



The Batter Splatter Newsletter

January 2015

Volume 11 Issue 1

Houston Cake Club, 2502 Esther Ave, Pasadena TX 77502

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

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

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

Meeting is January 27th at 10 AM

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

There will be no demonstration at this meeting, because the entire meeting will be devoted to the Bylaws and the proposed revision.

President's Message

I want to wish everyone a Happy New Year. 2014 has come and gone, and, I, like millions of other people, have made several resolutions for 2015. So far, I have kept all of them, but, it's still pretty early in the game.

I have thought a lot about our club since the last meeting in November. Since I joined The Houston Cake Club about 9 years ago, there have been many changes. I know that some people do not handle change very well – I tend to be one of them. But, I have come to realize that in order for things to move forward and be better, change has to happen. A large portion of our meeting this month will involve our club's by-laws. The members of our by-laws committee have worked hard on the new revision. Copies of the original and proposed by-laws were distributed at the October meeting and were sent out to all members with the November newsletter (whether electronically or by U.S. mail). I ask that you look at them and submit any comments or suggestions to myself (jhutto54@att.net) or Helen Osteen (houstoncakeclub@gmail.com) if you are not able to attend our meeting next week.

I have seen many wonderful demonstrations by our members, attended classes taught by awesome instructors and met so many different people that I would not have known had it not been for our club. One of my resolutions for 2015 is for The Houston Cake Club to be great for all our members. Please help me keep that resolution. The cake world is changing every day, so, we need to change to keep up with the times. Make suggestions for classes,

play days and demonstrations. Sign up to help on committees. Speak up at the meetings. Do your usual things a little differently every day. It's those small changes that can make a huge impact. Let's have fun laughing and sharing together.

See you at the meeting.

Jan Hutto

Meeting Agenda

Open

- Introductions

Minutes – Secretary (Bonnell Templet)

- Read
- Approve

Treasurer's Report – Treasurer (Helen Osteen)

- Read
- Approve

Circulate monthly sign-in book and 2015 demo/refreshments sheet (Kathy Brinkley)

Thank you's for demo and refreshments

Announce next month's demo/refreshments

UNFINISHED BUSINESS

- Debbie Brown
- Christmas Charities
- Sidney Galpern Classes
- TX ICES DOS
- By-Law Revisions
- Any Other?

OLD BUSINESS

- Any other?

NEW BUSINESS

- CDE Committees
- Appreciation Luncheon
- Treasury Audit
- Any other?

Raffle Drawing

Adjourn Meeting

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 and mailed soon after your dues are paid.

If you do not renew by January 31st, this will be your last newsletter.

Birthday & Anniversary Wishes

Happy Birthday to **Celia Diaz** (February 5th), **Susan Shannon** (February 9th), **Vonda Prieto** (February 12th), **Jessica Lopez** (February 13th), **CJ Clay** (February 15th), **Jan Hutto** (February 17th), **Sandra Hughes** (February 19th), **Eunice Estrada** (February 21st), and **Susan Spence** (February 25th).

Happy Anniversary to **Martha & Mark Hickman** (February 7th), **Nani & Dedy Lucardi** (February 14th), **Pat & Sonny Wiener** (February 21st), and **Margaux & Carl Mann** (February 27th).

Upcoming Events

January 30, 2015 ~ Sidney Galpern's Isomalt Tea Set class at Larry's Arts & Crafts.



This is a 5-hour class. Lunch will be provided.

You will learn the skills to pull and blow sugar/isomalt to create a hand-sculpted teapot & teacup adorned with filigree handles and pulled sweet pea flowers. Lastly, we will airbrush, paint, or dust the set to give the isomalt a porcelain finish. **All supplies provided.**

Class registration is \$80 for HCC members.

In order to receive the member discount, you must have joined no later than July 31, 2014.

Registration for nonmembers is \$120.

After December 30, 2014, there will be no refunds for any reason.

Classes will be limited to sixteen (16) students. You must put up a deposit to register. We will not "hold" a place for you.

January 31, 2015 ~ Sidney Galpern's Isomalt Bows, Roses, Shoes & Brooches class at Larry's Arts & Crafts.

This is a 5-hour class. Lunch will be provided.

Cast beautiful brooches and 3D shoes, pull fantastic bows and ribbons and stripe them with color, pull and hand sculpt beautiful roses that can be created and put on your cake within minutes! **All supplies provided**

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February 1, 2015 ~ Texas ICES Day of Sharing, Lake Conroe KOA, 19785 Highway 105 W, Montgomery, TX. Demonstrators: [James Rosselle](#), [Wayne Steinkopf](#), [Sidney Galpern](#), [Yvette Humbert](#), [Edet Okon](#). Confirmed Vendors: [The Sugar Art](#), [SimiCakes](#), [Amazing Cake Artistry](#), [James Rosselle](#), [Swank Cake Design](#), [LeeAnn's Cake Supplies](#), [Rocio's Cake Supplies](#), [It's Magic Chocolate](#)

February 2-4, 2015 ~ James Rosselle will be teaching at Cake Craft Shoppe, 3554 Highway 6, Sugar Land, TX. www.cakecraftshoppe.com

February 21-22, 2015 ~ That Takes the Cake Show, new Sports Arena, 2400 Chisholm Trail Dr, Round Rock, TX 78681. Please note: the date and location have changed.

April 12, 2015 ~ Texas ICES Area II Day of Sharing, UT Arlington, E.H. Hereford University Center, Bluebonnet Ballroom, 300 West 1st St, Arlington, TX 76019. Save the date. Check the www.TexasICES.org website for more details.

May 3, 2015 ~ Frosting Creators Day of Sharing, San Antonio, TX. 6427 Evers Road, Leon Valley, TX 78238. **Demonstrators:** Sheila Brooks, Janette Pfertner, Edward Frys, Ximena Sempertegui, and Bronwen Weber. Classes are available with Sheila Brooks, Janette Pfertner, and Bronwen Weber. <http://dos.frostingcreators.com/registration/>

June 7, 2015 ~ Texas ICES Area III Day of Sharing ~ Corpus Christi, TX. Elections will be held at this meeting. Demonstrators: Susan Carberry & Peggy Tucker. Confirmed

Vendors: The Cake Cottage. Peggy Tucker & Susan Carberry will be teaching classes before and after the DOS. Check the www.TexasICES.org website for more details.

September 13, 2015 ~ Houston Cake Club's Cake Decorating Extravaganza will be held at **The Gardens Houston, 12001 Beamer Rd, Houston TX 77089**. This is a new location. Please mark the date. **Wayne Swank** will be our lead demonstrator.

October 11, 2015 ~ Texas ICES Area I Day of Sharing, Lubbock, TX. Demonstrators: [Wayne Steinkopf](#), [Callye Alvarado](#), [Ruth Rickey](#), others TBA. Confirmed Vendors: [Swank Cake Design](#), [Ruth Rickey](#), others TBA. October 10th Ruth Rickey will be teaching classes. Wayne Steinkopf will be teaching a 2-day class October 12-13. Check the www.TexasICES.org website for more details.

October 12-13, Fairytale Wedding Cake with Wayne Steinkopf - days, October 12 and 13. (Payment plan is available). Limited Seating. A \$100 deposit holds your spot. Register before January 31, 2015 and save \$50.

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	Alice Lopez	No demonstration. Entire meeting will be devoted to Bylaws.
February	Larry's appreciation luncheon	Gina Rios
March	Sue Blume	Guadalupe Ochoa
April	JoeAnne Renteria	Eunice Estrada
May	Eunice Estrada, Hermelanda Garcia, Lupita Ochoa	Pat Wiener
June		"Garage Sale"
July	Elma Vega	
August	Sandra Hughes	Susan Shannon
September	Nancy Olivares	
October	Roxana Sharp; Migdalia Nunez	
November	Susan Shannon	
December	Christmas Party	Christmas Party

Newsletter Information

This is your newsletter. When you run across a recipe you think the members would like, or a tip, or a link to a free tutorial on the internet, please send the information to helenosteen@gmail.com. You will get a free raffle ticket for the next month's raffle.

December Events

We have 88 members, and 42 active members. We had 27 people at the December meeting.

Officers

Office	Office	Email Address	Phone
President	Jan Hutto	jhutto54@att.net	(281) 814-1008
Vice President	Kathy Brinkley	Cakekat@aol.com	(281) 448-2952
Secretary	Bonnell Templet	rdjessmom@aol.com	(713) 702-3774
Treasurer	Helen Osteen	helen@osteenjewelry.com	(713) 204-3218
Parliamentarian	Susan Shannon	susshan@gmail.com	(281) 481-8226

ICES Conventions

July 30 – August 2, 2015	Omaha, Nebraska
August 4-7, 2016	Mobile, Alabama
August 3-6, 2017	Spokane, Washington
August 2-5, 2018	Cincinnati, Ohio
July 18-21, 2019	Little Rock, Arkansas

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)
- Cake Decorating Extravaganza (September 13, 2015)
- 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. This discount card is honored at:

- Larry's Arts & Crafts in Pasadena, TX <http://www.larrysartsandcrafts.com/>
- Cake Craft Shoppe in Sugar Land, TX <http://www.cakecraftshoppe.com/>
- Make-a-Cake in Houston, TX <http://www.makeacakehouston.com/>
- Fiesta Baking Supplies in Houston, TX <http://www.fiestabakingsupplies.com/>
- Rocio's Cake Supplies, www.rocioscakesupplies.com online discount code Hcc14.

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.

Lauren Kitchens Modeling Chocolate

Used by Dawn Parrott

Recipe has been edited, for original, visit: www.craftsy.com/recipe/modeling-chocolate

Ingredients

2 lbs. white chocolate (in any form, block, chunks or chips)

1 cup light (clear) Karo corn syrup

Directions

Melt chocolate in a microwave-safe bowl in 30-second intervals on High (100%), stirring between heating. The bowl should be almost cool to the touch. Overheating will quickly cause chocolate to burn.

Heat corn syrup in a separate bowl on High (100%) for 45 seconds.

Pour syrup into melted chocolate and stir with a rubber spatula until completely blended, scraping bowl and spatula. If any chocolate has not made contact with corn syrup, you will have lumps in your finished product. Watch for white chocolate streaks while you stir. Mix until the streaks are gone.

Do not over-mix. Your chocolate will become crumbly and fall apart.

Line a quarter-sheet (9 x 13 in) cake pan with a large sheet of plastic wrap, making sure there is plenty of overhang. Pour chocolate mixture into pan and wrap the over-hanging plastic wrap around the chocolate. Pull the plastic wrap straight and tight over chocolate. If the plastic gathers and pokes into the chocolate, you will have trouble pulling it out of the modeling chocolate after it hardens. Set aside at room temperature overnight.

The next day, cut the block of modeling chocolate into knead-able sections. The block will be greasy. If chocolate is sticky, dust a little cornstarch on the table to knead. If too hard for you to knead, heat in microwave 5 seconds at a time until you can begin to easily press your fingers into the block. The block changes into a silky and pliable clay-like ball, a light ivory color. This is now Modeling Chocolate.

Cover with plastic wrap (Press-n-Seal is best) and drop in a resealable plastic bag for storage. Store at room temperature for 3-4 months or in the freezer for up to 2 years.

To color: Knead in gel paste or liquid paste color. To make white, you must use white (titanium dioxide) powder or liquid color made for chocolate.

You can use pre-colored candy melts to make modeling chocolate or precolor your melted white chocolate before adding corn syrup. The same recipe, minus 1/4 cup corn syrup, works for milk/dark chocolate and does not have as many issues as white chocolate. However, you're stuck with brown and have no color options other than black.

Original Nestle® Toll House® Chocolate Chip Cookies

2-1/4	Cup	All-purpose flour
1	Tsp	Baking soda
1	Tsp	Salt (optional)
2	Sticks	Butter or margarine, softened
3/4	Cup	Packed brown sugar
3/4	Cup	Granulated sugar
1	Tsp	Vanilla extract
2	Large	Eggs
2	Cups	NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels
1	Cup	Coarsely chopped nuts (optional)



PREHEAT oven to 375° F.

COMBINE flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded tablespoon onto ungreased baking sheets.

BAKE for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

PAN COOKIE VARIATION: Preheat oven to 350° F. Grease 15 x 10-inch jelly-roll pan. Prepare dough as above. Spread into prepared

pan. Bake for 20 to 25 minutes or until golden brown. Cool in pan on wire rack. Makes 4 dozen bars.

SLICE AND BAKE COOKIE VARIATION:

PREPARE dough as above. Divide in half; wrap in waxed paper. Refrigerate for 1 hour or until firm. Shape each half into 15-inch log; wrap in wax paper. Refrigerate for 30 minutes.* Preheat oven to 375° F. Cut into 1/2-inch-thick slices; place on ungreased baking sheets. Bake for 8 to 10 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely. Makes about 5 dozen cookies.

* May be stored in refrigerator for up to 1 week or in freezer for up to 8 weeks.

Chocolate Chip Cookies

A **chocolate chip cookie** is a drop cookie that originated in the United States and features chocolate chips as its distinguishing ingredient. The traditional recipe combines a dough composed of butter and both brown and white sugar with semi-sweet chocolate chips. Variations include recipes with other types of chocolate as well as additional ingredients such as nuts or oatmeal.

The chocolate chip cookie was invented by Ruth Graves Wakefield. She owned the Toll House Inn, in Whitman, Massachusetts, a very popular restaurant that featured home cooking in the 1930s. Her cookbook, *Toll House Tried and True Recipes*, was first published in 1936 by M. Barrows & Company, New York. The 1938 edition of the cookbook was the first to include the recipe "Toll House Chocolate Crunch Cookie" which rapidly became a favorite cookie in American homes.¹

Differing versions of discovery

Ruth Wakefield stated that she deliberately invented the cookie. She said, "We had been serving a thin butterscotch nut cookie with ice cream. Everybody seemed to love it, but I was trying to give them something different. So I came up with Toll House cookie."²

A different version of events says that Wakefield is said to have been making chocolate cookies and on running out of regular baker's chocolate, substituted broken pieces of semi-sweet chocolate from Nestlé thinking that they would melt and mix into the batter. They did not and the chocolate chip cookie was born.

A still different history of the cookie derives from George Boucher, who was at one time head chef at the Toll House Inn, and his daughter, Carol Cavanagh, who also worked there. Contradicting Nestlé's claim that Wakefield put chunks of chocolate into cookie dough hoping they would melt, the daughter stated that the owner, already an accomplished chef and author of a cookbook, knew enough about the properties of chocolate to realize it would not melt and mix into the batter while baking.

Boucher said that the vibrations from a large Hobart electric mixer dislodged bars of Nestlé's chocolate stored on the shelf above the mixer which caused the chocolate to fall into the sugar cookie dough mixing below. He claims to have overcome Wakefield's impulse to discard the dough as too badly ruined to waste effort baking them, leading to the discovery of the popular combination.

Nestlé marketing

Every bag of Nestlé chocolate chips sold in North America has a variation (butter vs. margarine is now a stated option) of her original recipe printed on the back.

