateco Diamond, Star and Football](#) shapes to cut the cookies. Bake and cool the cookies. You will be adding the chocolate pieces to the flat bottom side.

Step 3: Lay your Chocolate Transfer, cocoa butter side up, on a piece of parchment paper. Melt your chocolate (either a coating like Mercken's or real chocolate) and pour it over one end of the sheet. I used the two thinnest [Perfection Strips](#) on either side so that my chocolate will all be the same thickness. Use the thickest [Perfection Strip](#) to smooth over the chocolate, evenly covering the transfer sheet. Do not go back and forth too many times or the melting transfer will smear.



Step 4: Allow the chocolate to solidify on the counter for about 15-20 minutes or until it feels firm. Do not wait until it is hard or you will not be able to cut out the pieces without breaking the chocolate. Cut out pieces of chocolate using a cutter the same size of your cookie or slightly smaller if you want to decorate around the edges.

Spread a thin layer of thinned fondant, buttercream or melted chocolate on the flat bottom side of the cookie. Attach the chocolate piece with the transfer design. You can pipe around the edge of the transfer if you want to add more decoration to the cookie.



Alan's Recipe for Rolled Sugar Cookies

- 1/2 cup Sugar
- 1 Cup butter-slightly softened
- 1 egg
- 3 Cups Cake Flour
- 1/2 teaspoon baking soda
- 1-1/2 teaspoons vanilla

Cream sugar and butter until light and fluffy. Add egg & vanilla and blend until smooth. Add dry ingredients and blend just until all the flour disappears. Chill for 2-3 hours before using.

Remove the dough from the refrigerator and knead a section until pliable. Roll on lightly floured board until 1/8 to 1/4 inch thick. Cut cookies and place onto an ungreased baking sheet. Bake at 375 degrees for 10-14 minutes or until the edges begin to brown. Do not overbake.

Halloween Ideas from www.countrykitchensa.com



Halloween Dipped Oreo: Melt Cocoa Dark-Merckens Candy Coating and pour into squeeze bottle. Fill bat cavities in candy mold and place in freezer. When set, let candy fall from mold. Set aside.

Melt Orange Coating-Merckens Candy Coating. Dip Oreos in the coating with a dipping fork and place on parchment paper. Place candy bat on dipped Oreo before orange coating sets up.

Melt chocolate coating. For each spider cookie, dip 8 chow mein noodles in candy coating. Place on parchment or wax paper and allow to dry. Spread chocolate buttercream on bottom side of one chocolate cookie. Place another cookie on top. Insert chocolate coated chow mein noodles into buttercream sandwiched between cookies. Attach edible eyes using a small dot of buttercream.



Thin royal icing with water until it smooths itself in about 7 seconds. Pipe icing on cookie and tap or shake cookie until icing is smooth. Allow to completely harden (several hours).

Color small amount of royal icing black. Fill parchment cone and cut tip of cone. Pipe lines across web and in circles to connect straight lines. Place spider on line while icing is still wet.





The Batter Splatter Newsletter

October 2012

Volume 9 Issue 9

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

Phone: (281) 733-6080 Fax: (877) 261-8560

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

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

Meeting is October 23rd at 10 AM

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

[Lori Gust](#) will demonstrate marzipan.

President's Message

There are a number of ingredients used in candy making that are different than those used in baking a cake or making icing. The next few newsletters I will be covering some of these items.

Citric Acid: Helps prevent sugaring and improves flavors, especially in fruit candies. Comes in liquid or crystal powder form. Crystals can be mixed with water to form liquid citric acid.

Desiccated Coconut: A finely shredded, dried, unsweetened coconut. Store at room temperature. Also called coconut macaroon.

Dry Fondant: A commercial powdered cane sugar product that needs to be reconstituted with liquids to make a simple fondant. Store in an air tight container, at room temperature.

Frappe: Marshmallow Cream.

Invert Sugar: Cane sugar in liquid form. Improves the quality of candy, and makes candy last longer. Also called Nulomoline.

Paramount Crystals: A coconut oil chip with some partially hydrogenated palm kernel oil, with lecithin, and citric acid as a preservative. Used to thin candy melts before dipping fruits, or centers of any type.

Pat Wiener

Meeting Agenda

Open – Welcome everyone

- Introduction and welcome guests

Minutes – Secretary

- Read
- Approve

Treasurer's Report; current membership total

- Read
- Approve

Pass around monthly sign-in book

Send around *demo, refreshments, question/tips & portfolio/pictures*

Thanks to October demo and snack folks

Announce who/what demo is for October: **Lori Gust** will demonstrate marzipan.

Old Business:

- 2012 Extravaganza wrap-up. What went right and what went wrong?
- Location for Christmas party
- Schedule play days
- Any other???

New Business

- Any other???

Raffle

Adjourn

Vice President Vacancy

At the September meeting, Helen Osteen nominated **Kathy Brinkley** for Vice President. Kathy was not at the meeting, but she had said she would accept the nomination.

There were no other nominations. Motion to close nominations passed. Kathy will serve the balance of Dawn Parrott's term as Vice President.

Officers

Office	Office	Email Address	Phone
President	Pat Wiener	patbwiener@letsdecoratecakes.com	(713) 962-5478
Vice President	Kathy Brinkley	Cakekat@aol.com	(281) 448-2952
Secretary	Jan Hutto	pookie48@sbcglobal.net	(281) 370-6000
Treasurer	Helen Osteen	helen@osteenjewelry.com	(713) 204-3218
Parliamentarian	CJ Clay	cashinclay@aol.com	(281) 847-3172

September Events

We 116 members, and 92 active members. We had 26 people at the September meeting.

Celia Diaz was scheduled to demonstrate cookie confetti eggs, but her son was sick. **Pat Wiener** demonstrated how to use various cake decorating tools.

Monthly Demos and Refreshments

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

	Refreshments	Demonstration
October	Roxana Sharp, Saint Sepulveda & Alice Lopez	Lori Gust, Marzipan
November	Bonnell Templet Rocio Gonzalez	Melissa Karabanoff, "Circus Cupcakes"
December	Christmas Party	Christmas Party

Birthday & Anniversary Wishes

Happy Birthday to **Edit Faris** (November 11th), **Mary Nicholas** (November 12th), **Marlene Hollier** (November 15th), **Mary Pugh** (November 25th), and **Eleanora Tamayo** (November 26th).

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

Play Days Requested

Sugar Veil	Stenciling
Sugar Bottles	Cricut
Topsy Turvy Cakes	Tropical Flowers
Airbrush (May 20, 2012)	Cookie Cutters
Modeling Tools	Luster Dust
Modeling Chocolate (November 4, 2012)	Buttercream Transfers
Animal Figures (December 2, 2012)	Stringwork
Ganache (September 23, 2012)	

ICES Conventions

August 8-11, 2013 Lexington, Kentucky
July 31 – August 3, 2014 Albuquerque, New Mexico
July 23-26, 2015 Omaha, Nebraska
August 4-7, 2016 Mobile, Alabama

Upcoming Events

October 28, 2012 ~ Arlington Day of Sharing

November 4, 2012 ~ Modeling Chocolate Play Day with Pat Wiener @ Larry's, 1 to 5 PM. \$10 for members and \$15 for nonmembers. [Supply List](#) on page 9. Modeling Chocolate Recipe on page 10.

November 4, 2012 ~ Sweet Jubilee Cake and Sugar Art Show, Denison, TX from 9 am (for cake artists and booths) and 12-6 for viewers. Demonstrations by [Sylvia Wilson](#) and [Dawn Parrott](#). www.sweetjubileecakeandsugarartshow.com

November 17, 2012 ~ Southeast Louisiana Fall Cake Extravaganza, Hammond, LA from 9 am to 4 pm. Demonstrations by Becky Rink, Ruth Rickey, Reva Alexander-Hawk, Kim Trahan, and the Sweet Southern Ladies, Martha Hebert and Becky Guidry. For more information, www.thepastrybag.com, or kim@thepastrybag.com or 225-294-0031.

December 1, 2012 ~ Sugar Belles of South Texas Day of Sharing present A South Texas Christmas, 9 AM to 5 PM. <http://sugarbelles.webs.com/specialevents.htm>

December 2, 2012 ~ Modeling Giraffe Topper Class with Rocio Gonzalez @ Larry's, 1 to 5 PM. Rate is \$25 for members and \$30 for nonmembers.