During WWII, US soldiers from Massachusetts who were stationed overseas shared the cookies they received in care packages from back home with soldiers from other parts of the US. Soon, hundreds of soldiers were writing home asking their families to send them some

¹ Carolyn Wyman (2013). *The Great American Chocolate Chip Cookie Book: Scrumptious Recipes & Fabled History From Toll House to Cookie Cake Pie*. Countryman Press. p. 23. Retrieved Mar 21, 2014.

² [Famous Women Inventors - Ruth Wakefield, Chocolate Chip Cookie Inventor](#). Retrieved 2014-02-24.

Toll House cookies, and Wakefield was soon inundated with letters from around the world asking for her recipe. Thus began the nationwide craze for the chocolate chip cookie.^{3 4}

Present day

Although the Nestlé's Toll House recipe is widely known, every brand of chocolate chips, or "semi-sweet chocolate morsels" in Nestlé parlance, sold in the U.S. and Canada bears a variant of the chocolate chip cookie recipe on its packaging. Almost all baking-oriented cookbooks will contain at least one type of recipe.

If you are not happy with the way your chocolate chip cookies look, this illustration may help.



³ Jones, Charlotte Foltz (1991). *Mistakes That Worked*. Doubleday. ISBN 0-385-26246-9.

⁴ "[History of Nestlé Toll House](#)".



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Meeting is February 24th at 10 AM

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

An Annual Meeting shall be held in February each year to identify the charity to support and any other business to be conducted on an annual basis. Current members shall be notified of the location and date of the annual meeting in the January newsletter.

Gina Rios will demonstrate edible meringue baskets for cake toppers, put chocolate covered strawberries in and more. Here are some of the things Gina plans to show us.





President's Message

It is hard to believe that February is almost over. The older I get, the faster time flies. We have had several holidays this month, the most recent being Valentine's Day. It is a day of "love", but, I see it more as a day of appreciation. Appreciation can mean a lot of different things. For me, it encompasses gratitude, respect, inspiration and, yes, love.

Please show your appreciation to Larry's and its employees next week when we hold our annual pot luck luncheon by bringing a dish to share. This is the perfect opportunity to say Thank You for everything they do for our club (free meeting room/classroom, CDE donations and merchandise discounts). It is also a great time to let your club friends know how much you appreciate them. I have learned so much from each and every one of our members, and I am so happy to be a part of The Houston Cake Club.

We are now in the home stretch of revising our by-laws. I want to thank the by-laws committee for their hard work and dedication. A copy of the changes made at the last meeting will be attached to this newsletter. Please review them - we want to vote on them this month. You may submit your vote by mail, e-mail, or in person at the meeting on February 24th. Remember that you must be a member in good standing for 30 days in order to vote. If you haven't renewed your dues, contact Helen Osteen.

I am looking forward to a new year with the club. I hope that we can join together to make this a special time for all of us.

See you at the meeting.

Jan Hutto

Meeting Agenda

Open

- Introductions

Minutes – Secretary (Bonnell Templet)

- Read
- Approve

Treasurer's Report – Treasurer (Helen Osteen)

- Read

- Approve

Circulate monthly sign-in book and 2015 demo/refreshments sheet (Kathy Brinkley)

Thank you's for demo and refreshments

Announce next month's demo/refreshments

Additional announcements

UNFINISHED BUSINESS

- Debbie Brown – 2016
- CDE Committees
- By-Law Revisions
- Any other???

OLD BUSINESS

- Any other???

NEW BUSINESS

- Identify the charity for 2015.
- Classes – Stephen Benison or Lorraine McKay
- Any other???

Raffle Drawing

Adjourn meeting

Birthday & Anniversary Wishes

Happy Birthday to **Twez Shewmake** (March 13th), **Aleka Fahlbusch** (March 20th), **Roxana Sharp** (March 26th), **Alice Lopez** (March 31st), and **Margaux Mann** (March 31st).

Happy Anniversary to **Kathryn & Bruce Carmichael** (March 27th).

Upcoming Events

February 21-22, 2015 ~ That Takes the Cake Show, new Sports Arena, 2400 Chisholm Trail Dr, Round Rock, TX 78681. Please note: the date and location have changed.

April 12, 2015 ~ Texas ICES Area II Day of Sharing, UT Arlington, E.H. Hereford University Center, Bluebonnet Ballroom, 300 West 1st St, Arlington, TX 76019. Demonstrators: **Bronwen Weber**, **Liz Marek**, **Shaile Socher**, and **Miguel Guerra**. Classes available with Liz Marek, Miguel Guerra, and Shaile Socher. Check the www.TexasICES.org website for more details.

April 16, 2015 ~ Southeast Texas Cake Club Day of Sharing. in Winnie Texas at Winnie Stowell Community Building, 335 Park St, Winnie TX 77665. 9:00 - 4:00 PM. Demonstrators: **Dawn Coffin-Parrott** - Pressure Piping, **Pat Daigle** - Buttercream Techniques, **Julana Phenix** - Gingerbread church, **Dena Renee Collins** - Baby shower Cake, **Yvette Humbert** - Billowing, **Amber Rudder** - Magic Chocolate. Class instructor Dawn Coffin- Parrott, Monday April 20 Piping Techniques, Tuesday April 21 Pressure Piping. For more info www.icingtexas.com. or bettyp@flourgardencakes.com. Come join us for a

fun filled day of demo's, raffles, terrific vendors and classes. Continental breakfast and a Texas Bar B Que lunch will be served.

May 3, 2015 ~ Frosting Creators Day of Sharing, San Antonio, TX. 6427 Evers Road, Leon Valley, TX 78238. **Demonstrators:** [Sheila Brooks](#), [Janette Pfertner](#), [Edward Frys](#), [Ximena Sempertegui](#), and [Bronwen Weber](#). Classes are available with Sheila Brooks, Janette Pfertner, and Bronwen Weber. <http://dos.frostingcreators.com/registration/>

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Vice President	Kathy Brinkley	Cakekat@aol.com	(281) 448-2952
Secretary	Bonnell Templet	rdjessmom@aol.com	(713) 702-3774
Treasurer	Helen Osteen	helen@osteenjewelry.com	(713) 204-3218
Parliamentarian	Susan Shannon	susshan@gmail.com	(281) 481-8226

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August 2-5, 2018	Cincinnati, Ohio
July 18-21, 2019	Little Rock, Arkansas

December 30, 2014

Dear Ms. Osteen,

On behalf of the children and their families who call the Ronald McDonald House Houston *their home away from home*.

We appreciate your donation of: **\$158.00**



We are grateful to have you as a caring member of our RMH family and hope that you will continue to join us in providing our services to these special families.

December 30, 2014

Ms. Helen Osteen
Treasurer
Houston Cake Club
2502 Esther Ave
Pasadena, TX 77502-3239

Dear Ms. Osteen:


Ronald McDonald House Houston would like to thank you for your donation of **food for our pantry**. Your generosity will ensure that the on-going mission of our House to provide families with a critically ill child a *home away from home* while they undergo treatment at a Texas Medical Center member facility will continue.

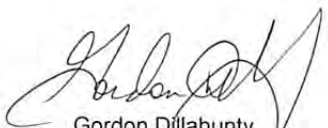
RMH offers these families a warm, caring environment where they can share their concerns; a place where families interact with each other to find inspiration and strength; where they cheer each other's small victories over illness in their perseverance to overcome cancer, heart disease, or a life threatening disease.

The support of dedicated friends like you has allowed RMH to fulfill this mission since 1981. We want to thank you for your continued support and invite you to join us as together we continue to make our House a Home for the thousands of families who pass through our doors every year. Together we will touch the lives of countless more children and their families as they continue their journey to healthy futures.

It is on behalf of the children and their families that we sincerely thank you for your thoughtful gift.

Sincerely,


Matt Woodard
Director of Operations


Gordon Dillahunty
Operations Coordinator

*Please retain this letter for tax purposes
to verify that no goods or services were provided in exchange for your gift.*



HOUSTON

Sharing the strength of our home

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W. Gregory Looser

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Deborah S. Gibson, *Past President*

Secretary
Marilyn Mogas, *Past President*

Treasurer
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John R. Allender, *Past President*
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Shannon Hayes, M.D.
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Advisory Board

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N. Jane Pierce
Sally Bell Rutherford
Janet I. Theriot
Bette P. Thomas
Ned Torian
Richard E. Wainerdi, P.E., Ph.D.
Leonard E. Weisman, M.D.

Executive Director

Leslie Bourne



The Bridge

P.O. BOX 3488
PASADENA, TEXAS 77501



713/ 472-0753
FAX 713/ 472-8759

The Houston Cake Club
Helen Osten
2502 Esther Ave
Pasadena, TX 77502

"There is no exercise better for the heart than reaching down and lifting people up" John Holmes

Dear Houston Cake Club,

On behalf of the Clients, Staff and Board of Directors, we would like to thank you for choosing The Bridge Over Troubled Waters as your Charity of Choice. Your generous gift of **\$625.00**, will aide in providing shelter, healthy meals, and valuable resources and services to some of the over 100 women, children and men our agency serves on a daily basis.

The most exciting role your gift plays is helping victims break the cycle of violence and homelessness by equipping them with the tools and resources they need to achieve independence and personal success as they cross the bridge from hurting to healing

The role of donors is vital to The Bridge Over Troubled Waters. Without you, The Bridge staff could not accomplish our agency mission **"to offer support, provide safety, and prevent domestic and sexual violence."**

Since 1978, our agency has been a bridge to healing and self-sufficiency for women and children in southeast Harris County who are impacted by domestic violence, sexual abuse and homelessness. More than 20,000 clients are served each year through the 24-hour hotline, emergency shelter, long-term housing, case management, support groups, children's services and community education.

Warmest Regards,

A handwritten signature in blue ink that reads "Debbie Moseley". The signature is fluid and cursive.

Debbie Moseley
Executive Director
DMoseley@tbotw.org

*The Bridge Over Troubled Waters, Inc. is a 501(c)(3) organization – tax ID 74-1989590
Donations are always appreciated, and needed. Please visit us online at tbotw.org to view The Bridge "needs list."*



A United Way Agency

Can You Freeze a Fondant Decorated Cake?

**YOU
CAN
FREEZE
A
FONDANT
COVERED
CAKE**

WWW.ROSEBAKES.COM



Can You Freeze a Fondant Decorated Cake? Yes you can!! But up until a couple of months ago – I wasn't sure.

A couple of years ago when I was taking way too many orders, I found myself baking and freezing cakes ahead of time just so I could keep up with my

workload. But those were either plain baked cakes, or baked, filled & crumb-coated cakes... but never decorated cakes – especially fondant covered.

But then I had an unusual situation come up back in July. One of my clients ordered a fondant covered/decorated cake for a specific date... then had to change the party to the next weekend... but forgot to tell me. Oops!

In addition to that, when I messaged to tell her her cake was ready for pickup (on the original weekend) she was out of town (actually, a couple of states away from home) and couldn't get the cake even if she wanted to. Ugh. I was frustrated. I hated to waste that cake – and the time I had invested in making it!

Plus I was completely booked the next weekend and knew I probably wouldn't have time to redo the cake for her then. So I took a chance and I decided to freeze a completely finished, fondant covered cake.

I wrapped it up in four or five layers of heavy duty plastic wrap (I buy mine at Sam's Club) then I stuck it in the freezer for 6 days. I read that some bakers also wrap it in foil over the plastic wrap, but I only used plastic wrap.

The night before the cake was to be picked up, I took it out of the freezer and put it in the refrigerator (still wrapped in plastic wrap). I left it there overnight – probably around 12-14 hours.

The next morning I set it out on the counter and I let it come up to room temperature. Again, I left the plastic wrap on.

As it started to warm up, condensation appeared on the outside of the plastic wrap, so I didn't touch it – I let it sit. Probably 6-8 hours later (late that afternoon/evening), I unwrapped it!

Note: the condensation had completely disappeared after around 3-4 hours, but that time will vary depending on your climate, temperature and humidity!

And guess what? **It held up beautifully!!** It didn't even get sticky!! Although if it had, I suspect letting it air-dry or turning a fan on it for a little while would've resolved that too!

My biggest worry was that the condensation would cause sweating and that would cause color bleeding or running... but I think keeping the plastic wrap on was the answer to that! No moisture ever showed up on the fondant itself!

SO – this is my *only* experience with freezing a fondant covered cake, but if I had to, I'd definitely do it again! Here's what I'd recommend:

- Wrap the cake with multiple layers of heavy duty plastic wrap, and possibly foil on top of that!
- Freeze for no more than a month (that's just a good rule of thumb for any frozen cake)
- Allow the cake to first thaw in the frig – at least 8 hours, keeping the plastic wrap intact.
- Bring it to room temperature for at least 4 hours, again, keeping the plastic wrap intact.
- If it gets sticky or has any condensation on the actual cake, allow it to air-dry or place it in front of a fan – do not touch it, wipe it or handle it!

<http://rosebakes.com/can-freeze-fondant-decorated-cake/>

There are some other very nice tutorials on this site.

Helen Osteen

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)
- Cake Decorating Extravaganza (September 13, 2015)
- 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. This discount card is honored at:

- Larry's Arts & Crafts in Pasadena, TX <http://www.larrysartsandcrafts.com/>
- Cake Craft Shoppe in Sugar Land, TX <http://www.cakecraftshoppe.com/>
- Make-a-Cake in Houston, TX <http://www.makeacakehouston.com/>
- Fiesta Baking Supplies in Houston, TX <http://www.fiestabakingsupplies.com/>
- Rocio's Cake Supplies, www.rocioscakesupplies.com online discount code Hcc14.

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.

HOUSTON CAKE CLUB CONSTITUTION AND BY-LAWS COMMITTEE

Proposed changes to By-laws:

Article 1 – Membership

Section 1 – Membership shall be open to anyone interested in the purpose of this organization.

Section 2 – All active members shall be entitled to all rights and privileges of the Club, and all members shall share in its responsibilities and uphold it's standards. These standards shall include support of its purpose, constructive contribution to its purpose and activities and behaving respectfully toward the Club and Club members. Not adhering to these standards could result in a referral to the Conflict Resolution Committee.

Section 3 – A voting member shall be in good standing and eligible to vote if dues are paid by the close of the prior month's meeting.

Section 4 – All members will earn a discount card after attending two (2) Houston Cake Club sponsored events within the previous twelve (12) months. Events include: meetings, Days of Sharing, classes, Play Days, and any other Club sponsored event.

Section 5 – Guests will not be required to pay for the first three meetings they attend, thereafter they will share in all activities and expenses of the Club.

Article 2 – Dues

Section 1 – The dues of this Club shall be set at the general meeting. All members shall pay dues. The amount of dues paid by new members will be prorated depending on the quarter in which they join. This proration only applies with initial membership. Each new member, upon being received into membership and payment of their dues, shall be given the information needed to access the **Members Only** section of the Club's website where they will be able to view the Club's Constitution and By-Laws. If a member so desires, they may request a hard copy of the Constitution and By-laws from the Secretary.

Section 2 – All dues will be payable by January 31st annually. Notification will be included in the Club newsletter that the annual memberships are due to expire.

Article 3 – Meetings

Section 1 – The regular meetings of the Club shall be held eleven months of the year on the fourth Tuesday of each month, from 10:00 a.m. to 12:00 p.m. A social gathering will be held in December in lieu of a regular meeting.

Section 2 – Meetings shall be primarily based at Larry's Arts and Crafts, 1510 Richey Road, Pasadena, TX. The primary meeting place shall remain the same unless changed by a two-thirds vote of the membership. The vote will occur at the next regularly scheduled meeting to allow for notification of all members. Members not able to attend the next meeting may submit their vote via U.S. mail or e-mail.

Section 3 – The Annual meeting will be held every year in February for the purpose of election of officers (every other year) and identifying other business to be conducted on an annual basis. Current members shall be notified of the date of the Annual meeting in the January newsletter.

Section 4 – Meetings shall be open to members and guests. Guests will be permitted speaking rights at the discretion of the President.

Section 5 – In the event of severe inclement weather, meetings may be cancelled at the discretion of the President. Any pending business will be postponed until the following month's meeting.

Article 4 - Officers

Section 1 – The officers of this club shall be President, Vice President, Secretary and Treasurer. No elected officer may hold more than one office at a time.

Section 2 – Nominations shall be made from the floor in January of every other year and shall present only the names of active members who have consented to serve if elected in February. Any nominated member must have been a member for at least six (6) months. All elections shall be by secret ballot either by being present at the meeting or submitted by email or US mail with a majority vote needed to win.

Section 3 – The bi-annual election of officers will be held every other February, with the installation of the new Board following the election.

Section 4 – If any officer resigns their seat on the Board before their term of office has expired, nominations for the vacancy will be accepted from the floor during the meeting in which the vacancy is announced. Members not present will be notified via U.S. mail or e-mail within one week of the meeting and will have one week to submit nominations if they desire. The final vote will be taken by secret ballot at the next regular meeting. The person elected to fill the vacancy shall serve the remainder of the unexpired term.

Section 5 – The term of office shall be for a period of two (2) years.

Article 5 – Officer Duties

Section 1 – The President shall preside over the meetings and appoint committees as required. The President will also appoint a Club member in good standing as Parliamentarian. The Parliamentarian will not be considered a member of the Board.

Section 2 – The Vice President will temporarily 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.

Section 3 – The Secretary will take the minutes of the Club meetings and transmit a copy of the minutes to the Board prior to the following month's meeting and distribute copies to the members for approval at the meeting. The Secretary will also submit the approved minutes to the webmaster for posting on the Club website.

Section 4 – The Treasurer will receive and disburse all Club funds with Club approval, keep an accurate record of all transactions and make financial reports to the Club at each monthly meeting. The Treasurer shall also submit a year-end financial report at the Annual meeting in February. Should the office of Treasurer be vacated prior to the expiration of the two (2) year term, the Board will audit the books before the newly elected Treasurer takes office.

Receipts for any expense(s) incurred on the Club's behalf must be attached to a completed and signed HCC Reimbursement Request Form and submitted to the Treasurer within 60 days of expenditure in order to be eligible for reimbursement.

Section 5 – The role of Parliamentarian is to be knowledgeable of the Club's constitution and by-laws and to advise the President on procedural issues according to Club by-laws and Robert's Rules of Order as needed. The Parliamentarian will have full member privileges, be allowed to participate in all meetings, and be allowed to vote.

Article 6 – Committees

Section 1 - Committee Formation – Committees shall be formed and assigned duties or be dissolved as deemed necessary by the club president. Committee members must be members in good standing.

Section 2 – Committees – Committees are those the Board and club members deem necessary to carry on the work of the club.

Section 3 – Conflict Resolution Committee (CRC) – the purpose being to resolve problems or conflicts involving Club members as the need arises. This committee will consist of the Parliamentarian and two (2) additional members nominated and elected by the active HCC members present at the meeting. The Committee will follow the process outlined below:

- a) Any member wishing to lodge a complaint against another member will submit the complaint in writing to the President who will then notify the rest of the Board and the Parliamentarian.
- b) At the next regularly scheduled meeting after the complaint is received the CRC will be activated and two (2) active club members will be elected to serve along with the Parliamentarian for the duration of the investigation. Upon formation the Committee members will choose who is to lead the group and will be expected to start the investigative process before the next scheduled meeting.
- c) The committee leader will send a certified letter to the member referenced in the complaint notifying them of the complaint and requesting a statement from them. This member will also be sent a copy of the original complaint. The involved party then has 15 days from receipt of the notification letter to submit their response to the committee leader. Failure to submit a response will result in the process moving forward without the involved member's input.
- d) After statements have been received from all involved parties, the statements will be posted in the **Members Only** section of the website only until the issue has been resolved.
- e) A notice will be included in the next published newsletter (after the complaint is posted to the website) and will read simply, "The CRC has been convened. For further information please go to the **Members Only** section of the club website."

- f) The CRC will meet to investigate and review all information pertaining to the complaint and will draft a list of recommendations that will be presented to the Board for review.
- g) The President will present the recommendations to the Club members at the next scheduled Club meeting. **Those present** will be asked to vote on the CRC recommendations. The ballot will be secret and a two-thirds majority will rule.
- h) It will be the responsibility of the President to insure the involved parties are aware of the outcome of the investigation and Club vote.

Article 7 – Service Project

Section 1 – The Club’s service project shall be an annual donation of a portion of the CDE registration fees to a charitable organization of the Club’s choice.

Article 8 – Dissolution

Section 1 – In the event of dissolution of the Club, distribution of all funds after payment of indebtedness will be made to a charitable organization.

Article 9 – Amendments

Section 1 – These By-Laws may be amended at any regular meeting of this Club by a two-thirds vote of the members present and by absentee voting by email or US mail. An active member at the meeting immediately preceding that at which the amendment is to be voted on must propose such amendment in writing. Upon its adoption, a copy of the amendment shall be included in the Club minutes and published in the monthly newsletter.



The Batter Splatter Newsletter

March 2015

Volume 12 Issue 3

Houston Cake Club, 2502 Esther Ave, Pasadena TX 77502
Phone: (281) 733-6080 Fax: (877) 261-8560
www.HoustonCakeClub.com email: info@HoustonCakeClub.com

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

Meeting is March 24th at 10 AM

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

Guadalupe Ochoa will demonstrate an easy chocolate wrap, and modeling chocolate roses.



President's Message

Spring is right around the corner and that means change is coming. I can't wait for the cold, rainy drab days to turn into warm, breezy sunny days. With the change of seasons comes a change in cakes. Warmer colors and winter decorations are replaced with light/bright colors and flowers. Snowflakes and icicles give way to Easter bunnies and jelly beans. Recipes for pumpkin and spice cakes turn into lemon and strawberry cakes. Everything just seems to get lighter and happier as the weather changes.

Change is also occurring at The Houston Cake Club. Last month, our revised by-laws were approved. I want to thank the committee for their hard work and diligence which made this possible. A copy can be obtained from our Secretary, Bonnell Templet, or on the Member's only section of the HCC website.

Last month, we also discussed our meeting format. I asked the members present to think about what we could do to make our meetings better. After discussing several suggestions, I asked that everyone think about the subject for a month and bring their ideas to the March meeting. I am excited to hear what changes y'all have in mind for the club and can't wait for y'all to share them with the rest of the members.

Spring is a time of change. Let's work together to make this season the best ever for The Houston Cake Club.

See you at the meeting.

Jan Hutto

Meeting Agenda

Open

- Introductions

Minutes – Secretary (Bonnell Templet)

- Read
- Approve

Treasurer's Report – Treasurer (Helen Osteen)

- Read
- Approve

Circulate monthly sign-in book and 2015 demo/refreshments sheet (Kathy Brinkley)

Thank you for demo and refreshments

Announce next month's demo/refreshments

Additional announcements/questions

UNFINISHED BUSINESS

- CDE Committees
- Classes – Stephen Benison and Lorraine McKay
- Meeting Format

- Any other???

OLD BUSINESS

- Any other???

NEW BUSINESS

- Play days
- Any other???

Raffle Drawing

Adjourn meeting

Birthday & Anniversary Wishes

Happy Birthday to **Juanita Rone** (March 3rd).

Happy Anniversary to **Michelle & Jay Pope** (April 4th), **Susan & Craig Shannon** (April 17th), **BJ & Kenneth Sorrels** (April 21st), and **Ronnie & James Bochat** (April 30th).

Upcoming Events

April 12, 2015 ~ Texas ICES Area II Day of Sharing, UT Arlington, E.H. Hereford University Center, Bluebonnet Ballroom, 300 West 1st St, Arlington, TX 76019. Demonstrators: **Bronwen Weber**, **Liz Marek**, **Shaile Socher**, and **Miguel Guerro**. Classes available with Liz Marek, Miguel Guerro, and Shaile Socher. Check the www.TexasICES.org website for more details.

April 16, 2015 ~ Southeast Texas Cake Club Day of Sharing. in Winnie Texas at Winnie Stowell Community Building, 335 Park St, Winnie TX 77665. 9:00 - 4:00 PM. Demonstrators: **Dawn Coffin-Parrott** - Pressure Piping, **Pat Daigle** - Buttercream Techniques, **Julana Phenix** - Gingerbread church, **Dena Renee Collins** - Baby shower Cake, **Yvette Humbert** - Billowing, **Amber Rudder** - Magic Chocolate. Class instructor Dawn Coffin- Parrott, Monday April 20 Piping Techniques, Tuesday April 21 Pressure Piping. For more info www.icingtexas.com. or bettyp@flourgardencakes.com. Come join us for a fun filled day of demo's, raffles, terrific vendors and classes. Continental breakfast and a Texas Bar B Que lunch will be served.

May 3, 2015 ~ Frosting Creators Day of Sharing, San Antonio, TX. 6427 Evers Road, Leon Valley, TX 78238. Demonstrators: **Sheila Brooks**, **Janette Pfertner**, **Edward Frys**, **Ximena Sempertegui**, and **Bronwen Weber**. Classes are available with Sheila Brooks, Janette Pfertner, and Bronwen Weber. <http://dos.frostingcreators.com/registration/>

June 7, 2015 ~ Texas ICES Area III Day of Sharing ~ Corpus Christi, TX. Elections will be held at this meeting. Demonstrators: **Susan Carberry** and **Peggy Tucker**. Confirmed Vendors: The Cake Cottage. Peggy Tucker & Susan Carberry will be teaching classes before and after the DOS. Check the www.TexasICES.org website for more details.

September 13, 2015 ~ Houston Cake Club's Cake Decorating Extravaganza will be held at **The Gardens Houston, 12001 Beamer Rd, Houston TX 77089**. This is a new location. Please mark the date. **Wayne Swank** will be our lead demonstrator.

October 11, 2015 ~ Texas ICES Area I Day of Sharing, Lubbock, TX. Demonstrators: [Wayne Steinkopf](#), [Callye Alvarado](#), [Ruth Rickey](#), others TBA. Confirmed Vendors: [Swank Cake Design](#), [Ruth Rickey](#), others TBA. October 10th Ruth Rickey will be teaching classes. Wayne Steinkopf will be teaching a 2-day class October 12-13. Check the www.TexasICES.org website for more details.

October 12-13, Fairytale Wedding Cake with Wayne Steinkopf - days, October 12 and 13. (Payment plan is available). Limited Seating. A \$100 deposit holds your spot. Register before January 31, 2015 and save \$50.

Monthly Demos and Refreshments

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

	Refreshments	Demonstration
March	Sue Blume	Guadalupe Ochoa
April	JoeAnne Renteria	Eunice Estrada
May	Eunice Estrada, Hermelanda Garcia, Lupita Ochoa	Pat Wiener
June	Judy Francois	"Garage Sale"
July	Elma Vega	
August	Sandra Hughes	Susan Shannon
September	Nancy Olivares	
October	Roxana Sharp; Migdalia Nunez	
November	Susan Shannon	
December	Christmas Party	Christmas Party

February Events

We have 55 members, and 45 active members. We had 21 people at the February meeting.

[Gina Rios](#) demonstrated edible meringue baskets, and several other items. You need to make the meringue items on a very dry day. Cook at 175° to 225° F maximum for 1 hour or more. Lower heat makes them harder; higher heat makes them softer.

HARD MERINGUE RECIPE:

4 large egg whites (about 4 to 4-1/2 ounces)
3 drops water-based food coloring; color will fade when cooking.
¼ teaspoon cream of tartar
1 cup (about 7 ounces) ultra-fine or superfine sugar
1-1/2 teaspoons cornstarch (optional)
1/4 teaspoon extract (or non-oil-based flavoring), to taste

Whip the egg whites until frothy. At this point, add the color, cream of tartar and flavoring. Then slowly add the sugar. Whip for 2 to 5 minutes or until very stiff peaks form. Beat the

meringue on the highest setting of a KitchenAid mixer. Then add the cornstarch and whip about 2 to 5 minutes or until well-combined.

Special Notes:

- I find the meringue ends up with better definition when I use cold whites from the refrigerator and closer to 4 than 4-1/2 ounces of egg whites.

What You'll Need For about 2 (3 x 2-1/2 inch shells):

- 1 recipe of hard meringue
- Small (about 3-inch diameter) mold (cake ring or pan) for shaping meringue
- Parchment paper to fit mold, plus some extra
- Scissors
- Dab of shortening or butter
- Pastry bag fitted with #21 or #22 closed star tip
- Small (about 6-inch) cake pan for elevating mold
- Thick royal icing for gluing any cracks
- Mousse, whipped cream, cake and/or berries to fill shells.

Tip: Avoid molds with seams, as they make it harder to remove the baked meringue later. But molds with seams will still work. But please note also, meringue is brittle so cracks will happen always, but that's where the royal icing will come in later.

Tip: All utensils should be free of any fat or grease, or the meringue will not whip and gain volume.

Tip: Do not use oil-based colorings, or the egg whites will not whip and gain volume.

Cut parchment to fit around the outside of the pan. Use a tiny bit of shortening inside where the edges meet. Cut out a ring of parchment to fit inside the pan.





Ultra-fine or superfine sugar is finer than regular granulated sugar, but coarser than powdered (confectioners') sugar. I do not recommend substituting either granulated or powdered sugar for the superfine sugar in this recipe.

You can use various tips, including a #21, 2F, 2A or bigger, or a 2D.

The longer you work with the meringue before you start to bake it, the more it deflates.

If you want to color the meringue, color it very dark because it gets lighter, almost pastel, when it bakes.

Put the meringue in a piping bag. Pipe quickly so it doesn't deflate.

Pipe the 2nd row in between the first row. Pipe a regular shell border at the bottom.





After an hour, test to see if it is done. Start to lift the pan. If it is done, it will lift right out. If not, cook another 30 minutes.