December 11, 2012 ~ Christmas Party – date for Houston Cake Club meeting has been changed. We will discuss possible locations at the October meeting.

February 3, 2013 ~ Texas ICES Area IV Day of Sharing at the KOA Campground, 19785 Highway 105 West, Montgomery TX 77356. [James Roselle](#), sugar artist and Food Network Star, will be there. [Jessie Lopez](#), [Earlene Moore](#), [Ruth Rickey](#), and [Ximena Sempertegui](#) will round out the fabulous lineup. Other demonstrators will be announced. [Kathy Brinkley](#) is the ICES Area IV alternate representative. Contact her if you have questions, Cakekat@aol.com. There are cabins on the property to rent. Just call ahead to book with Jan Modgin, (936) 582-1200. Let them know you are with the Texas ICES group.

March 17, 2013 ~ Fort Worth Sugar Artist Cake Club, Fort Worth, TX Day of Sharing. Contact Char Lanzarotti (817) 293-5103 for more information.

April 27-28, 2013 ~ North Texas Cake Show. Save the date.

May 5, 2013 ~ Frosting Creators of San Antonio Day of Sharing. Save the date

September 8, 2013 ~ Extravaganza, Houston Cake Club. Save the date

A Little Publicity

Houston Cake Club's Cake Extravaganza! This past Sunday, I attended my first-ever cake/pastry/sweets show! Sponsored by the [Houston Cake Club](#), it was a day of demos, networking and shopping at some cool vendors. I even won a prize in the raffle!



Thanks, Houston Cake Club!

Over 200 people attended, and I took lots of notes for future projects! Now I just need to send in my membership form and join the club!

<http://bakertobe.wordpress.com/tag/houston-cake-club/>

This raffle prize was donated by **PJ Jenkins**.

Pat Wiener's Demo

FMM Tappits Funky Letters can be used on buttercream or fondant. You can use gumpaste or fondant with Tylose (add 2 teaspoons of Tylose to 1 pound of fondant). Wilton fondant has gumtex in it. Pat uses Pettinice if she needs white fondant, and Satin Ice already colored fondant. The fondant/gumpaste needs to be fairly thin because of the cutters. Put a thin film of dusting with ½ corn starch and ½ powdered sugar. Roll into a sausage, and then roll that out flat. You can cut it in strips. Press the tappit onto the CelBoard. Wiggle it on the board to make sure it is cut all the way through. Slap it against the side of the table to release. Allow to air dry before dusting or air brushing.



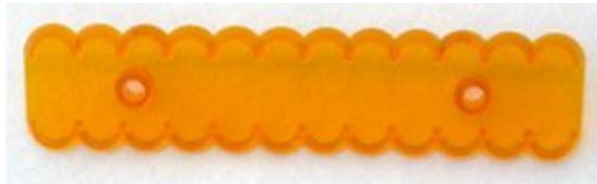
JEM's Open-ended border trim. If you roll thicker than 1/16", it looks too thick. Now they are made so the strips connect. You can make a strip as long as you need. Dust the surface before cutting. Roll up and apply to the side of the cake.

Put the JEM cutter upside down on the JEM mat. Roll over the top of the cutter with a rolling pin. Press against the edge of the cutter to remove ragged edges. You can use a pin to remove pieces inside the lace.

If the gumpaste is a little older, it comes out easier. Dust top of gumpaste, NOT the cutters.

Bonnell Templet puts the cutter in the freezer for a few minutes and it comes right out.

Sandy Cook used this double-sided frill cutter to make a rose. Roll out the fondant/gumpaste, and cut. Fold in half, and roll up to make a very simple rose.



Wilton has a new 2-piece mat. Dust the board. Roll gumpaste in a sausage. Roll it until you can see the impression for the wire. Remove the gumpaste from the mat. Use a leaf cutter. Leave ½ of the gumpaste without a vein. Turn veiner over. Press on either side of the vein. Make the edges thinner. Take wire and insert. Put a dab of glue on the side and put wire in place. Roll over the wire. Let the leaf dry in a natural position – not flat.

Keep some brushes for dry dusting. Do not use for liquid color. When you wash brushes, be sure to pull the bristles back into shape.

You can dry-clean brushes in corn starch. Take to the sink and tap against the side to remove the cornstarch.

When using a textured rolling pin, roll the fondant/gumpaste a little thicker. Make sure you use a rolling pin before you are doing a cake. Practice first. The thinner the laser cut, the harder you have to press to get the design. Press evenly for best results.

Plunger cutters are great for quick flowers. Wilton has a set with matching veiner. Press out. You can put them on a wire. If you push out onto a sponge, it will cup. You can pipe a yellow center with royal icing.

Pearl maker: dust inside with cornstarch or super pearl. Make a sausage a little longer than the mold. Press into the mold. Trim excess and remove.

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- Classes sponsored by the Houston Cake Club
- Cake Decorating Extravaganza, September

You must be a member 6 months BEFORE a class starts to be eligible for the member rate.

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Ghoulishly Glowing Cupcakes

White Glow in the Dark Frosting

7	Cups	Confectioners' frosting
1	Cup	Vegetable shortening
1	Teaspoon	Clear vanilla extract
5	Tablespoons	Tonic water (diet tonic water works, too)
		Mini chocolate chip morsels

Extras Needed for Green Flowing Frosting

		Neon food color
3	Pkg	Lime or orange gelatin
1	Cup	Boiling water
1	C	Chilled tonic water

Prepare desired cupcakes and allow to cool. Begin frosting by adding confectioners' sugar, shortening, vanilla, and 3 tablespoons tonic water into a large bowl. Beat on low speed until no loss sugar is visible. Add remaining two tablespoons as needed to bring frosting to piping consistency. Mix at high speed for about a minute to allow frosting to become light and fluffy. Place half of white frosting into a separate bowl and set aside. Add neon food coloring to frosting until it reaches desired color {orange for orange gelatin, green for lime gelatin}.

Pipe colored frosting onto cooled cupcakes and place in the freezer for at least an hour. Meanwhile pipe white frosting on half of the cupcakes using a large round frosting tip. Add two mini chocolate chip morsels for the ghost's eyes to finish ghost cupcakes.

After lettering colored cupcakes freeze, prepare the gelatin by adding gelatin mix to 1 cup boiling water. Stir for about 2 minutes then add 1 cup chilled tonic water. Transfer to a container that will let you easily dip frosting into and place into an ice bath to cool. Keep gelatin in ice bath stirring occasionally until gelatin is cool but not yet set {about 5 to 10 minutes}.

When gelatin is cool to the touch take cupcakes out of the freezer a couple at a time. Dip into gelatin upside down, submerging the frosting but not the cake {it is ok for the gelatin to drip onto cupcake, just don't submerge it completely}. Rotate cupcakes dipping and then returning to the freezer for about a minutes to set gelatin, then re-dip. Dip 4 to 6 times for best results.

Refrigerate until a couple minutes before serving to keep gelatin set.

{Make enough frosting for about 24 cupcakes}



<http://www.recipesnobs.com/2011/09/ghoulishly-glowing-cupcakes.html>

Modeling Chocolate Basket (Supply List)

- 6 inch round pan—2 or 3" deep (Must be this size)
 - 1 package 6" sucker sticks (4-1/2" can be used) **FURNISHED**
 - 2 medium size plastic bowls (for melting candy) (bring lid if possible)
 - 2 plastic spatulas (type to scrape bowl)
 - 1 half sheet board, covered with wax paper, baking parchment or freezer wrapping paper (shiny side out)
 - Large pair of Scissors (to cup sucker sticks)
 - 10" board to put basket on
 - 2-3 cup towels or roll paper towels
 - 1 recipe candy clay (See recipe)
 - 1 package candy melts (light or dark chocolate) same as used to make candy clay----
- Students seem to prefer the basket when made with the dark chocolate.

OPTIONAL: If you would like to fill your basket with dipped strawberries bring another bowl and a package of candy melts.

Paramount crystals will be furnished for those dipping strawberries.

Modeling Chocolate (Candy Clay)

1 pound Candy melts
½ cup clear corn syrup



(This recipe is easy to make but will not come out right if the amounts of **CANDY** and **CORN SYRUP** are not **EXACTLY** the amounts listed.

Use a plastic bowl to melt candy in. Do not use a leftover butter tub or anything like this. Do not use microwave dishes.

Any dish that conducts heat will cause the candy to melt too fast. This will cause the candy to get hot too quickly. If this happens you will not be able to make candy clay.