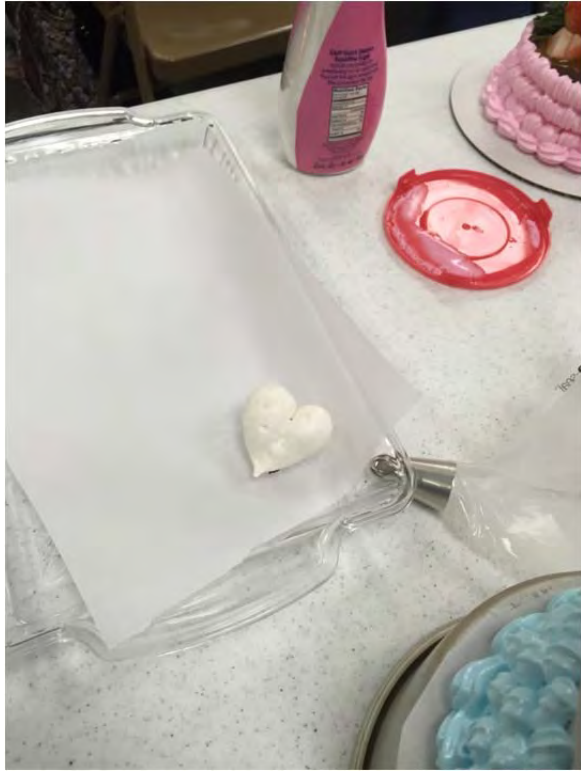
When you start to remove the parchment, if it is done, it will separate easily. If not, cook a little longer.

Do not put strawberries in the basket until you are ready to serve it.

Store in airtight container.







Officers

Office	Office	Email Address	Phone
President	Jan Hutto	jhutto54@att.net	(281) 814-1008
Vice President	Kathy Brinkley	Cakekat@aol.com	(281) 448-2952
Secretary	Bonnell Templet	rdjessmom@aol.com	(713) 702-3774
Treasurer	Helen Osteen	helen@osteenjewelry.com	(713) 204-3218
Parliamentarian	Susan Shannon	susshan@gmail.com	(281) 481-8226

ICES Conventions

July 30 – August 2, 2015	Omaha, Nebraska
August 4-7, 2016	Mobile, Alabama
August 3-6, 2017	Spokane, Washington
August 2-5, 2018	Cincinnati, Ohio
July 18-21, 2019	Little Rock, Arkansas

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- Make-a-Cake in Houston, TX <http://www.makeacakehouston.com/>
- Fiesta Baking Supplies in Houston, TX <http://www.fiestabakingsupplies.com/>
- Rocio's Cake Supplies, www.rocioscakesupplies.com online discount code Hcc14.

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Cake Decorators' Dilemma – To Make Or Not To Make That Character Cake?

Kimberly S. Grimsley, Esq., Towson, MD

When you walk through a bakery and see a cake with Disney Frozen characters on it, do you ask yourself – did Disney allow that? At birthday parties, you see many themed parties and theme cakes – parents want to have a character cake for their child's birthday. A baker/cake decorator may wonder what are the legal risks in making and selling such cakes? They do not want to lose a sale, but they don't want to find themselves in legal trouble either. Some may wonder how will the owner of these characters even find out if I make a cake with a character on it or even care?

The copyright owners of the character artwork do care and, particularly with social media today (everyone at the party taking pictures of the cake and posting on Twitter, Facebook and Instagram etc), it is easier to find such unauthorized works. This post explores basic legal issues in the cake decorating business.

Like many other types of creative work, when you make a cake using other people's works, ideas, images or trademarks, many intellectual property laws come into play. This article briefly touches on the 3 main issues that can appear in cake decorating: copyright infringement, trademark infringement, and violation of right of publicity.

Copyright issues

Copyrights subsist in original works of authorship fixed in a tangible medium. Examples of copyright materials, to name just a few, include items such as artwork, sculptures, novels, software and even website content. The owner of the copyright work holds six exclusive rights, which are as follows – the right to:

- Reproduce the work
- Prepare derivative works
- Distribute the work to the public by sale or rental
- Perform the work publicly
- Display the work publicly

In the case of sound recordings, the right to perform work publicly by means of digital audio transmission.

Except in limited circumstances known as "fair use," it is generally an infringement to engage in one or more of the above infringing acts without permission (an express license) from the owner. So, for example, replicating a character from a Disney movie on a cake is a derivative work, and without a license, or a finding of fair use, is a copyright infringement. While making such a cake inside your home for your personal use is most likely a fair use, selling, donating or transferring that cake to another

person (whether or not for money) is most likely not a fair use.

Trademark issues

There are also trademark issues to consider in cake decorating as well. Trademarks are words, designs, tag lines or combinations of a word, design and/or tag line that are used in connection with a good or services and that identify the source of the goods or services, and distinguish the goods or services of one party from those of another. Examples of trademarks include the Nike design, the word Pepsi, a sports team name or logo and even the name and design of characters such as Mickey Mouse. Trademark law also encompasses the concept of "famous marks" – famous marks have special enhanced protection from tarnishment and dilution – that is, where a use that itself might not infringe, would tarnish or dilute the value of the mark. For example, many Disney trademarks are famous. Trademark owners need to protect their rights in their trademarks as well, and in fact, if a trademark owner does not enforce their trademark rights, they run a significant legal risk in losing their trademark rights. Unlike copyright law, which has express fair use provisions, fair use in trademark law is much more limited – generally, fair use occurs in comparative advertising, and "nominative" fair use, that is, where the only way to express the particular communication is to use the trademark to identify the products or services of the trademark owner.

Publicity rights

Publicity rights are rights certain individuals (and deceased persons) have to their name, likeness or image. For example, Elvis Presley died long ago; however, his estate has significant rights of publicity and use of his image on a cake may violate those rights. The same may be true for celebrities and other persons who use their publicity rights and would expect payment for their use.

As an example, suppose you were asked to create a "Blues Brothers" themed cake. So you replicate the fictional characters of Jake and Elwood Blues (played by Dan Akroyd and John Belushi), in their signature black suits and fedoras. You title the cake "Have a Blues Brothers Birthday" and collect your fee. Have you infringed (a) the copyrights in the movie? (b) the trademarks in the character rights? (c) the publicity rights of Dan Akroyd and John Belushi?

As a cake baker/decorator, you should take the rights held by copyright, trademark and individuals holding publicity rights seriously. These owners need to watch over their copyright and trademark rights to protect the value in the property, and with social media today, the tools to discover infringement by others is more readily available to the owner. People love to display the beautiful cakes that were made for their child's party (or any event). Thus, photos of the cakes are displayed all over the internet.

Remedies for Infringement

If you are found by a court to have infringed upon someone's copyright, trademark or publicity rights, it can be a very costly for you. Actually, even if threatened with an infringement action, the costs can be high in defending the matter.

For example, a copyright owner's main remedy in a copyright infringement claim is typically an injunction, as the plaintiff wants the infringing activity to cease. However, a court may award damages as well. If the plaintiff does not hold a registered copyright in the work, they may seek actual damages. However, where a plaintiff holds timely filed registered copyrights, damages can range from \$700-30,000 per violation, and up to \$150,000 for willful infringement. With trademark infringement, plaintiffs typically seek injunctions, but given the circumstances may also seek damages such as lost profits, treble damages or punitive damages (in some states) and attorneys' fees where infringement is willful and deliberate. If you violate a right of publicity, significant compensatory damages can be awarded to the celebrity whose images were used without their permission.

Obtaining Permission

Using someone's copyright without permission for your cake is a high risk to take (unless you fall under an exception such as fair use or first sale doctrine). Thus, prior to making such a cake, you should obtain written permission (a license) from the copyright/trademark owner. Finding the owner is not necessarily an easy task and can take some time, but obtaining permission is important and can be done. Many companies have departments that handle providing permission to use their work. Some may give you permission for free, many will require a license fee (and some could be expensive), and unfortunately, some may not allow it at all. The permission is typically known as a license – and it is very important to read the terms of the license so you are aware of the permitted uses and of any restrictions. For instance, a license that says the work is for personal use only would not permit you as a baker to use the work to make and sell cakes to third parties. If you intend to make character cakes in bulk, you may

want to seek the permission yourself. However, if you make such cakes only here and there, you may want to ask the customer to obtain the written permission for you to use the work to make the cake.

Many cake makers question whether purchasing a baking pan of a character image in a store gives them the right to use the pan and sell the resulting cake. A cake maker could resell the baking pan itself under the first sale doctrine. However, the pan does not come with an implied license to reproduce the image and to distribute to others – the pan is typically sold for personal use only. For example, using a Disney character pan without a license is no different than hand drawing the character.

Note that this permission is not just for character cakes. Rather, this is the case for any image that you see on a website as well. When you see an image on the Internet, it is best to assume that someone owns the image (whether it is a photographer, company, celebrity, etc.). Always look for the source and read the terms of the license before freely using the images. Some sources (such as images on Creative Commons or ClipArt) may allow the use, but you still need to read the terms to see if there are any restrictions, or even a nominal license fee.

Finally, note that making a cake for free for someone does not necessarily avoid infringement. Just because a cake is made for free does not mean it falls under a defense of fair use – whether you receive money or not is one, but only one, factor under the fair use doctrine; and it does not necessarily avoid the copyright owner's exclusive right to reproduce the work or prepare a derivative work. There is more of defense if you make a cake for a relative or as a gift to a personal friend; but it is still a tricky area.

Thus, to be prudent and stay away from legal consequences, steer away from the temptation to reproduce and distribute a cake with another's copyright or trademark without written permission from the copyright/trademark owner. If you are making a custom cake and there is a question, it is best practice to obtain an indemnification from the person who has ordered the cake, such that if a copyright, trademark or right of publicity claim is made, you can have the person who asked you to make the cake pay the licensing and infringement costs, as well as defend the claim.

For more information, contact Kim Grimsley at kim@olivergrimsley.com.

Kim Grimsley gave written permission to publish this article in the ICES Newsletter.



Cream Cheese Danish

2	Cans	Pillsbury® Crescents
2	8-oz pkg	Cream cheese (room temperature)
1	Tbsp	Flavoring (vanilla, almond, lemon, etc.)
1-1/2	Cups	Sugar
1	Stick	Butter, melted
1/4	Cup	sugar

Preheat oven to 350° F. Grease a 13 x 9" pan (don't flour).

Roll out one can of rolls into bottom of greased pan. (Do not press together).

Blend together cream cheese, 1-1/2 cups sugar and flavoring until totally mixed. Spread evenly all over tops of rolls.

Spread 2nd can of rolls on top of cheese. Start at one end and just unroll over cheese mixture.

Drizzle melted butter all over rolls. Sprinkle ¼ cup sugar evenly over top.

Bake at 350° F for 30 minutes.

Do not cut while warm; allow to cool completely. Cut into smaller pieces as this is a very rich dessert.

You can put toasted almonds or pecans on top after removing from oven. It is also wonderful without nuts.

Sandra Hughes



The Batter Splatter Newsletter

April 2015

Volume 12 Issue 4

Houston Cake Club, 2502 Esther Ave, Pasadena TX 77502

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

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

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

Meeting is April 28th at 10 AM

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

Lori Gust will demonstrate Frosting 1-2-3.

President's Message

There is a saying that April showers bring May flowers. If that is true, then there should be no shortage of flowers this May. I hope that everyone weathered the storms of the last couple of weeks without any mishaps.

Speaking of May, Mother's Day is Sunday, May 10th. Why not make a special cake for her and add gum paste or wafer paper flowers to the design. If you don't want to do that, simple plunger flowers are a great addition to cupcakes or cookies. Don't be afraid to experiment with colors and textures. You can even use some of those real May flowers on your cake (just make sure they are safe for that purpose). Anything you choose is sure to bring a smile to Mom's face on her special day.

Bring your Mother's Day cake ideas to the meeting. I would love to know what y'all do to celebrate this special day.

See you at the meeting.

Jan Hutto

Meeting Agenda

Open

- Introductions

Minutes – Secretary (Bonnell Templet)

- Read
- Approve

Treasurer's Report – Treasurer (Helen Osteen)

- Read
- Approve

Circulate monthly sign-in book and 2015 demo/refreshments sheet (Kathy Brinkley)

Thank you's for demo and refreshments

Announce next month's demo/refreshments

Additional announcements/questions

UNFINISHED BUSINESS

- CDE Committees
- Classes – Stephen Benison and Karen Vasquez
- Meeting Format
- Play Days
- Any other???

OLD BUSINESS

- Any other???

NEW BUSINESS

- Any other???

Raffle Drawing

Adjourn meeting

Birthday & Anniversary Wishes

Happy Birthday to **Rocio Gonzalez** (May 12th), **Michelle Pope** (May 13th), **PJ McDowell** (May 25th), and **Pat Wiener** (May 31st).

Happy Anniversary to **Imelda & Ramiro Duran** (May 5th), and **Lori & Mark Westerman** (May 13th).

Upcoming Events

May 3, 2015 ~ Frosting Creators Day of Sharing, San Antonio, TX. 6427 Evers Road, Leon Valley, TX 78238. **Demonstrators:** [Sheila Brooks](#), [Janette Pfertner](#), [Edward Frys](#), [Ximena Sempertegui](#), and [Bronwen Weber](#). Classes are available with Sheila Brooks, Janette Pfertner, and Bronwen Weber. <http://dos.frostingcreators.com/registration/>

June 7, 2015 ~ Texas ICES Area III Day of Sharing ~ Corpus Christi, TX. Elections will be held at this meeting. **Demonstrators:** [Susan Carberry](#) and [Peggy Tucker](#). **Confirmed Vendors:** The Cake Cottage. Peggy Tucker & Susan Carberry will be teaching classes before and after the DOS. Check the www.TexasICES.org website for more details.

September 13, 2015 ~ Houston Cake Club's Cake Decorating Extravaganza will be held at **The Gardens Houston, 12001 Beamer Rd, Houston TX 77089**. This is a new location. Please mark the date. [Wayne Swank](#) will be our lead demonstrator.

October 11, 2015 ~ Texas ICES Area I Day of Sharing, Lubbock, TX. **Demonstrators:** [Wayne Steinkopf](#), [Callye Alvarado](#), [Ruth Rickey](#), others TBA. **Confirmed Vendors:** [Swank Cake Design](#), [Ruth Rickey](#), others TBA. October 10th Ruth Rickey will be teaching classes. Wayne Steinkopf will be teaching a 2-day class October 12-13. Check the www.TexasICES.org website for more details.

October 12-13, Fairytale Wedding Cake with Wayne Steinkopf - days, October 12 and 13. (Payment plan is available). Limited Seating. A \$100 deposit holds your spot. Register before January 31, 2015 and save \$50.

Monthly Demos and Refreshments

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

	Refreshments	Demonstration
April	JoeAnne Renteria	Lori Gust
May	Eunice Estrada; Hermelanda Garcia; Lupita Ochoa	Pat Wiener
June	Judy Francois; Yolanda R Diaz	"Garage Sale"
July	Elma Vega; Susie Araya	
August	Sandra Hughes	Susan Shannon
September	Nancy Olivares	Eunice Estrada
October	Roxana Sharp; Migdalia Nunez	Bonnell Templett
November	Susan Shannon; Ronnie Bochat	
December	Christmas Party	Christmas Party

March Events

We have 58 members, and 49 active members. We had 19 people at the March meeting.

Guadalupe Ochoa demonstrated an easy chocolate wrap, and modeling chocolate roses. She used marmalade between the layers, and covered the cake with buttercream. She put 3 dowels in place to hold the layers of cake.

She measured the circumference of the cake, and then the height. She cut a parchment paper that she could wrap around the buttercream cake.