Melt candy in microwave. Stir every 30 to 45 seconds. When there are pieces slightly smaller than a dime do not heat again, stir only. The heat in the candy will melt these small pieces. (If for some reason the small pieces do not melt with stirring put in microwave for approximately 3-5 seconds) If candy gets too hot, clay will not form correctly.

Heat corn syrup in microwave for 5 to 8 seconds. Syrup &

chocolate should be as close to the same temperature as possible. The easiest way to tell if the temperature of the chocolate and syrup are correct is to touch both items at the same time. If they feel almost the same temperature, pour syrup into chocolate. Stir just enough to completely combine both ingredients. **Do not over stir.** Pour into a sheet pan lined with plastic wrap. Put in the refrigerator until hard. Take out and bring to room temperature. Break into small pieces. Knead until smooth and pliable.

DO NOT over knead the clay or you will cause the oil to start separating. This will ruin the candy clay. Shape into 2 or 3 pieces, and wrap each piece in plastic wrap. Store at room temperature.

Giraffe Cake Topper (Supply List)

Please see the supply list for the Baby Giraffe Class. We will only focus on making the Giraffe in this class.

Supply List:

- ❖ Modeling Tools
- ❖ Small Knife
- ❖ 6" or 8" cake board
- ❖ Styrofoam Balls 1 ½ inch rough balls not the smooth balls (I will provide 2 per person)
- ❖ Tylose Gum paste Recipe on the bottle- Recipe Below
- ❖ Wilton Fondant- 2 lbs. enough to cover board and make your giraffe.
- ❖ Paint brush- very thin to paint eyes
- ❖ Food coloring (for giraffe, board, eyes)
- ❖ Toothpicks
- ❖ Petal Dust or Chalk colors (depending on the color of your giraffe bring the appropriate matching colors to dust giraffe)
- ❖ Optional: Crimpers, texture mat or cutters, to add texture to your cake board so you can have a finished cake topper
- ❖ Small working mat
- ❖ Silicone flower mold or any flower cutters, I will bring some of my flower molds to decorate the cake topper.



Tylose Gumpaste Recipe for Giraffe Cake Topper Class

(Confectionary Arts International) Brand

- 4 Large Egg Whites
- 2 lbs. Powdered Sugar
- 4 Tablespoons Tylose Powder
- 4 tsp. Shortening

1. Make Royal Icing by whipping the egg whites and adding confectioner's sugar gradually at medium speed. Beat 2-3 minutes till soft peak.
2. While mixing add the Tylose powder slowly until mixture becomes thick
3. Scrape out the mixture on a work surface and knead to smooth consistency
4. Wrap gum paste in plastic wrap and place in zip lock bag. Keep refrigerated.
5. Allow gum paste to come to room temperature before use.

Edna de la Cruz has a video, she is making Nicholas Lodge recipe but it's very similar and you mix the same way, if you have never made this recipe the video will give you an idea of how to mix it. <http://designmeacake.com/id66.html>

Extravaganza Survey Results (49 responses)

Are you a member of the Houston Cake Club?

I am a new member.	3	7%
1 to 2 years	5	11%
3 to 4 years	5	11%
5 to 6 years	8	18%
7 to 8 years	5	11%
No, I am not a member.	14	31%
I plan to join the Houston Cake Club	5	11%

How many of our Extravaganzas have you attended?

This was my first,	17	38%
2	6	13%
3	5	11%
4	7	16%
5	3	7%
6	2	4%
7	1	2%
8	4	9%

How did you hear about the Extravaganza?

Flyer the Houston Cake Club prepared	6	14%
Email from Houston Cake Club	8	18%
Facebook	1	2%
Friend	6	14%
www.HoustonCakeClub.com	7	16%
other cake club website	1	2%
Other	15	34%

Please rate the DEMOS overall.

1 - Strongly disliked	0	0%
2	0	0%
3	9	20%
4	20	44%
5 - I loved the demos!	16	36%

What type of demos would you like to see?

3 responses each for airbrushing, flowers, sculpting & carving cakes and stenciling.

2 responses each for chocolate demos and embroidery

1 response each for blown & pulled sugar, cake sculpting, candy making cocoa painting, couture cupcakes, easy ways to use fondant, exchange of recipes, figure modeling, gumpaste flowers, gumpaste/fondant decorations, hands-on flower dusting, how to use cookie cutters & transform them, how to use lace molds, Lambeth piping, longer demos with more detailed information & handouts, making beer bottles, mini purses, mixing colors, modeling chocolate figures, more buttercream, more variety, new techniques, no sculpting, painting on cakes, painting techniques, petal dusting, piping, sculpture (faces more than anything), smoothing icing, stacking wedding cakes, staining cakes, sugar balls, SugarVeil®, topsy turvey cakes with real cake, trendy cake décor, unusual structure-type cakes.

Who would you like to see demonstrate next year?

3 responses each for Bronwen Weber and Edna de la Cruz.

2 responses each for 2 Sweet Sisters, Jason Ellis & Joshua John Russell, Mike Elder, and Ruth Rickey.

1 response each for Alan Dunn, Colette Peters, Debbie Brown, Dena Bryngelson, Earlene Moore, James Rosselle, Jennifer Dontz, Karen Portaleo, Kathleen Lange, Kaysie Lackey, Kerry Vincent, Maisie Parrish, Marcela Capo, Maria Souza, Mike McCarey, Nicholas Lodge, Norm Davis, Sharon Zambito, and Ximena Sempertegui.

Please rate the RAFFLE.

1 - Strongly disliked	3	7%
2	0	0%
3	7	16%
4	10	23%
5 - I loved the raffle!	24	55%

What major items would you like to see in next year's raffle?

10 responses for Kitchen Aid mixer; 5 responses for airbrush system & edible image printer; 3 sheeters; 2 responses for Agbay cake leveler, airbrush booth, huge rolling pins, gift certificate for ICES Convention, and silicone molds; 1 response each for Americolor, Artway extruder, chocolate & chocolate molds, classes, edible image color cartridges, edible printer sheets, Extravaganza registration paid, fondant, gift cards, gift certificate for classes right after CDE, gift certificate for ICES membership, gift certificate from Ximena, gift certificate for American Cake Decorating magazine, gift certificate for classes, gift certificates for classes at Larry's, HCC membership for a year, high quality flower cutter & veiner sets, impression mats, iPad, Kitchen Aid pasta attachment, KopyKake projector, petal dust, private training sessions, Get Sassy gun, something for new members, SugarVeil® equipment, tabletop convection oven.

Please rate the VENDORS.

1 - Strongly disliked	0	0%
2	4	9%
3	15	34%
4	8	18%
5 - I loved the vendors!	17	39%

Did you purchase items from the vendors?

1 - Yes	35	77%
2 No	10	23%

Please rate the FOOD.

1 - Strongly disliked	1	2%
2	1	2%
3	7	16%
4	13	29%
5 - I loved the food!	23	51%

Please rate the location.

1 - Strongly disliked	3	7%
2	6	14%
3	9	20%
4	10	23%
5 - I loved the location!	16	36%

Do you feel the Extravaganza was a good value?

1 - Strongly disliked	0	0%
2	3	7%
3	6	14%
4	5	12%
5 - I loved the Extravaganza!	29	67%



The Batter Splatter Newsletter

November 2012

Volume 9 Issue 10

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

Phone: (281) 733-6080 Fax: (877) 261-8560

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

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

Meeting is November 27th at 10 AM

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

Marissa Karabanoff will demonstrate Circus Cupcakes.

President's Message

The holidays are just round the corner. I hope everyone has a Happy Thanksgiving Day. A lot of you will be traveling to visit friends and relatives. Have a good time on your trip and return home safe.

This is a good time to think of sending in an article for the newsletter. If you go through your paper work, I am sure you will find an idea you had forgotten. Send it to Helen for the December newsletter. Helen does a great job with the newsletter but without all of us backing her, she will not be able to keep up the quality of our newsletter.

Happy decorating.

Pat Wiener

Meeting Agenda

Open – Welcome everyone

- Introduction and welcome guests

Minutes – Secretary

- Read
- Approve

Treasurer's Report; current membership total

- Read
- Approve

Pass around monthly sign-in book

Send around *demo, refreshments, question/tips & portfolio/pictures*

Thanks to November demo and snack folks

Our next meeting is the Christmas party, December 11th. There will be no demonstration.

Old Business:

- Schedule play days
- Any other???