Guadalupe used Wilton's Candy Melts. She did not add paraffin to thin it.

She spread the parchment paper out flat, and used a little chocolate between the parchment paper and the silicon mat. She used a #3 tip and piped the chocolate onto the parchment – 5 or 6 layers – to make it look full.



Guadalupe waited until the chocolate looked dull, and then wrapped it around the cake.



If need be, you can leave it in the refrigerator for 2 or 3 minutes until set.



Peel the parchment off the back.



You can make a chocolate wrap by spreading melted candy melts on bubble wrap. Make sure none of the bubbles have been popped. You need to spread it thick.



The finished wrap looked very nice.



For the rose, Guadalupe used modeling chocolate. Roll it out about 1/16" or thinner. Cut with a leaf cutter. Use a toothpick to vein, and lay against a rolling pin to shape.

These are the sticks Guadalupe uses when she dips strawberries. They can be used for the centers of the roses, or cake balls. I believe she buys the Sweet Stix from Walmart.

Put some melted candy melts at the point where the stick inserts to make sure the strawberry stays on the stick. Then dip in melted chocolate.



Make a sausage from the chocolate modeling clay. Roll out very thin, and roll up like a ribbon rose. Cut it in half. Use a the center of your rose.



Pinch off a ball like a Whopper or large marble. Make 5 and flatten slightly. Use rolling pin to flatten more.



Thin edge of petals. Wrap first petal around the strawberry. Shape the petals to make them more lifelike.

Attach leaves with melted chocolate.

Modeling Chocolate

1 pound of candy melts

1/3 cup of corn syrup or glucose, warmed for a few seconds until about body temperature.

Few drops of food coloring if you desire.

Melt candy melts in a plastic or microwave-safe bowl in microwave or stove-top sauce pan.

Warm corn syrup and add food coloring if desired. Remember that your final product will be lighter than the color of your corn syrup. You can also add color later if you want.

Fold mixture together with a spatula until mixture starts to seize and resembles soft serve ice cream.

It is important to not over-mix or your modeling chocolate will get oily.

Wrap in plastic and let set until chocolate is firm but still pliable. Usually a couple of hours depending on how hot it is in your room.

Unwrap chocolate and knead until smooth, smashing any hard lumps with your fingers.

Re-wrap chocolate and place back in plastic wrap- to set up until hard.

Your chocolate will be hard every time you go to use it, and you will need to re-heat it a few seconds (5-15 depending on your microwave) before each use.

Do not over heat or it will get too soft and you'll have to wait for it to harden up again before you can use it.

Officers

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Secretary	Bonnell Templet	rdjessmom@aol.com	(713) 702-3774
Treasurer	Helen Osteen	helen@osteenjewelry.com	(713) 204-3218
Parliamentarian	Susan Shannon	susshan@gmail.com	(281) 481-8226

ICES Conventions

July 30 – August 2, 2015	Omaha, Nebraska
August 4-7, 2016	Mobile, Alabama
August 3-6, 2017	Spokane, Washington
August 2-5, 2018	Cincinnati, Ohio
July 18-21, 2019	Little Rock, Arkansas

Membership Benefits

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- Cake Decorating Extravaganza (September 13, 2015)
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- Make-a-Cake in Houston, TX <http://www.makeacakehouston.com/>
- Fiesta Baking Supplies in Houston, TX <http://www.fiestabakingsupplies.com/>
- Rocio's Cake Supplies, www.rocioscakesupplies.com online discount code Hcc14.

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

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



The Batter Splatter Newsletter

May 2015

Volume 12 Issue 5

Houston Cake Club, 2502 Esther Ave, Pasadena TX 77502

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

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

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

Meeting is May 26th at 10 AM

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

Pat Wiener will demonstrate making a modeling chocolate basket, and show us how to pipe chocolate lace.



President's Message

June is typically a busy celebration cake month. There are always weddings, but, June also brings graduations and Father's Day. Decorating cakes for graduation and Father's Day can be a challenge. An easy solution for the graduate could be a sheet cake with an edible image and adding school colors could customize your design even more. A cake depicting Dad's favorite hobby might be a good idea for Father's Day. A more complex design could incorporate modelling or carving. Whatever you create is sure to give the graduate and Dad great memories of their big day.

Remember that June is also the month for our club's annual garage sale. Start collecting and pricing those cake tools and other items you aren't using and bring them to our meeting to sell. It is a great way to acquire things you don't have and make a little money at the same time.

Our Cake Decorating Extravaganza is just around the corner. Our committees are hard at work finalizing details for our event and they need all your ideas and suggestions. I know that with all of our members working together, the 2015 Cake Decorating Extravaganza will be great.

See you at the meeting.

Jan Hutto

Meeting Agenda

Open

- Introductions

Minutes – Secretary (Bonnell Templet)

- Read
- Approve

Treasurer's Report – Treasurer (Helen Osteen)

- Read
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Thank you's for demo and refreshments

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UNFINISHED BUSINESS

- CDE Committees
- Classes – Stephen Benison and Karen Vasquez
- Meeting Format
- Play Days
- Garage Sale

- Any other???

OLD BUSINESS

- Any other???

NEW BUSINESS

- Any other???

Raffle Drawing

Adjourn meeting

Upcoming Events

June 14, 2015 ~ Texas ICES Area III Day of Sharing ~ Corpus Christi, TX area. Portland Community Center, 2000 Billy G Webb Drive, Portland TX 78374. Elections will be held at this meeting. Demonstrators: [Susan Carberry](#), [Peggy Tucker](#), [Shaile Socher](#), and [Glenda Galvez](#). Check the www.TexasICES.org website for more details. Since this is an election meeting, ICES members register for \$10. Preregistration ends June 1st.

September 11-12, 2015 ~ Karen Vazquez from Naples, FL will teach at Larry's Arts & Crafts. Check out her work: <http://www.kakesbykaren.net/>



This will be taught as a 2-tier cake.

There are three different techniques on this cake, and she will also include making a wafer paper flower.

Member rate is \$170 for the 2-day class.

You must be a member for 6 months BEFORE the class to be eligible for Member Pricing.

A \$85 deposit will hold your spot, with the balance due by August 10th.

Non-member rate is \$250 for the 2-day class.

No refunds after August 10th.

A supply list will be sent when you place your deposit.

September 13, 2015 ~ Houston Cake Club's Cake Decorating Extravaganza will be held at The Gardens Houston, 12001 Beamer Rd, Houston TX 77089. Early bird registration is \$40 through September 1st. After September 1st and at the door, registration is \$50. Demonstrators will be: [Wayne Steinkopf](#) (NC), [Karen Vazquez](#) (FL), [Sidney Galpern](#) (FL), and [Miguel Guerrero](#) (TX).

October 11, 2015 ~ Texas ICES Area I Day of Sharing, Lubbock, TX. Demonstrators: [Wayne Steinkopf](#), [Callye Alvarado](#), [Ruth Rickey](#), others TBA. Confirmed Vendors: [Swank Cake Design](#), [Ruth Rickey](#), others TBA. October 10th Ruth Rickey will be teaching classes. Wayne Steinkopf will be teaching a 2-day class October 12-13. Check the www.TexasICES.org website for more details.

October 12-13, Fairytale Wedding Cake with Wayne Steinkopf - days, October 12 and 13. (Payment plan is available). Limited Seating. A \$100 deposit holds your spot. Register before January 31, 2015 and save \$50.

Birthday & Anniversary Wishes

Happy Birthday to [Imelda Duran](#) (June 3rd), [Kathryn Carmichael](#) (June 14th), [Retta Pryor](#) (June 15th), [Bonnell Templet](#) (June 29th), and [Nani Lucardi](#) (June 29th).

Happy Anniversary to [Twez & Larry Shewmake](#) (June 1st), [Abraham & Joseph Hannah](#) (June 7th), and [Narcy & Bobby Stokes](#) (June 27th).

Monthly Demos and Refreshments

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

	Refreshments	Demonstration
May	Eunice Estrada; Hermelanda Garcia; Lupita Ochoa	Pat Wiener
June	Judy Francois; Yolanda R Diaz	"Garage Sale"
July	Elma Vega; Susie Araya; Celia Diaz	
August	Sandra Hughes	Susan Shannon
September	Nancy Olivares	Eunice Estrada
October	Roxana Sharp; Migdalia Nunez	Bonnell Templet
November	Susan Shannon; Ronnie Bochat	Susie Araya
December	Christmas Party	Christmas Party

April Events

We have 64 members, and 55 active members. We had 18 people at the April meeting.

Lori Gust demonstrated Buttercream 1-2-3. Make buttercream at least the day before. Beat it a very long time until you can see the volume has increased.

Beat the buttercream again before you use it. That will greatly reduce the amount of air you have in the frosting, and it makes it smoother and easier to work with.



Cut drawer liner material into small squares. Put one piece between the turntable and wax paper. Put another one between the wax paper and the cake board, but offset them a little so they are not right on top of each other.

Put buttercream on top of the cake and spread it out. Then work the sides. Always go from where the frosting is to where it is not. That keeps you from getting crumbs in the icing.

If you are working with cake and not a Styrofoam dummy, crumb coat so you don't get crumbs in your frosting.





If you are icing a small cake, put a skewer in it to keep it from sliding.

Use a bench scraper to level out the icing on the side of the cake. Hold it perpendicular to keep it level. Pull up the excess icing from the sides and across the top of the cake.

Even if you don't have the sides totally smooth, it will blend in when you use the Viva paper towels.

Set it aside until it has just started to crust over, and then you are ready to smooth with paper towels.



Use an icing tip to apply icing to a square cake. It is particularly useful for small cakes.

Squeeze from the bottom to the top. Do not apply with horizontal stripes unless it is a thinner cake.

If the corner is not covered, apply more icing to cover the side, and overlap the two stripes you had already applied.

Apply frosting to the top. Lori used a small flexible offset spatula to smooth the seams.

Use the bench scraper to blend in the icing on the sides. Set aside to dry a little so you can use the paper towels for the final smoothing.

If you stick your finger in the icing, you can usually smooth it with a paper towel and rearrange the icing. If you apply fresh icing to cover the hole, it is much harder to conceal the spot.



Lori passed around an acrylic circle and a dummy. They comes in various sizes and shapes. Order one that is $\frac{1}{2}$ " larger than your cake, so you will have $\frac{1}{4}$ " buttercream icing all around the cake.

They come with or without the hole, but you can put a dowel rod through the hole and keep both pieces of acrylic and cake lined up while you ice.

Lori used an acrylic rod, but you can also use dowel rods you have on hand.





After you have applied the icing to the cake, you can use a bench scraper to smooth the sides. Make sure the scraper is tall enough to push the scraper against both pieces of acrylic.

Remove the top piece of acrylic and frost the top of the cake.

Use a thin offset spatula to break the seal between the cake and the acrylic.



If your cake is larger than 10", put the cake on a cakeboard before you put it on the acrylic. You would have the acrylic top, cake, cake board, and the acrylic at the bottom.

Use the Viva towels to smooth the cake after it begins to crust.

One side of the towels are smoother. If you are not sure which side to use, wipe across a small place with one side, turn it over and try the other. You will be able to see which side leaves the smoother finish.

You need to apply a little pressure with the Viva. When you have done all you can do with your hands, use a fondant smoother and take out any marks your hands left.



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The Batter Splatter Newsletter

June 2015

Volume 12 Issue 6

Houston Cake Club, 2502 Esther Ave, Pasadena TX 77502

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

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

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

Meeting is June 23rd at 10 AM

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

Garage Sale at the monthly meeting. Bring those 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. You still have time to gather the things you would like to sell.

This event can be a wonderful event if everyone participates. 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. Please bring your items to the meeting room from the back door so you don't have to carry them through Larry's.

President's Message

I can't believe that it is June already. Half of 2015 is gone and we are headed into the hot summer months. Kids are out of school and it is time for family vacations, summer camp, picnics and cookouts. This time of year offers lots of fun themes and colors for cakes, cupcakes and cookies. Just think of all the awesome things you could do for July 4th. I know that I am hunting ladybug ideas for my great niece's 1st birthday. Has anyone seen ladybug cupcake holders online or locally? I would like to do a carved ladybug smash cake on top of a themed cupcake tree (I'm sure that idea will change several times before I actually make it to the event).

This month's meeting is our annual garage sale. It is a good time to sell those items that you don't use to your cake friends. As in past years, remember to enter Larry's through the back door. Please do not carry your items through the store.

Our CDE is fast approaching. The instructors/classes have been set, so, sign up and get ready to have fun. We will also need volunteers to help with the event. Think about what

you would like to do to help. It takes all of us working together to make our CDE successful.

See you at the meeting.

Jan Hutto

Meeting Agenda

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Minutes – Secretary (Bonnell Templet)

- Read
- Approve

Treasurer’s Report – Treasurer (Helen Osteen)

- Read
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Thank you’s for refreshments

Announce next month’s demo/refreshments

Additional announcements/questions

UNFINISHED BUSINESS

- CDE Committees
- Classes
- July Meeting
- Any other???

OLD BUSINESS

- Any other???

NEW BUSINESS

- Any other???

Raffle Drawing

Adjourn meeting

Birthday & Anniversary Wishes

Happy Birthday to **Germaine Duhon** (July 4th), **Lourdes Reyes** (July 17th), **Narcy Stokes** (July 20th), **Casey Marchan** (July 21st), **Jan Suarez** (July 21st), and **Hermelanda Garcia** (July 25th).

Happy Anniversary to **Bonnell & James Templet** (July 3rd), **Jessica Lopez & Israel Alvarado** (July 13th), **Hermelanda & Arnoldo Garcia** (July 17th), **Daisy & Jeremy Hall** (July 22nd), and **Kathy & Gary Brinkley** (July 23rd).

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President	Jan Hutto	jhutto54@att.net	(281) 814-1008
Vice President	Kathy Brinkley	Cakekat@aol.com	(281) 448-2952
Secretary	Bonnell Templet	rdjessmom@aol.com	(713) 702-3774
Treasurer	Helen Osteen	helen@osteenjewelry.com	(713) 204-3218
Parliamentarian	Susan Shannon	susshan@gmail.com	(281) 481-8226

Upcoming Events

September 11-12, 2015 ~ [Karen Vazquez](#) from Naples, FL will teach at Larry's Arts & Crafts. Check out her work: www.kakesbykaren.net



This will be taught as a 2-tier cake.

There are three different techniques on this cake, and she will also include making a wafer paper flower.

Member rate is \$170 for the 2-day class.

You must be a member for 6 months BEFORE the class to be eligible for Member Pricing.

A \$85 deposit will hold your spot, with the balance due by August 10th.

Non-member rate is \$250 for the 2-day class.

No refunds after August 10th.

A supply list will be sent when you place your deposit.

September 13, 2015 ~ **Houston Cake Club's Cake Decorating Extravaganza** will be held at The Gardens Houston, 12001 Beamer Rd, Houston TX 77089. Early bird registration is \$40 through September 1st. After September 1st and at the door, registration is \$50. Demonstrators will be: [Wayne Steinkopf](#) (NC), [Karen Vazquez](#) (FL), [Sidney Galpern](#) (FL), and [Miguel Guerrero](#) (TX).

September 14, 2015 ~ [Wayne Steinkopf](#) (Swank Cake Design) from Cary, NC will teach the Valentine Gift Box class at Larry's Arts & Crafts. Member rate is \$85; this is more than a half day class but not an entire day. Lunch will be provided. You must be a member 6 months BEFORE the class to be eligible for Member Pricing. A \$55 deposit will hold your

spot, with the balance due August 10th. Non-member rate is \$125. No refund after August 10th. www.swankcakedesign.com.

Using real cake in this fun & festive hands-on class, students will learn:

- ~How to ice a square cake using the acrylic disc method
- ~How to wrap a square cake with fondant
- ~How to make the lid and support for this style of cake
- ~How to prepare and apply *Cake Lace*

****Please Note - we will be using pre-made gumpaste flowers in this class.** The focus of this class is the box itself and *Cake Lace*, not flowers.

Students will leave class with:
~Completed gift box cake

All materials are included and tools are available for class use. However, you must bring three layers of cake (any flavor) that are 6 inches square that are around 1-1/2" high AFTER leveling.

September 15, 2015 ~ Wayne Steinkopf (Swank Cake Design) from Cary, NC will teach at Larry's Arts & Crafts. Member rate is \$105; this is more than a half day class but not an entire day. Lunch will be provided. You must be a member for 6 months BEFORE the class to be eligible for Member Pricing. A \$50 deposit will hold your spot, with the balance due by August 10th. Non-member rate is \$155. This class is more than half a day but not a full day. Lunch will be provided. No refunds after August 10th. www.swankcakedesign.com





Using real cake, students in this class will learn how to make this scary Jack O'Lantern and cuddly companion.

Students will also learn a double layer fondant technique to add dimension to his facial features and how to use an airbrush to bring him to life! Jack wouldn't be complete with his kitty cat companion sculpted from cereal treats, and foliage to decorate the cake drum.

Students will leave class with:

- ~Basic cake carving
- ~Covering an odd shaped cake with fondant
- ~Rice cereal treat sculpting
- ~Decorating a cake drum to bring the theme together
- ~Basic airbrushing

** You must bring three – 8" round layers of cake to class that are about 1 1/2" high each when leveled and suitable for carving (such as a pound cake) **

All other materials are included and tools are available for class use. Just bring yourself and be ready to have a good time!

INSTRUCTORS: Wayne Steinkopf & Chuck Hamilton

October 11, 2015 ~ Texas ICES Area I Day of Sharing, Lubbock, TX. Demonstrators: [Wayne Steinkopf](#), [Callye Alvarado](#), [Ruth Rickey](#), others TBA. Confirmed Vendors: [Swank Cake Design](#), [Ruth Rickey](#), others TBA. October 10th Ruth Rickey will be teaching classes. Wayne Steinkopf will be teaching a 2-day class October 12-13. Check the www.TexasICES.org website for more details.

October 12-13, Fairytale Wedding Cake with Wayne Steinkopf - days, October 12 and 13. (Payment plan is available). Limited Seating. A \$100 deposit holds your spot. Register before January 31, 2015 and save \$50.

Monthly Demos and Refreshments

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

	Refreshments	Demonstration
June	Judy Francois; Yolanda R Diaz	"Garage Sale"
July	Elma Vega; Susie Araya; Celia Diaz	
August	Sandra Hughes	Susan Shannon
September	Nancy Olivares	Eunice Estrada
October	Roxana Sharp; Migdalia Nunez	Bonnell Templet
November	Susan Shannon; Ronnie Bochat	Susie Araya
December	Christmas Party	Christmas Party

May Events

We have 65 members, and 55 active members. We had 9 people at the May meeting.

Pat Wiener demonstrated a chocolate basket and piping chocolate lace out of chocolate clay. Larry's sells CK's Candy Melts made by Nestlé.



You can pipe without a tip, or you can use tips 1, 2 or 3, but nothing larger. The chocolate will spread too much with anything bigger.

If you try to pipe and the chocolate makes a curl, your tip is too small.

Hold the tip above the design and let the chocolate fall into place on the pattern.

When you get to a point where you need to stop, literally touch the tip to the pattern. Connect as often as you can to make the chocolate lace piece stronger.

You can dust the chocolate lace with luster dust.

CHOCOLATE BASKET: Pat has tried several edible items (pretzel sticks, etc.) for the chocolate basket, but lollipop sticks just work better.

Pour melted chocolate in the cake pan to a depth of $\frac{1}{4}$ inch. Dip the sticks in melted chocolate, and put the first stick in place, using the chocolate to stick to the bottom of the basket. Put the next stick across the pan so you have them at 12 o'clock and 6 o'clock. Put the next two sticks at 3 o'clock and 9 o'clock. It is easier to put the rest of the sticks in place.



Put the pan in the freezer for 4-8 minutes (just until chocolate is firm). Turn pan upside down over your hand and the base will slide out. If it sticks, use a thin pallet knife (not a spatula) to loosen.

If you leave it too long in the freezer, it will break. You can put melted chocolate in the crack and push it together. Hold until it sets.

Then add melted chocolate in the bottom of the basket and spread with a spoon.

Follow the instructions in Pat's handout to weave the basket.

ICES Conventions

July 30 – August 2, 2015	Omaha, Nebraska
August 4-7, 2016	Mobile, Alabama
August 3-6, 2017	Spokane, Washington
August 2-5, 2018	Cincinnati, Ohio
July 18-21, 2019	Little Rock, Arkansas

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)
- Cake Decorating Extravaganza (September 13, 2015)
- 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. This discount card is honored at:

- Larry's Arts & Crafts in Pasadena, TX <http://www.larrysartsandcrafts.com/>
- Cake Craft Shoppe in Sugar Land, TX <http://www.cakecraftshoppe.com/>
- Make-a-Cake in Houston, TX <http://www.makeacakehouston.com/>
- Fiesta Baking Supplies in Houston, TX <http://www.fiestabakingsupplies.com/>
- Rocio's Cake Supplies, www.rocioscakesupplies.com online discount code Hcc14.

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.

Modeling Chocolate Basket (Candy Clay)

RECIPE

1 pound Chocolate

½ Cup white corn syrup

Heat candy in microwave just until melted. Put corn syrup in microwave to remove the chill. When both items the same temperature, stir together. Spread on a cookie sheet covered with wax paper. Put in refrigerator until firm.

Break into several pieces and knead until soft and smooth. Wrap in plastic wrap.

Candy clay should be made 4-6 days ahead of time before trying to use.

DIRECTIONS

Candy Clay Basket

Learn how to weave magic with Candy Clay. Its unique, pliable texture makes it easy to roll and form while maintaining its shape. Create this beautiful basket by following these three steps.



Use a 6" round pan.

You will need a total of 12 sucker sticks, each 3" long. Melt the same candy melts used when making your candy clay. Dip sucker sticks in the melted candy. Lay on wax paper and put in freezer for 1-2 minutes.

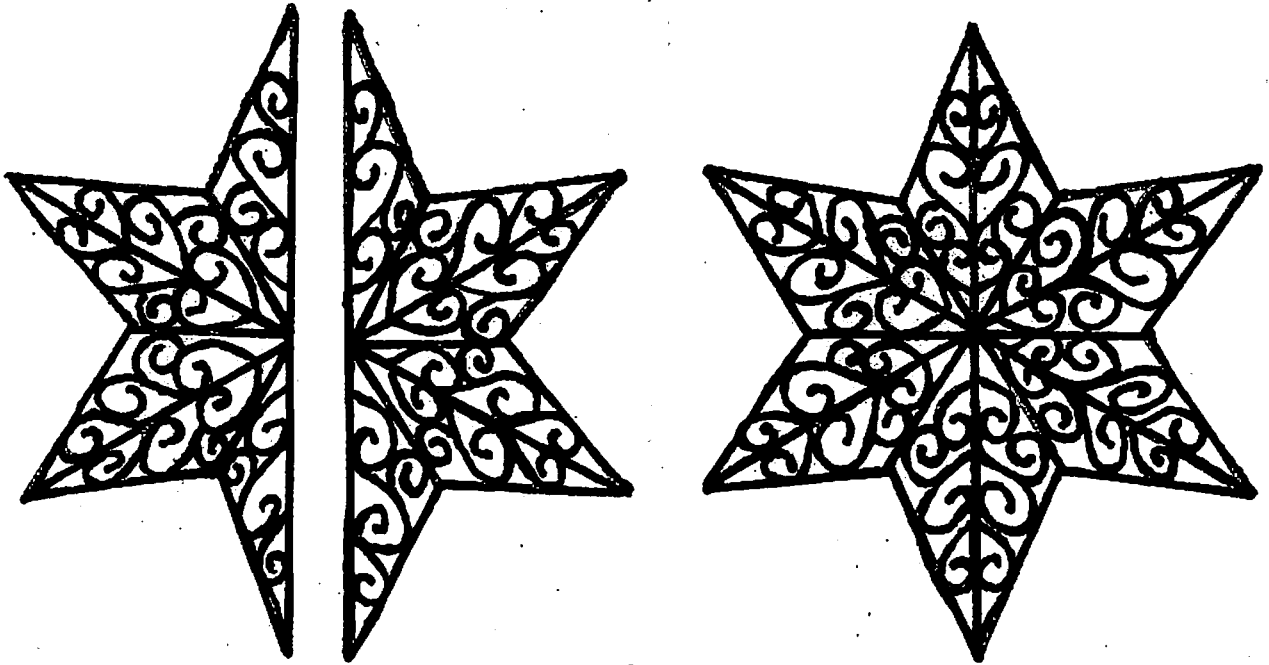
Pour ¼ "melted candy in the pan. Insert dipped sticks in the melted candy. Bottom of stick should be tilted slightly inward so they do not fall. Place the first 2 sticks directly across from each other. Do the same thing with the next 2 sticks. You now have 4 spaces that will hold 2 sticks each.

Put pan in freezer for 4-8 minutes, (Just until chocolate is firm). Turn pan upside down over your hand and base will slide out.

If base should break glue together using melted candy.

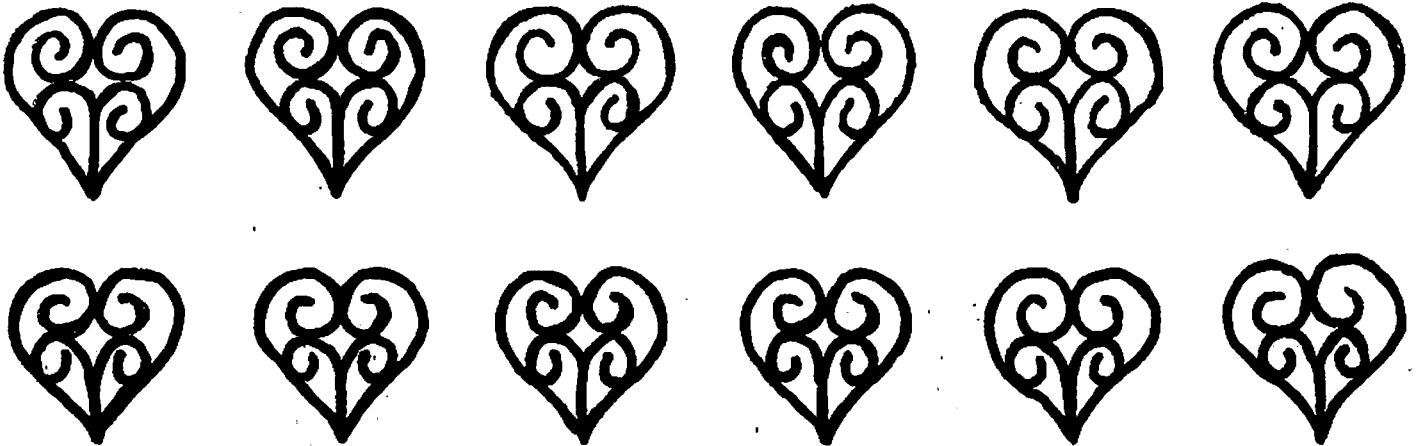
Use item of your choice weaving it in and out to measure length each sausage needs to be.

Roll sausages thin. Start first piece weaving from left to right. Weave the next piece going from right to left. Continue alternating back and forth until you reach the top. Finish the top by braiding 2 small sausages together then put on the top.



HAPPY HEARTS

HAPPY HEARTS



LACE HEARTS

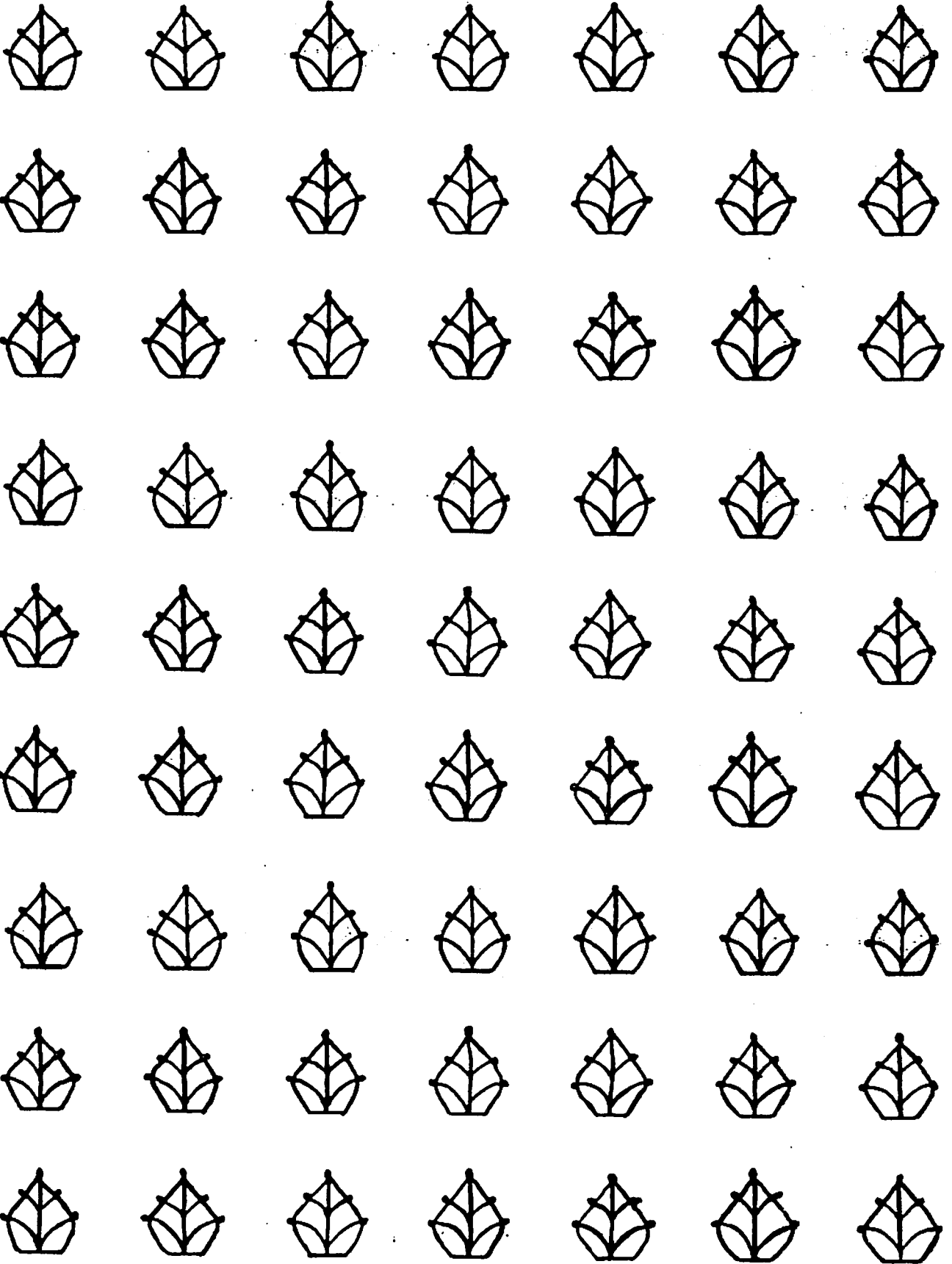
lace hearts



LACE SCROLLS

lace scrolls

Lace Points





Radiant Roses Cheesecake

Pans: 9 x 2 $\frac{1}{4}$ in. Heart Springform; Small Non-Stick Cookie/Jelly Roll (2 needed)

Tips: 16, 21

Recipes: Candy Clay (front of sheet), White Chocolate Cheesecake (front of sheet)

Also: Chocolate Ready-To-Use Decorator Icing; Candy Melts®—Light Cocoa, White (2 pks. each); From The Heart Nesting Cutter Set; Cake Circles; small paring knife, plastic ruler, aluminum foil

In advance: Make 16-18 Candy Clay roses (on front of sheet). Mold white and cocoa candy plaques in jelly roll pans using $\frac{1}{2}$ pk. of each candy; refrigerate until firm. For center heart plaque, place largest heart cutter on smooth side of springform bottom plate and fill $\frac{1}{4}$ in. deep with melted candy; refrigerate until firm. Unmold, break off excess candy and push heart to remove.