New Business

- Any other???

Raffle

Monthly Demos and Refreshments

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

	Refreshments	Demonstration
November	Bonnell Templet Rocio Gonzalez	Melissa Karabanoff, "Circus Cupcakes"
December	Christmas Party	Christmas Party

Play Days Requested

Sugar Veil	Stenciling
Sugar Bottles	Cricut
Topsy Turvy Cakes	Tropical Flowers
Airbrush (May 20, 2012)	Cookie Cutters
Modeling Tools	Luster Dust
Modeling Chocolate (November 4, 2012)	Buttercream Transfers
Animal Figures (December 2, 2012)	Stringwork
Ganache (September 23, 2012)	

Upcoming Events

December 1, 2012 ~ Sugar Belles of South Texas Day of Sharing present A South Texas Christmas, 9 AM to 5 PM. <http://sugarbelles.webs.com/specialevents.htm>

December 2, 2012 ~ Modeling Giraffe Topper Class with Rocio Gonzalez @ Larry's, 1 to 5 PM. Rate is \$25 for members and \$30 for nonmembers.

December 11, 2012 ~ Christmas Party – Monument Inn, 4406 Independence Parkway South (formerly Battleground Road), LaPorte, TX. Call for directions, (281) 479-1521. We have reserved the east room downstairs, from 11:00 AM to 1:00 PM.

February 3, 2013 ~ Texas ICES Area IV Day of Sharing at the KOA Campground, 19785 Highway 105 West, Montgomery TX 77356. **James Roselle**, sugar artist and Food Network Star, will be there. **Jessie Lopez, Earlene Moore, Ruth Rickey,** and **Ximena Sempertegui** will round out the fabulous lineup. Other demonstrators will be announced. **Kathy Brinkley** is the ICES Area IV alternate representative. Contact her if you have questions, Cakekat@aol.com. There are cabins on the property to rent. Just call ahead to book with Jan Modgin, (936) 582-1200. Let them know you are with the Texas ICES group.

March 17, 2013 ~ Fort Worth Sugar Artist Cake Club, Fort Worth, TX Day of Sharing. Contact Char Lanzarotti (817) 293-5103 for more information.

April 27-28, 2013 ~ North Texas Cake Show. Save the date.

May 5, 2013 ~ Frosting Creators of San Antonio Day of Sharing. Save the date

September 8, 2013 ~ Extravaganza, Houston Cake Club. Save the date

Birthday & Anniversary Wishes

Happy Birthday to **Adel Coronado** (December 1st), **Martha Hickman** (December 2nd), **Susie Jahn** (December 3rd), **Nancy Rivers** (December 10th), **Dawn Parrott** (December 12th), **Barbara Hawkins** (December 12th), **Diane Biles** (December 13th), **John Hartley** (December 15th), **Charlotte Hare** (December 21st), **Helen Osteen** (December 22nd), and **Hanna Abraham** (December 23rd).

Happy Anniversary to **Gina Marie & Roel Rios** (December 3rd), **Mary & Greg Nicholas** (December 11th), **Dawn & Dwayne Parrott** (December 14th), **Daisy & Eaton Acuna** (December 20th), and **Fiorella Pissani & Albert Melgar** (December 22nd).

ICES Conventions

August 8-11, 2013	Lexington, Kentucky
July 31 – August 3, 2014	Albuquerque, New Mexico
July 23-26, 2015	Omaha, Nebraska
August 4-7, 2016	Mobile, Alabama

Officers

Office	Office	Email Address	Phone
President	Pat Wiener	patbwiener@letsdecoratecakes.com	(713) 962-5478
Vice President	Kathy Brinkley	Cakekat@aol.com	(281) 448-2952
Secretary	Jan Hutto	pookie48@sbcglobal.net	(281) 370-6000
Treasurer	Helen Osteen	helen@osteenjewelry.com	(713) 204-3218
Parliamentarian	CJ Clay	cashinclay@aol.com	(281) 847-3172

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

You must be a member 6 months BEFORE a class starts to be eligible for the member rate.

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 to access membership and class registration information. We accept PayPal through HoustonCakeClub@OsteenJewelry.com.

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

October Events

We 117 members, and 94 active members. We had 25 people at the October meeting.

Lori Gust demonstrated marzipan.

Marzipan Recipe

3/4	Cup	Almond paste
2	Tablespoon	White Karo syrup
3/8	Cup	Marshmallow cream
1-1/2	Cup	Powdered sugar

Mix all in food processor for approximately 2 minutes until crumbly. Remove from processor and knead by hand until the marzipan feels like heavy pie dough. You will have about 14 ounces of marzipan.

To store: cover with plastic wrap and place in a tightly sealed container in the refrigerator or freezer.

To use: let stand at room temperature until soft enough to work. Add a drop or two of warmed corn syrup if too stiff.

You can add a few drops of flavorings or color to the dough.

Lori's notes: 7 ounce tube of almond paste is 3/4 cup. I purchased the tube of Odense almond paste in a box. I understand the can of almond paste is not the same.

Marzipan Demo

Marzipan is almond paste with powdered sugar and glucose.

When you make the marzipan, it looks a bit grainy. Let it set a few hours or overnight. Then when you roll it, the mixture is smooth. It is never quite as smooth as fondant because of the nut content. Mix in food processor. A hand mixer won't do it.

When you knead it, the marzipan gets shiny. It takes a day or two for the shine to go away. If you continue to work it, it will separate, just like candy clay.

Modeling chocolate (candy clay) has a finer texture than marzipan.

It takes color well. For fruit, separate and color with Americolor liquid or gel. Add flavoring to match the fruit you will be making.

Dusts work really well. If you need white, add white color. Or to make a ghost, you can put a thin layer of white fondant on top.

If you don't mix the color very long, the fruits will be a bit mottled, and that actually makes it look more realistic.

Use a powdered sugar dusting puff.

You don't need gum glue to attach a stem to the fruit. Water works great.

It doesn't help to mix Tylose in it. If you want it more firm, add more powdered sugar.

Use edible food markers to highlight features.

Put in airtight containers. If you make the marzipan fruit now, you could serve them at Christmas. If you will use it later, put in the refrigerator. It also freezes beautifully.

You can dip it in chocolate.

<http://answers.yahoo.com/question/index?qid=20090722064624AAoTZFV> will give you more detailed information on making the marzipan fruit.

- **Leaves:** Roll green dough to 1/2-inch thickness on waxed paper. Cut dough into leaves using cookie or canapé cutters. Draw leaf indentations using a wooden pick.

- **Apples:** Shape about 1-1/2 teaspoons red dough into a ball for each apple; gently stretch balls, forming apple shapes. Indent stem ends slightly using a pointed wooden stick. Insert cloves in stem ends. Brush the apples with glaze, if desired.
- **Strawberries:** Shape about 1 teaspoon red dough into a ball for each strawberry. Shape a rounded point at one end; slightly flatten other end. Indent flattened end slightly using a pointed wooden stick. Combine 2 tablespoons granulated sugar and a few drops of red food coloring, stirring until blended thoroughly and desired color is obtained. Brush strawberries with glaze and roll in red sugar; place strawberries on waxed paper. Shape point on stem end of an equal number of leaves; press point of leaf into each strawberry indentation.
- **Cherries:** Shape about 1/4 teaspoon red dough into a ball for each cherry. Push 1/4-inch piece of licorice into each cherry for stem. Brush cherries with glaze, if desired.
- **Bananas:** Shape bananas using about 1 teaspoon yellow dough for each. Push clove into stem end of each banana. Combine 2 tablespoons water, 1 drop green, 4 drops yellow, and 3 drops red food coloring, mixing well. Brush streaks on each banana with mixture.
- **Oranges:** Shape about 1-1/4 teaspoons orange dough into a ball for each orange. Roll each orange over grater to get rough skin. Insert a clove in each orange for stem.
- **Grapes:** Shape about 2 teaspoons purple dough into small balls (about 1/8 tsp each) for each cluster. Brush balls with slightly beaten egg white and shape balls into clusters. For each cluster, brush egg white on stem end of 2 leaves; attach to back of each cluster, pressing gently to make grapes and leaves adhere to each other. Allow to dry. Brush grapes with glaze, if desired.

Giraffe Cake Topper (Supply List)

Please see the supply list for the Baby Giraffe Class. We will only focus on making the Giraffe in this class.