Bake cheesecake following recipe directions. Unmold cake from pan and plate; place on serving dish. Bring white and cocoa candy plaques to room temperature. Using paring knife and plastic ruler, cut pieces $\frac{3}{4}$ in. wide and approximately 2 in. high (adjust to height of cheesecake); cut 25 of each color. Attach candy pieces to cake using melted candy. Position candy heart, edge with tip 16 shells. Pipe tip 21 shell bottom border. Position roses. Serves 12.

*brand confectionery coating

Candy Clay Rose

Top off any baked creation with these beautifully molded roses. The unique consistency of Candy Clay makes it easy to work with—and you'll find the results spectacular.

Modeling a Candy Clay Rose



1. Start with the base and mold a cone that's approximately 1½ in. high from a ¾ in. diameter ball of Candy Clay. **2.** Next, flatten a ¾ in. ball of Candy Clay into a circular petal that's about ¼ in. thick on one side and about the diameter of a dime. Make several petals this size. **3.** Wrap first petal around the point of the cone to form a bud. **4.** Now press three more petals around the base of the bud. Gently pinch edges of petals. **5.** Make five more petals using slightly larger balls of Candy Clay. Flatten, then thin edge with finger and cup petals. Press petals under first row of petals. Continue adding petals, placing them in between and slightly lower than previous row. For a fuller flower, continue adding petals in this manner.

Candy Clay Recipe

14 oz. package of Candy Melts**
½ cup 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.

To Use

Candy Clay will be very hard at the start; knead a small portion at a time until workable. If Candy Clay gets too soft, set aside at room temperature or refrigerate briefly. When rolling out Candy Clay, sprinkle work surface with cornstarch or cocoa (for cocoa clay) to prevent sticking; roll to approximately ¼ in. thick.

To Tint

White Candy Clay may be tinted using Candy Color or Icing Color. Knead in color until well blended.

To Store

Prepared Candy Clay will last for several weeks at room temperature in an airtight container.

White Chocolate Cheesecake

Combine this recipe with the Candy Clay roses you've just mastered and create the beautiful design shown on the back of this page.

Crust:

1¼ cups graham cracker crumbs
6 Tablespoons granulated sugar
4 Tablespoons melted butter

Prepare pan: Cut cake circle to fit into the bottom of 9 in. Heart Springform pan. Wrap outside of pan with aluminum foil. Mix ingredients and firmly press mixture into bottom of prepared pan; set aside.

Batter:

1½ lbs. cream cheese, at room temperature
½ cup granulated sugar
4 eggs
14 oz. Wilton White Candy Melts, coarsely chopped**
1 teaspoon Wilton Clear Vanilla Extract
1½ cups whipping cream

Place cream cheese and sugar in mixing bowl. Using electric mixer, cream mixture until smooth. Add eggs, one at a time, while mixing.

Melt White Candy Melts® following package directions. Cool 7-10 minutes**. Add cooled candy, vanilla and whipping cream to cream cheese mixture. Blend well. Pour batter into prepared pans.

To Bake:

Place aluminum foil-wrapped pan into a large ovenproof pan or dish. Pour hot water into large pan until it reaches ½ in. up sides of pan. Bake in center of preheated 300°F oven for about 2-2¼ hours. To test for doneness, gently shake pan. The top of cake should move as one solid piece. There should be no soupy movement in center. Turn oven off and with door closed, allow cheesecake to remain in oven for 1 hour. Cool on wire rack. Refrigerate overnight or for 12 hours. To unmold, run a straight edge spatula around edge of pan. Release spring and remove ring. Use spatula to remove cake from bottom plate and set on serving plate. Smooth sides of cake with wet spatula. Refrigerate until ready to decorate. Cake keeps well in refrigerator, well covered, for up to one week.

**It is important that candy be cooled, but still liquid. If too hot, candy will get lumpy when added to batter.

Working With Candy Melts®*

Discover just how much fun it is to work with Candy Melts®. These convenient wafers are made of sugar, milk solids, vegetable oils, flavorings and colors. The Light Cocoa, Dark Cocoa and Dark Cocoa Mint-flavored Candy Melts® also contain cocoa powder. Candy Melts® taste delicious, but don't require the careful melting procedures of chocolate.

Melted Candy Melts® are ready for molding when the texture resembles cooked pudding. For all methods, do not overheat by melting on too high a setting or for too long. Coating loses its proper consistency if overheated or if liquids are added. If coating becomes too thick, add 2 teaspoons of hydrogenated solid vegetable shortening per 14 oz. of Candy Melts®.

Let's Get Melting!

Make sure that all of your utensils are dry. Water causes coatings to harden and streak.



Microwave Oven—If you're using a bowl or measuring cup, microwave 1 package of Candy Melts® at 40% power or defrost setting for 1 minute. Stir thoroughly. Continue to microwave and stir at 30-second intervals until smooth and completely melted.



Disposable Bag—If you're using a Disposable Bag, follow microwave instructions, squeeze bag between heating intervals to blend Candy Melts® together. When completely melted, snip end off bag and squeeze using desired techniques.



Squeeze Bottle—If you're using the Squeeze Bottle, fill bottle half full with Candy Melts® and microwave at 40% power or defrost setting for a minute, knead gently to mix and continue melting at 15-second intervals until candy is completely melted and smooth. Twist lid on bottle and squeeze using desired techniques.



Double Boiler: Easy Melting—Fill lower pan with water to below level of top pan. Heat water to a simmer, then remove from heat. Put Candy Melts® in top pan and set in position on lower pan. Stir constantly, without beating, until smooth and completely melted.



Slow Cooker: For Large Quantities—Ideal for melting large amounts of candy (3½ to 5 lbs.). Note: Do not melt less than 3½ lbs. Place 1 package of Candy Melts® into a slow cooker and set on low. Never use a higher setting. Stir occasionally as it melts. When almost completely melted (about 20 minutes), add another package. Stir occasionally again until almost completely melted, then add another package of Candy Melts®. Repeat procedure until you've melted as much candy as you need. You can melt up to 5 lbs. of Candy Melts® in your slow cooker (total melting time for 5 lbs. is about 45 minutes).



Warming Tray: For Melting More Than One Color—Place different colors of Candy Melts® in oven-safe glass bowls or custard cups. Position bowls on tray on a low to medium setting, stir while melting. Left on the low setting, the tray will keep your assorted Candy Melts® colors at the ideal melted texture while you are molding.

Chocolate Weave

Even a simple dessert should be served with fanfare. Add dramatic candy swirls and leaves to creamy chocolate mousse and top with fresh raspberries.

Pan: Non-Stick 4 in. Round Tart Set

Tip: 1M (2110)

Recipes: Chocolate Mousse and Tart Crust (included below)

Also: Chocolate Scrolls Patterns (below); Parchment Triangles; Decorator Brush Set; Light Cocoa Candy Melts*; lemon leaves or any clean, sturdy, non-toxic real or artificial leaves; fresh raspberries, waxed paper

In advance: Make candy scrolls and chocolate leaves. Make one of all three sizes for each tart. Cover scroll patterns with waxed paper. Using melted candy in cut parchment bag, outline patterns; refrigerate to set. Thoroughly wash leaves, dry and brush backs with melted candy. Refrigerate to set. When firm, carefully peel leaves from candy and waxed paper from scrolls. Set aside.

Bake and cool tart shells. Pipe tip 1M mousse rosettes in shell. Position scrolls in tart. Garnish with raspberries and candy leaves. Each serves 1.

Chocolate Mousse

2 (3.4 oz.) packages regular chocolate pudding mix, **NOT INSTANT**
3 cups milk
2 envelopes unflavored gelatin
½ cup liquid (water, coffee liqueur, strong coffee)
2 cups semi-sweet chocolate chips
2 cups heavy cream
¼ cup confectioner's sugar

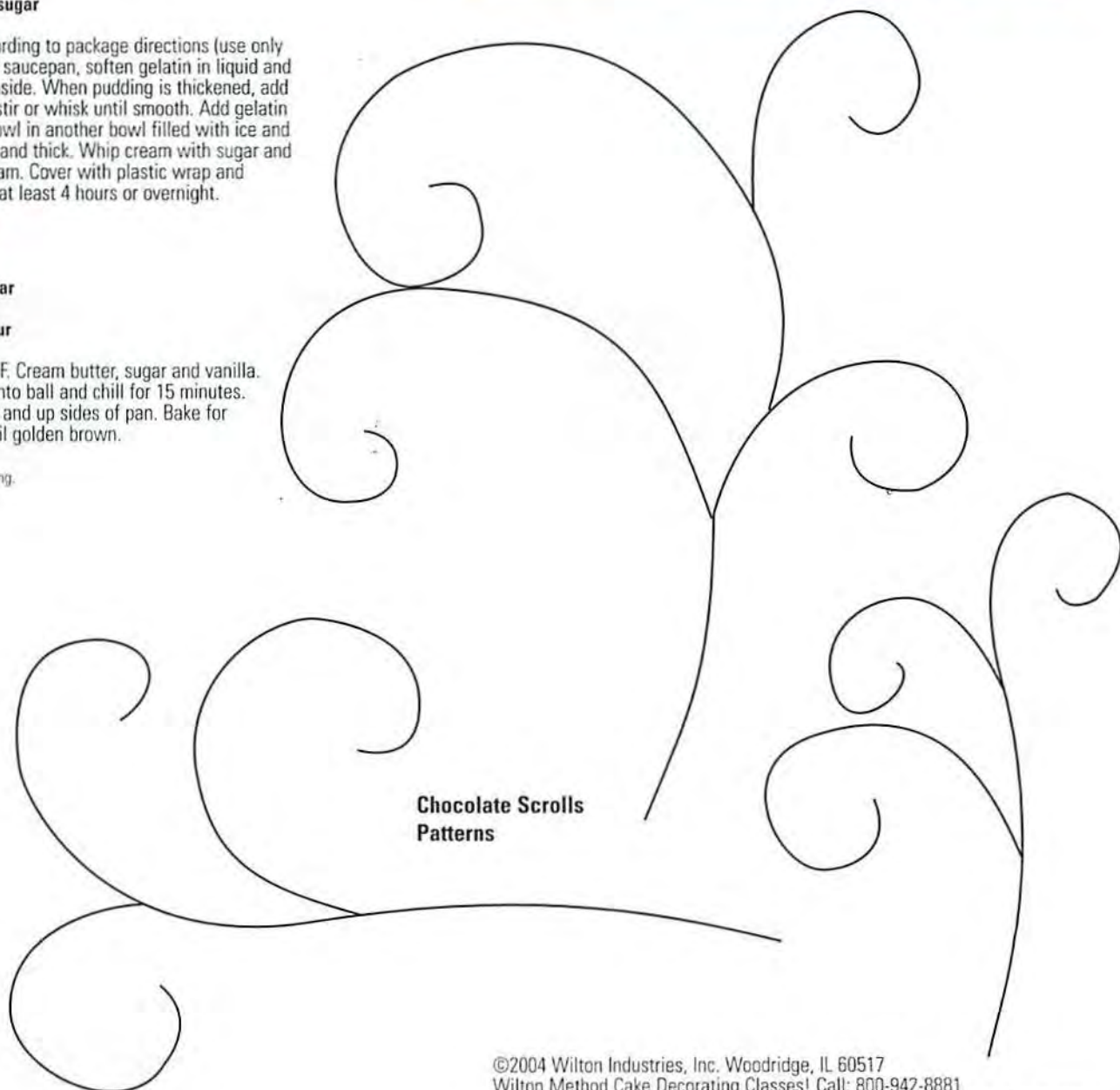
Prepare pudding according to package directions (use only 3 cups milk). In small saucepan, soften gelatin in liquid and heat until clear; set aside. When pudding is thickened, add chocolate chips and stir or whisk until smooth. Add gelatin mixture; stir. Place bowl in another bowl filled with ice and whisk until very cool and thick. Whip cream with sugar and fold in remaining cream. Cover with plastic wrap and refrigerate until firm at least 4 hours or overnight.

Tart Crust

½ cup butter
½ cup granulated sugar
½ teaspoon vanilla
1 cup all-purpose flour

Preheat oven to 375°F. Cream butter, sugar and vanilla. Blend in flour. Form into ball and chill for 15 minutes. Pat dough on bottom and up sides of pan. Bake for 10-15 minutes or until golden brown.

*brand confectionery coating.



Chocolate Scrolls
Patterns

Using Candy Clay

Candy Clay is easy to make and fun to use! Even if you've never modeled with clay before, you'll become skilled in no time—just by following the simple directions provided below and on the back of this sheet.

Candy Clay Recipe

14 oz. package of Candy Melts**
½ cup 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.

To Use:

Candy Clay will be very hard at the start; knead a small portion at a time until workable. If Candy Clay gets too soft, set aside at room temperature or refrigerate briefly. When rolling out Candy Clay, sprinkle work surface with cornstarch or cocoa (for cocoa clay) to prevent sticking; roll to approximately ¼ in. thick.

To Tint:

White Candy Clay may be tinted using Candy Color or Icing Color. Knead in color until well blended.

To Store:

Prepared Candy Clay will last for several weeks at room temperature in an airtight container.

A Bear in the Air!

This high-flying bear in a basket incorporates Candy Clay and Color Flow techniques!