Supply List:

- ❖ Modeling Tools
- ❖ Small Knife
- ❖ 6" or 8" cake board
- ❖ Styrofoam Balls 1 1/2 inch rough balls not the smooth balls (I will provide 2 per person)
- ❖ Tylose Gum paste Recipe on the bottle- Recipe Below
- ❖ Wilton Fondant- 2 lbs. enough to cover board and make your giraffe.
- ❖ Paint brush- very thin to paint eyes
- ❖ Food coloring (for giraffe, board, eyes)
- ❖ Toothpicks



- ❖ Petal Dust or Chalk colors (depending on the color of your giraffe bring the appropriate matching colors to dust giraffe)
- ❖ Optional: Crimpers, texture mat or cutters, to add texture to your cake board so you can have a finished cake topper
- ❖ Small working mat
- ❖ Silicone flower mold or any flower cutters, I will bring some of my flower molds to decorate the cake topper.

Tylose Gumpaste Recipe for Giraffe Cake Topper Class

(Confectionary Arts International) Brand

4 Large Egg Whites
2 lbs. Powdered Sugar
4 Tablespoons Tylose Powder
4 tsp. Shortening

1. Make Royal Icing by whipping the egg whites and adding confectioner's sugar gradually at medium speed. Beat 2-3 minutes till soft peak.
2. While mixing add the Tylose powder slowly until mixture becomes thick
3. Scrape out the mixture on a work surface and knead to smooth consistency
4. Wrap gum paste in plastic wrap and place in zip lock bag. Keep refrigerated.
5. Allow gum paste to come to room temperature before use.

Edna de la Cruz has a video, she is making Nicholas Lodge recipe but it's very similar and you mix the same way, if you have never made this recipe the video will give you an idea of how to mix it. <http://designmeacake.com/id66.html>

Thanksgiving Ideas



Melt candy coating and mold colored leaves. Use candy clay or chocolate fondant to mold the turkey's head. Frost cupcakes with chocolate icing. Place candy clay head on top of cupcake. Attach edible eyes with melted candy writer. Use candy writers to make the beak and gobbler. Use candy coating leaves for feathers and toasted coconut for added body texture.

Bake cakes in mini leaf pan according to mix or recipe directions. Allow cakes to cool and slice off any cake that rises above the edge of the pan. Knead food coloring into fondant to create desired orange, burgundy and green fondant. Lightly spray clean mini leaf pan with cooking spray and wipe out excess with paper towel. Press thin layer of fondant into cavity and be sure to apply even pressure to achieve full impression. Remove fondant piece by prying up edge with toothpick and attach to top of cake with thin layer of buttercream. Repeat for all cakes. Use small paint brush and dry luster dusts to add extra shine and detail to fondant leaves, focus the coloring along veins to create more realistic look.



Thanksgiving Turkey Decoration

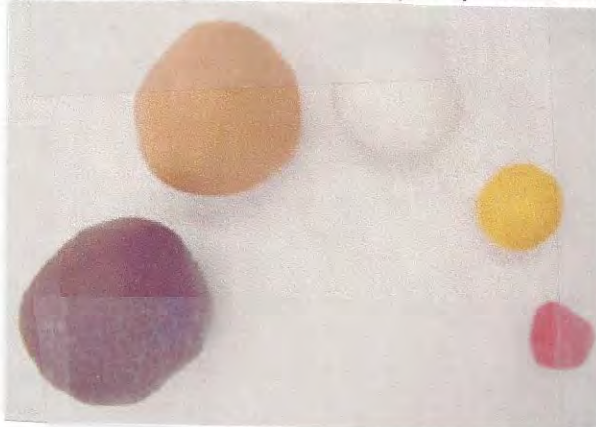
YOU WILL NEED

- Chocolate or Dark Brown Fondant/Marzipan
- Light Brown Fondant/Marzipan
- Grey Fondant/Marzipan
- Red Fondant/Marzipan
- Yellow Fondant/ Marzipan
- White Fondant/Marzipan
- Black Marzipan/Marzipan
- Rice Paper/Wafer
- Decorating Bag
- Royal Icing
- Black Gel coloring
- Garrett Frill or Scalloped Cutter
- Ball Tool
- Food Coloring pens
- Tips #1 or #2
- Small sharp knife
- Small paint brush
- Small container of water
- Piece of dry spaghetti

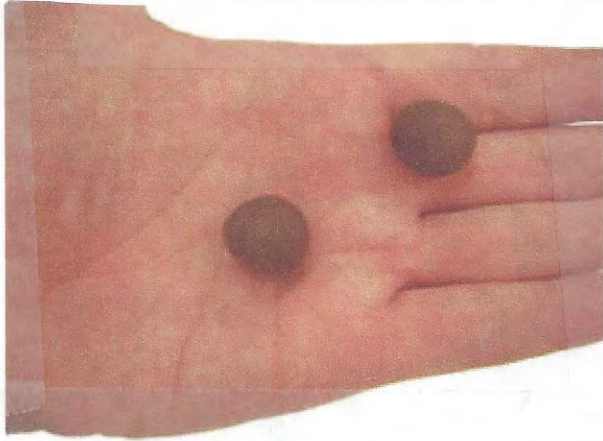


TURKEY BODY

Start by coloring and kneading all of the Fondant/Marzipan so they are smooth and pliable. Wrap in plastic wrap, sit aside.



Using light or dark brown paste, make 1 large ball and 2 small balls. Size of balls will depend on how large you want your turkey to be.

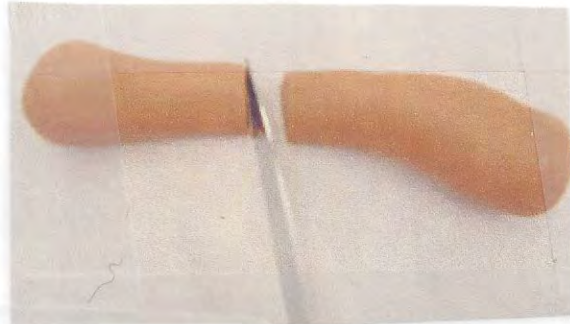


Dampen the two smaller balls with a little water and gently press them to the base of the larger ball. This will be the front of your turkey.

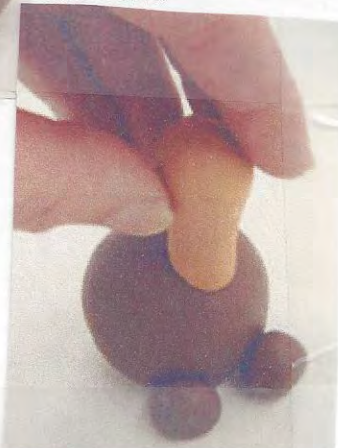


NEXT: THE TURKEY'S HEAD

Make a ball of light brown paste.
Roll into a bone shape.
Cut into 2 pieces, keeping one end for the turkey's head & neck.
Shape Head & Neck (See Picture)



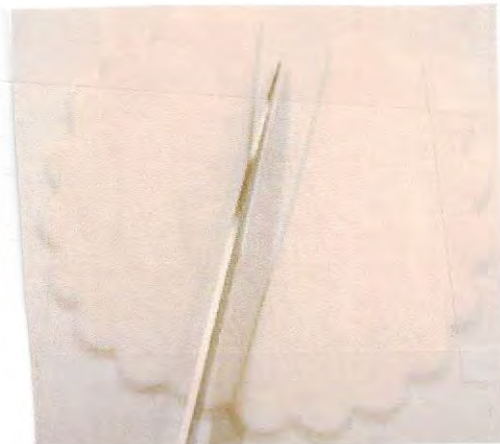
Push a small piece of spaghetti
Into the top of the body, toward
the front.



Dampen the stick of spaghetti and gently push
The previously shaped head and neck onto the
Body.

TAIL FEATHERS

Roll out the white paste. Cut out a scalloped circle using a garrett frill or a scalloped cookie cutter.



Cut in half

Keep the second half of each color in case needed.

Cut out another circle using yellow paste and same cutter. Cut in half.



Place almost half of the yellow scallop on top of the white. Leave approx. $\frac{1}{2}$ in. of white showing. Glue pieces together.

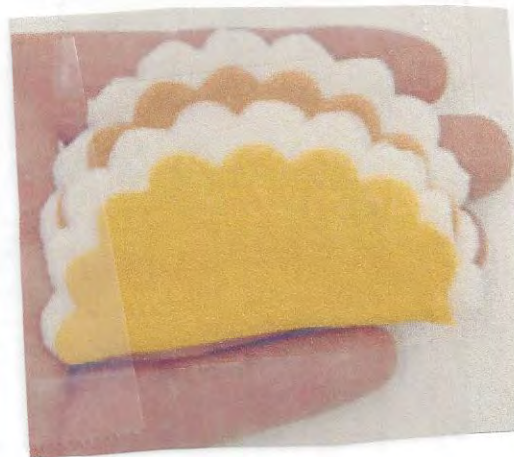
Turn over and trim off excess yellow paste creating a straight edge of the yellow and white paste.

Cut another circle with the light brown paste.

Glue brown to back side of white half, leaving approx. $\frac{1}{2}$ inch showing.

Glue the extra white scallop to the back of the brown piece.

The tail feathers will be layered white, brown, white, yellow.



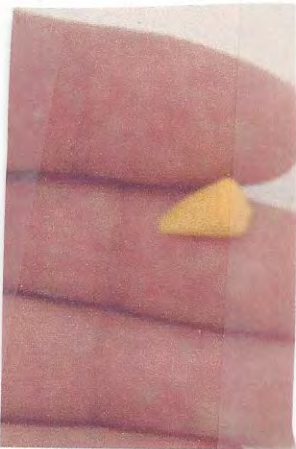
Tail Feathers Continued

Page 5

Lay feathers aside. Let dry until they hold their shape.
Dampen the back of the body, gently attach the feathers.



Make a small piece of yellow paste into a cone.
Slightly wet the wide end and press onto front of head



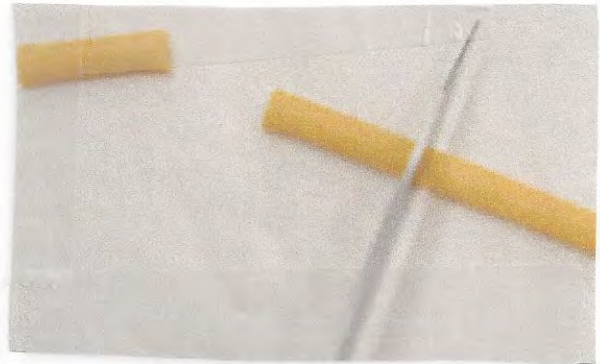
Using ball tool dent two eye holes into the head.

Turkey Body Continued

Page 6

Next: Turkey Legs

Roll out a thin yellow sausage and cut into 2 equal lengths.

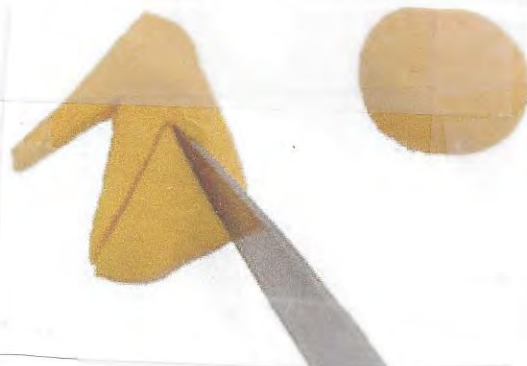


Wet the ends of the paste and stick to one of the small balls of chocolate/dark brown paste.

FEET

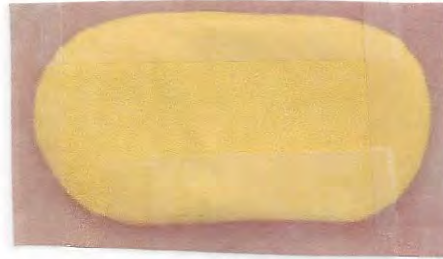
Start with a small ball of yellow paste. Flatten ball with hand. (Do not roll with a rolling pin)

Using a small knife trim off the sides of the circle at an angle and then cut out 2 "V"s which should give you a foot with three toes. Make 2



Dampen end of leg and press feet into place.

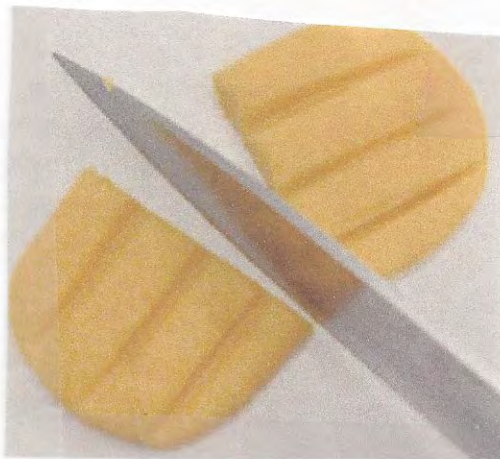
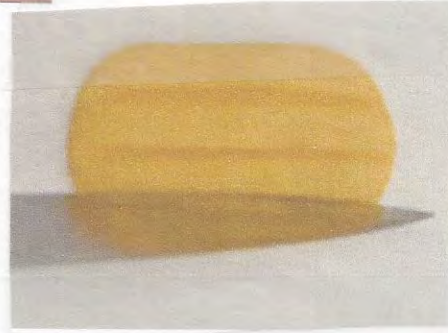




Make a ball of yellow paste and roll it into a short sausage

Flatten with your hand

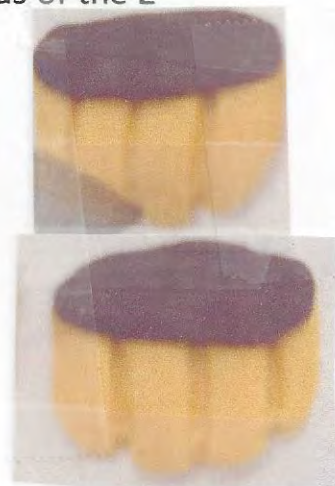
With back side of small knife mark several lines



Now cut the paste in half cutting across the lines.

Make 2 small sausages of brown paste and press them onto the cut ends of the 2 halves of yellow.

Cut the feathers of the wing as needed to give a more defined look.



Turkey Head

Turkey's have a little red dangling bit on their beak. To make this, roll a tiny ball The center is very thin or it will not drape correctly



Dampen the top of the beak. Drape the red paste over, with one end dangling longer than the other end.

Using white royal icing and tip #1 or 2 pipe the eyes. Let dry 15 to 20 minutes. Paint pupils and eye brown with black coloring. pre made royal icing eyes can be used.

TURKEY IS MADE!!!!!!!!!!!!





The Batter Splatter Newsletter

December 2012

Volume 9 Issue 11

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

Phone: (281) 733-6080 Fax: (877) 261-8560

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

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

Christmas Party, December 11th at 11 AM

Monument Inn, 4406 Independence Parkway South (formerly Battleground Road), LaPorte, TX. Call for directions, (281) 479-1521. We have reserved the east room downstairs, from 11:00 AM to 1:00 PM.

The club will pay for the member's lunch and soft drink. Beer/wine or guest lunches are the responsibility of the individual member. If you bring a guest, be prepared to pay for their meal.

Please RSVP no later than Friday, December 7th. Let Helen know if you can make it - helen@osteenjewelry.com.

Rob Your Neighbor Gift Exchange: At the November meeting, we voted to bring gifts to exchange. This is not required, but if you would like to participate, please bring a gift that cost no more than \$15. The gift should be wrapped.

RAFFLE: We will raffle a 5-quart Kitchen Aid mixer. The proceeds will be donated to the Ronald McDonald House, and the winner will take the mixer home.

For our members outside the greater Houston area that won't be able to attend, if you wish to buy some raffle tickets, email helen@osteenjewelry.com. We will send you a PayPal invoice for the amount of raffle tickets you would like to purchase. We will not ship the mixer, but if you win, we will hold it in the storeroom for you.

President's Message

Each year time seems to pass faster and before we know it the Christmas season is here. Of all the holidays we acknowledge thru the year, Christmas is the one time of the year everyone becomes very busy. Decorators often forget to give ourselves time to celebrate and enjoy the season as others do.

There is so much beauty and enjoyment in the all of the lights, decorations, music.

When the holiday season is over we often find ourselves exhausted and remembering very little of all the holiday festivities.

No matter how you celebrate this beautiful time of the year, I hope you will be able to slow down and enjoy your family and friends and most of all take time to give thanks to God because He is the reason for the season.

I hope to see you at our Club Christmas Party and again at the January meeting.

Happy decorating.

Pat Wiener

Share Your Christmas with the Ronald McDonald House

At the November meeting, we selected Ronald McDonald House as our "share our Christmas" group. Sandra Hughes discussed their need for nonperishable food.

Since opening its doors in 1981, Ronald McDonald House has offered a *home away from home* to the families of children undergoing treatment for cancer and other serious illnesses at Texas Medical Center institutions. Each year, thousands of children are treated in Houston for serious illnesses. Often, they travel long distances for treatment and the families' anxiety over the child's illness is compounded by lengthy hospital stays, months of outpatient treatment, and the expense of being away from home. Whole families may spend their days and nights in hospital lounges or hotels, removed from relatives and friends.

Ronald McDonald House answers the special need of these special families by offering loving, home-like environments where they can find support and share experiences with others who are also undergoing the trauma of childhood illness.

If you wish to participate, please bring the items to our Christmas party at Monument Inn, and we will load them in Sandra's car.

If you cannot attend the Christmas meeting, perhaps you can ask someone to make sure your donation gets to the Christmas party.

The Wish List from www.ronaldmcdonaldhousehouston.org has been included. Please bring something from that list to the Christmas party, and Sandra Hughes will take the donations to them.

The following items are in continuous use, and are necessary for the daily operation of "The House That Love Built." Donations by any individual or group are greatly appreciated.

- Individually packaged breakfast items such as muffins, Danishes, POP Tarts and breakfast bars
- Fruit Loops, Cocoa Puffs, Frosted Flakes, Fruit Loops
- Oatmeal variety pack
- Individually packaged snacks such as granola bars, crackers, chips, pretzels, cookies and popcorn
- Fruit - Fresh or individual servings
- Tuna lunch kits
- Coffee - regular
- Sugar
- Microwaveable soups – individual servings
- Trash Bags (7-10, 13 and 45-55 gal.)
- Paper Products (paper towels, toilet paper, tissue)
- Heavy Duty Paper Plates (no Styrofoam please)
- Disposable Flatware
- Ziploc Storage & Freezer Bags (Gallon & Quart)
- 12 oz or 16 oz hot or cold beverage Cups
- Kitchen Towels
- Bath Size Bar Soap
- Disinfecting Products: Hand Sanitizer, Lysol Wipes and Spray
- Liquid Laundry Detergent
- Liquid Dishwashing Soap
- Powder Dishwasher Machine Detergent
- Toothbrushes and Toothpaste
- Xerox Paper
- Canon Postcard Size Photo Paper (Easy Photo Pack E-P50)
- Postage Stamps
- AA Batteries
- Phone Cards
- Visa, Master Card, AMEX, Target, Walmart, Kroger Gift Cards (\$5 - \$10) with no expiration dates
- Edwards Movie Theater gift cards
- Houston Zoo passes
- Houston Museum of Natural Science passes

Upcoming Events

February 3, 2013 ~ Texas ICES Area IV Day of Sharing at the KOA Campground, 19785 Highway 105 West, Montgomery TX 77356. **James Roselle**, sugar artist and Food Network Star, will be there. **Jessie Lopez, Earlene Moore, Ruth Rickey,** and **Ximena Sempertegui** will round out the fabulous lineup. Other demonstrators will be announced. **Kathy Brinkley** is the ICES Area IV alternate representative. Contact her if you have questions, Cakekat@aol.com. There are cabins on the property to rent. Just call ahead to book with Jan Modgin, (936) 582-1200. Let them know you are with the Texas ICES group.

March 17, 2013 ~ Fort Worth Sugar Artist Cake Club, Fort Worth, TX Day of Sharing. Contact Char Lanzarotti (817) 293-5103 for more information.

April 27-28, 2013 ~ North Texas Cake Show. Save the date.

May 5, 2013 ~ Frosting Creators of San Antonio Day of Sharing. Save the date

September 8, 2013 ~ Extravaganza, Houston Cake Club. Save the date

Birthday & Anniversary Wishes

Happy Birthday to **Diane McCoy** (January 1st), **Ellen Smith** (January 1st), **Kyla Myers** (January 9th), **Debra Lawson** (January 11th), **Guadalupe Ochoa** (January 12th), **Jessica Marshall** (January 13th), **BJ Sorrels** (January 19th), **Marissa Beltran** (January 29th), and **Lisa Fitch** (January 30th).

Happy Anniversary to **Tammy & Richard Budziak** (January 4th), **Elizabeth & David Hunt** (January 8th), **Alice Lopez** (January 15th), **Guadalupe & Gabriel Ochoa** (January 16th), **Barbara & Larry Hawkins** (January 19th), **Eleonora & Jorge Tamayo** (January 23rd), and **Allison & Drue Wiggins** (January 24th).

Officers

Office	Office	Email Address	Phone
President	Pat Wiener	patbwiener@letsdecoratecakes.com	(713) 962-5478
Vice President	Kathy Brinkley	Cakekat@aol.com	(281) 448-2952
Secretary	Jan Hutto	pookie48@sbcglobal.net	(281) 370-6000
Treasurer	Helen Osteen	helen@osteenjewelry.com	(713) 204-3218
Parliamentarian	CJ Clay	cashinclay@aol.com	(281) 847-3172

ICES Conventions

August 8-11, 2013	Lexington, Kentucky
July 31 – August 3, 2014	Albuquerque, New Mexico
July 23-26, 2015	Omaha, Nebraska
August 4-7, 2016	Mobile, Alabama

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

You must be a member 6 months BEFORE a class starts to be eligible for the member rate.

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 to access membership and class registration information. We accept PayPal through HoustonCakeClub@OsteenJewelry.com.

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

Play Days Requested

Sugar Veil
Sugar Bottles
Topsy Turvy Cakes

Airbrush (May 20, 2012)

Modeling Tools

Modeling Chocolate (November 4, 2012)

Animal Figures (December 2, 2012)

Ganache (September 23, 2012)

Stenciling

Cricut

Tropical Flowers

Cookie Cutters

Luster Dust

Buttercream Transfers

Stringwork

November Events

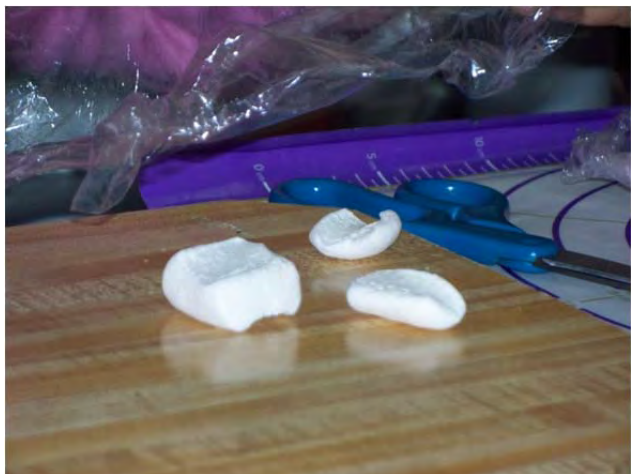
We 117 members, and 94 active members. We had 20 people at the November meeting.

Melissa Karabanoff demonstrated circus cupcakes. Thank you so much, Melissa. They were really cute.

Circus Cupcakes

TOP HAT: Melissa uses a regular marshmallow as the center of the top hat. Roll black fondant very thin. Cut it just a little wider than the marshmallow. Roll the black fondant around the marshmallow. Use gum glue to seal the edge. Use a circle cutter slightly larger than the marshmallow to cut the top. Use gum glue to put in place. Use a larger circle cutter to make the bottom, including the brim.





POPCORN BOX: use the scissors to cut 2 pieces from a regular marshmallow. That makes a rectangle shape.

Roll white fondant very thin. Cut a little larger than the marshmallow. Wrap the white fondant around the marshmallow and use gum glue to seal the edge.



Roll red fondant very thin. Cut thin strips and apply to the white fondant. Put the first red strip over the seam of the white fondant. Glue in place. Hold the uncovered ends of the popcorn where the marshmallow is exposed. If you put your fingers over the red strips, they will slide and leave a red stain on the white fondant.

Cut the extra marshmallow in half and cut into small pieces.

Put glue on top of the bag and apply the little pieces. Use a yellow food-safe marker to show a hint of butter on the popcorn.

MOUSTACHE: shape a log of black fondant and shape as a moustache. Melissa says the moustache on a cupcake is popular with girls and boys alike.



SEAL: Add a little tylose to the fondant. Make a cone shape for the head. Glue a tiny little ball on the tip for the nose. Melissa likes to let this dry overnight.

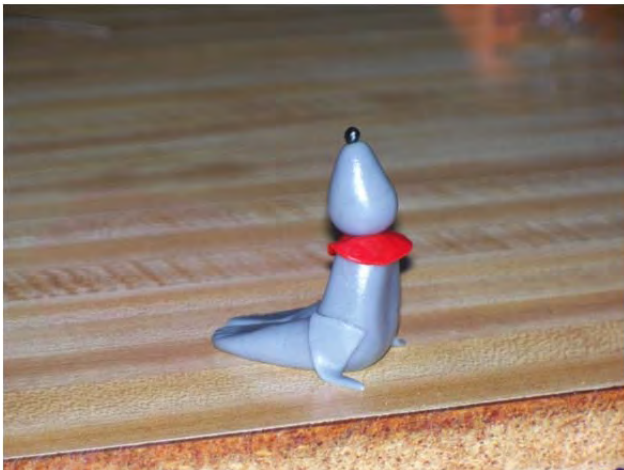
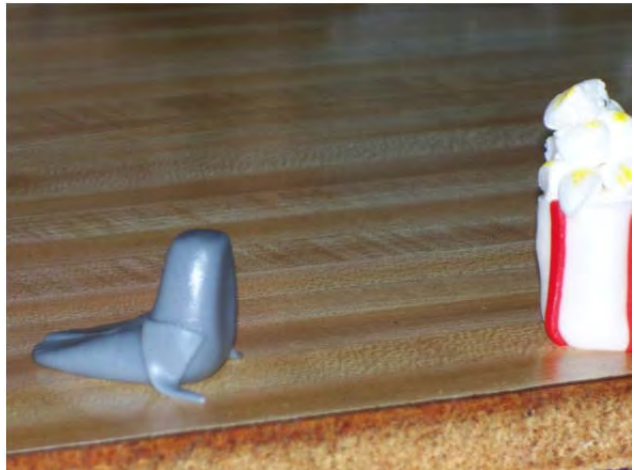
Make a log shape for the body. Flatten slightly. Press to the table and curl the body upward so it sits up.





Cut a slit to make the little fin in the back. Press down a little. Use the tiny point of the leaf cutter to the fin. Make 2.

Attach the fins to the body with gum glue.



Using red fondant, cut a little round circle or daisy-shape for the seal's collar. Glue in place. Affix the head to the collar. Press down to shape it a little.

Melissa usually leaves the head off until the next morning so it won't sink down into the body.

Use a black marker for the eyes.

CORN DOG: Use half a toothpick. Break in half and press the broken end down onto the table to remove the splintered wood. Be sure to tell the parents there are toothpicks in the corndog.

Shape corndog of brown fondant. Use a little stripe of red fondant to resemble catsup. Don't lay it straight – wiggle it a little to make it more realistic. You may use a yellow findant strip for mustard.



MONKEY: Put the monkey on a flat cupcake so he won't topple over. He does not look as good on a cupcake with a rounded top.

Make a cone of brown fondant for the body. The base should be about the size of a half dollar coin.

Roll out lighter brown fondant. Use a leaf cutter to cut the chest piece. Stretch into the shape you want. Glue to the body.

Make a ball for the head and set on the body. Make sure the head looks right on the body. Make a long sausage and cut in half for the legs. Flatten the end where you apply it to the body and glue in place. Make tiny balls for the bottom of the feet. Flatten and glue in place.

Make arms the same way but make them smaller and shorter. Glue in place. Make a banana of yellow fondant. Use an edible marker to make black spots on the banana and the stem end. Put the banana in his hands. Arms need to dry overnight if they are holding a banana.





Make small circle for ears and even smaller circles of the lighter brown for the inside of the ears. Flatten and press the smaller circle in place. Push against your fingernail to make it oval shape. Apply glue to the flattened edge and press onto the head.

Use a marker for the eyes and the mouth line. Make a tail with a tiny log. Glue in place.

Christmas Ideas



For Nutter Butter® Mice Cookies, you will need Nutter Butter® Cookies, one pound of cocoa lite candy coating, white candy writer, royal icing eyes, and cinnamon red hots.

Melt candy coating. Using a dipping tool, cover Nutter Butter® with candy coating and place on parchment paper to dry. Do this with all the cookies. Let the coating dry completely before decorating. Prepare candy writer as directed. Make a swirly spiral tail on one end of cookie. Towards the middle, make symmetrical C-shapes for ears. Using the candy writer, make two small dots where you would like the eyes to be and lay royal icing eyes on top of dots. Make a small dot for the nose and attach cinnamon red hot.

For Nutter Butter® Santa Reindeer and Snowman you will need: 1 package of Nutter Butter® cookies, mini traditional pretzels, pretzel sticks, 1 pound cocoa lite candy coating, 1 pound super white candy coating, candy writers (assorted colors, melted), red sanding sugar, white non-pareils, edible eyes, cinnamon red hots, miniature marshmallows (cut into 4 pieces), and edible confetti sprinkles.



To make the Nutter Butter® Santa: Dip each end of the Nutter Butter® cookie into melted Super White candy coating and quickly decorate one end with red sanding sugar and the other end with white non-pareils. While candy coating is still wet, add piece of marshmallow to Santa's hat. Using white candy writer, attach a cinnamon red hot for Santa's nose and attach eyes. When candy coating is set, use white candy writer for the trim on Santa's hat.

To make the Nutter Butter® reindeer: Dip two pretzels in melted Cocoa Lite candy coating and sprinkle with white non-pareils. Allow candy coating to set. Dip Nutter Butter® cookie in melted Cocoa Lite candy coating. While candy coating is still wet position two decorated pretzels on the upper half of the cookie to form antlers. Place two edible eyes below antlers and a red hot for the nose. Allow coating to set.

To make the Nutter Butter® snowman: Dip Nutter Butter® cookie into melted Super White candy coating. While coating is still wet, place two edible eyes, and buttons using rainbow candy coating or confetti sprinkles on snowman. Dip ends of two pretzel stick halves into coating and attach to each side of cookie. All candy coating to set completely. Use melted candy writers to pipe nose and scarf.



For Elegant Textured Christmas Cookies, you will need assorted shape Christmas cookies, red, green, brown and white fondant, white and green royal icing, buttercream, and super pearl dust.

Use a cookie recipe that doesn't spread during baking. Roll out fondant and impress with various texture mats. Cut out fondant pieces with same cutter used in baking cookies. Instead of putting whole fondant piece on cookie, use a knife to cut off part, such cuff of mitten, trunk of tree, toe of stocking and hook of ornament. Place partial piece on cookie using a thin layer of buttercream to attach fondant to cookie. Repeat process with different color of fondant and cut off opposite part and apply to cookie. Use green fondant and triple holly leaf plunger to create holly leaves. Attach leaves and hand shaped round red balls with dot of royal icing. Use thinned royal icing to pipe dots, lines and stitching. Hand mold red bow for wreath and use a holly leaf cutter to cut out center of fondant. Dust white pieces of fondant with super pearl dust.

For Christmas Stocking Cookies you will need a stocking cookie cutter, stocking cut-out cookies, white, green and red fondant, piping gel, fabric texture set, pastry roller, royal icing, small round tip, red and green food color, edible markers.

Roll fondant, then lay texture mat over fondant and roll pin over mat with even pressure. Using the stocking cookie cutter, cut fondant. Color fondant texture using edible markers. Place fondant on cookies using piping gel. Use small round tip to detail cookies with colored royal icing.



All the Christmas ideas came from www.countrykitchensa.com, one of the first places I go when I am looking for decorating ideas.

Sugarplum Drops

1/2	C	Raisins
1/2	C	Dried apricots
1/2	C	Chopped dates
3/4	C	Dried cranberries
3/4	C	Pecans
1	C	Blanched almonds
1/4	C	Orange juice, no pulp
1/2	C	Granulated or sifted confectioners' sugar

Combine the dried fruit and nuts in a food processor and pulse until you get a coarse mixture, about 1 minute. Add the orange juice and pulse again until the mixture sticks together, about 15 seconds. Shape the mixture into 1-inch balls, then roll them in sugar for a sweet coating. Refrigerate. Makes 4 dozen.

You can substitute different fruits. My husband won't eat raisins, so I use dried blueberries, and I use dried apples instead of dried apricots. If you substitute an orange liqueur with agave in place of the orange juice, they won't need to be refrigerated. They really don't last that long.

Helen Osteen