Pans: 6 x 2 in. Round; **Cookie Sheet;** **Cooling Grid**

Tips: 2, 3

Colors: Kelly Green, Rose, Lemon Yellow, Violet, Brown, Black

Cookie: Heart Solid Copper Cutter; Plastic Nesting Teddy Bears Cutter Set;

Valentine Colored Metal Cutter Set

Recipes: Candy Clay (above), Color Flow Icing (back page),

Roll-Out Cookie (back page)

Also: Color Flow Mix; White Candy Melts®

(2 pks.); 4 in. Lollipop Sticks; Wooden Dowel Rods;

Cake Circles; Fancy-Foil Wrap; two 5 x 1 in. deep

round craft blocks, light corn syrup, waxed paper,

white curling ribbon, cellophane tape

A day in advance: Prepare Candy Clay balloon basket following directions on back page.

Double cookie dough recipe. Cut, bake and cool the following cookies: 3 hearts using copper cutter, 1 bear using largest bear cutter, 4 of each Valentine shape using colored cutters. Multiply Color Flow recipe by 5; tint 3 cups pink, 1 cup brown, 1½ cups each green, yellow and violet, ½ cup each black, bright pink; reserve ½ cup white. Using Color Flow instructions (back page) and tips 2 and 3, flow in and decorate cookies.

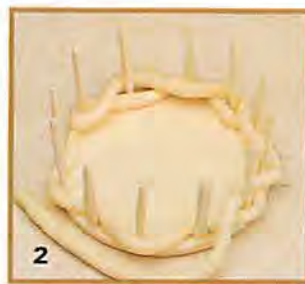
Cut one dowel rod to 12 in. and two to 9 in. long; wrap with curling ribbon. Trim one craft block to fit basket. Cut second block in half and form a moon shape; line up with back of first block and wrap 2 layers with foil. Attach block inside basket, dowel rods to heart balloon cookies and lollipop stick to bear cookie with melted candy. Make holes in craft block with lollipop stick; insert cookies on stick. Arrange remaining cookies in basket. Each serves 1.



*brand confectionery coating

Candy Clay Basket

Learn how to weave magic with Candy Clay. Its unique, pliable texture makes it easy to roll and form while maintaining its shape. Create this beautiful basket by following these three steps.



1. Cut 12 in. lollipop sticks to 3 in. long. Dip sticks into $\frac{1}{2}$ pk. of melted Candy Melts®, tap to remove excess and let dry approximately 30 minutes on waxed paper. Remelt remaining candy and pour $\frac{1}{4}$ in. deep in pan; insert 12 sticks evenly around edge. Refrigerate to set overnight. **2.** Roll Candy Clay ropes, 24 x $\frac{1}{8}$ in. diameter. Weave rope pieces around sticks, blending ends and trimming off excess in each row and adding new rows to reach basket top. **3.** For top, twist 2 ropes together and insert on sticks.

Roll-Out Cookie Recipe

1 cup unsalted butter, softened
1½ cups granulated sugar
1 egg
1½ teaspoons Clear Vanilla Extract
 $\frac{1}{2}$ teaspoon No-Color Almond Extract
2½ cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt

Preheat oven to 400°F. In mixing bowl, cream butter with sugar until light and fluffy. Beat in egg and extracts. Mix flour, baking powder and salt; add to butter mixture 1 cup at a time, mixing after each addition. Do not chill dough. Divide dough into 2 balls. On a floured surface, roll each ball into a circle approximately 12 in. wide and $\frac{1}{8}$ in. thick. Dip cookie cutter in flour before each use. Bake cookies on ungreased cookie sheet 6-7 minutes or until cookies are lightly browned. Makes about 3 dozen cookies.

Color Flow Icing Recipe

$\frac{1}{4}$ cup + 1 teaspoon water
4 cups sifted confectioner's sugar (approx. 1 lb.)
2 Tablespoons Color Flow Icing Mix

In an electric mixer, using grease-free utensils, blend all ingredients on low speed for 5 minutes. If using hand mixer, use high speed. Color Flow Icing "crusts" quickly, so keep bowl covered with a damp cloth while using. Stir in desired icing color. In order to fill an outlined area, this recipe must be thinned with $\frac{1}{2}$ teaspoon of water per $\frac{1}{4}$ cup of icing (just a few drops at a time as you near proper consistency). Color Flow is ready for filling in outlines when a small amount dropped into the mixture takes a count of ten to disappear. Use grease-free spoon or spatula to stir slowly. Makes approx. 2 cups + 2 Tablespoons full-strength Color Flow Icing.



Wilton Method Classes

Discover The Fun Of Cake Decorating!

Classes starting soon at a location near you!

Millions have learned how much fun cake decorating can be in Wilton Method Classes. Our students keep coming back for more, because each Wilton Class helps everyone get beautiful results—even those who have never decorated before!

The secret of success? Wilton Method Instructors. Their friendly, patient way of teaching makes learning a pleasure. Our Instructors work with you, giving personal attention to help you perfect each technique.

Wilton Method Classes

4 Sessions Per Course

In our three general courses, you'll learn how to do it all—from a fun shaped birthday cake, to elegant cakes brimming with flowers, to festive holiday treats and more. Cover decorating FUNdamentals—stars, fabulous flowers—even the famous Wilton rose!

Fun Project Classes

1 to 2 Sessions Per Class

Focus on one exciting decorating project to make any occasion special. Popular classes include Pre-Baked Gingerbread Houses, Fondant Cakes, Star Character Cakes, Cookie Blossoms, Mini Cakes and Candy.



Find classes near you!

In U.S.A., call 800-942-8881

Or visit...



In Canada,
call (416) 679-0790 x200

Or E-mail:
classprograms@wilton.ca



The Batter Splatter Newsletter

July 2015

Volume 12 Issue 7

Houston Cake Club, 2502 Esther Ave, Pasadena TX 77502

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

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

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

Meeting is July 21st at 10 AM

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

Retta Pryor will demonstrate how to make multi-color/solid chocolate cake wraps. These are not Retta's pictures but this gives you an idea of what she wants to do. Everyone will make some type of chocolate cupcake decoration to take home. Retta will only do one example.



President's Message

Wow, time goes by so fast. I can't believe that another newsletter and meeting are upon us. Every month, I sit and think about a topic for the President's Message. Should it be inspirational or humorous or instructional? Should it discuss business? Should it talk solely about our upcoming CDE? This month, I just drew a blank.

Then, I thought about our club and its members. We come together once a month for friendship and sharing. Our demonstrators graciously share their knowledge with us on their chosen subject. Other members share their culinary talents by providing refreshments for our meeting. It all comes together because of participation. So, I guess that is the subject of this month's message.

With our CDE looming on the horizon, let's all think about what we can do as individuals to make it great. There are so many ways to be involved. How do you want to participate? Each one of us has unique talents that can contribute to the success of our club and its event. We have the reputation for "throwing a great party," and with everyone's participation, this year will be no exception.

See you at the meeting.

Jan Hutto

Meeting Agenda

Open

- Introductions

Minutes – Secretary (Bonnell Templet)

- Read
- Approve

Treasurer's Report – Treasurer (Helen Osteen)

- Read
- Approve

Circulate monthly sign-in book and 2015 demo/refreshments sheet (Kathy Brinkley)

Thank you's for refreshments

Announce next month's demo/refreshments

Additional announcements/questions

UNFINISHED BUSINESS

- CDE Committees
- Classes
- Website
- Any other???

OLD BUSINESS

- Any other???

NEW BUSINESS

- Christmas Party
- Any other???

Raffle Drawing

Adjourn meeting

Birthday & Anniversary Wishes

Happy Birthday to **Elma Vega** (August 2nd), **Kathy Brinkley** (August 9th), and **Lori Gust** (August 20th).

Happy Anniversary to **Susie & Manual Araya** (August 13th), **Kimberly Dukes-Warren & Bruce** (August 15th), and **Helen & Jackie Osteen** (August 22nd).

June Events

We have 69 members, and 55 active members. We had 24 people at the June meeting.

We had the Garage Sale instead of a demo. Lots of folks brought great things to pick from. Thank you to the ones that offered items to sell, and the ones that bought.

Upcoming Events

September 11-12, 2015 ~ **Karen Vazquez** from Naples, FL will teach at Larry's Arts & Crafts. Check out her work: www.kakesbykaren.net



This will be taught as a 2-tier cake.

There are three different techniques on this cake, and she will also include making a wafer paper flower.

Member rate is \$170 for the 2-day class.

You must be a member for 6 months BEFORE the class to be eligible for Member Pricing.

A \$85 deposit will hold your spot, with the balance due by August 10th.

Non-member rate is \$250 for the 2-day class.

No refunds after August 10th.

A supply list will be sent when you place your deposit.

September 13, 2015 ~ Houston Cake Club's Cake Decorating Extravaganza will be held at The Gardens Houston, 12001 Beamer Rd, Houston TX 77089. Early bird registration is \$40 through September 1st. After September 1st and at the door, registration is \$50. Demonstrators will be: [Wayne Steinkopf](#) (NC), [Karen Vazquez](#) (FL), [Sidney Galpern](#) (FL), and [Miguel Guerrero](#) (TX).

September 14, 2015 ~ Wayne Steinkopf (Swank Cake Design) from Cary, NC will teach the Valentine Gift Box class at Larry's Arts & Crafts. Member rate is \$85; this is more than a half day class but not an entire day. Lunch will be provided. You must be a member 6 months BEFORE the class to be eligible for Member Pricing. A \$55 deposit will hold your spot, with the balance due August 10th. Non-member rate is \$125. No refund after August 10th. www.swankcakedesign.com.

Using real cake in this fun & festive hands-on class, students will learn:

- ~How to ice a square cake using the acrylic disc method
- ~How to wrap a square cake with fondant
- ~How to make the lid and support for this style of cake
- ~How to prepare and apply *Cake Lace*

****Please Note - we will be using pre-made gumpaste flowers in this class.** The focus of this class is the box itself and *Cake Lace*, not flowers.

Students will leave class with:

- ~Completed gift box cake

All materials are included and tools are available for class use. However, you must bring three layers of cake (any flavor) that are 6 inches square that are around 1-1/2" high AFTER leveling.



September 15, 2015 ~ Wayne Steinkopf (Swank Cake Design) from Cary, NC will teach at Larry's Arts & Crafts. Member rate is \$105; this is more than a half day class but not an entire day. Lunch will be provided. You must be a member for 6 months BEFORE the class to be eligible for Member Pricing. A \$50 deposit will hold your spot, with the balance due by August 10th. Non-member rate is \$155. This class is more than half a day but not a full day. Lunch will be provided. No refunds after August 10th. www.swankcakedesign.com



Using real cake, students in this class will learn how to make this scary Jack O' Lantern and cuddly companion.

Students will also learn a double layer fondant technique to add dimension to his facial features and how to use an airbrush to bring him to life! Jack wouldn't be complete with his kitty cat companion sculpted from cereal treats, and foliage to decorate the cake drum.

Students will leave class with:

- ~Basic cake carving
- ~Covering an odd shaped cake with fondant
- ~Rice cereal treat sculpting
- ~Decorating a cake drum to bring the theme together
- ~Basic airbrushing

** You must bring three – 8" round layers of cake to class that are about 1 1/2" high each when leveled and suitable for carving (such as a pound cake) **

All other materials are included and tools are available for class use. Just bring yourself and be ready to have a good time!

INSTRUCTORS: Wayne Steinkopf & Chuck Hamilton

October 11, 2015 ~ Texas ICES Area I Day of Sharing, Lubbock, TX. Demonstrators: [Wayne Steinkopf](#), [Callye Alvarado](#), [Ruth Rickey](#), others TBA. Confirmed Vendors: [Swank Cake Design](#), [Ruth Rickey](#), others TBA. October 10th Ruth Rickey will be teaching classes. Wayne Steinkopf will be teaching a 2-day class October 12-13. Check the www.TexasICES.org website for more details.

October 12-13, Fairytale Wedding Cake with Wayne Steinkopf - days, October 12 and 13. (Payment plan is available). Limited Seating. A \$100 deposit holds your spot. Register before January 31, 2015 and save \$50.

Member Update

Please add [Ruby Ott](#) to your prayer requests. She is a charter member of the Houston Cake Club, but she has been unable to attend very many meetings recently. Her daughter, [Charlotte Hare](#) (also a HCC member), is caring for her.

Monthly Demos and Refreshments

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

	Refreshments	Demonstration
July	Elma Vega; Susie Araya; Celia Diaz	Retta Pryor
August	Sandra Hughes	Susan Shannon
September	Nancy Olivares	Eunice Estrada
October	Roxana Sharp; Migdalia Nunez	Bonnell Templet
November	Susan Shannon; Ronnie Bochat	Susie Araya
December	Christmas Party	Christmas Party

ICES Conventions

July 30 – August 2, 2015	Omaha, Nebraska
August 4-7, 2016	Mobile, Alabama
August 3-6, 2017	Spokane, Washington
August 2-5, 2018	Cincinnati, Ohio
July 18-21, 2019	Little Rock, Arkansas

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)
- Cake Decorating Extravaganza (September 13, 2015)
- 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. This discount card is honored at:

- Larry's Arts & Crafts in Pasadena, TX <http://www.larrysartsandcrafts.com/>
- Cake Craft Shoppe in Sugar Land, TX <http://www.cakecraftshoppe.com/>
- Make-a-Cake in Houston, TX <http://www.makeacakehouston.com/>
- Fiesta Baking Supplies in Houston, TX <http://www.fiestabakingsupplies.com/>
- Rocio's Cake Supplies, www.rocioscakesupplies.com online discount code Hcc14.

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.

Easy Homemade Glazed Doughnut Holes

GLAZE		
1-1/2	Cups	Powdered sugar
3 to 4	Tbsp.	Whole milk
2	Tsp	Vanilla extract
DOUGHNUT HOLES		
5	Cups	Vegetable oil, for frying
1	Cup	Milk
1	Large	Egg
2	Cups	All-purpose flour
1/2	Tsp	Salt
1/4	Cup	Unsalted butter, melted

Equipment: Deep-fry thermometer; Small ice cream scoop

Make the glaze: Sift the confectioners' sugar into a medium bowl. Slowly stir in 3 tablespoons of milk and the vanilla extract until the mixture is smooth. If the glaze isn't thin enough, stir in 1 additional tablespoon of milk. Cover the glaze with plastic wrap and set it aside while you make the doughnut holes.

Make the doughnut holes: Add the vegetable oil to a large, heavy-bottomed pot. (There should be at least 2 inches of oil in the pot and at least 2 inches between the top of the oil and the top of the pot.) Attach the deep-fry thermometer to the pot and begin heating the oil over medium heat to 350° F. Line a baking sheet with paper towels.

In a small bowl, whisk together the milk and the egg.

In a separate medium bowl, whisk together the flour, sugar, baking powder and salt. Stir the milk-egg mixture into the dry ingredients, then stir in the melted butter, mixing until a soft dough forms.

Once the oil has reached 350°F, use a small ice cream scoop to drop about 1 tablespoon scoops of dough into the oil, careful not to overcrowd the pan. (See Kelly's Notes.) Fry the doughnut holes, flipping them in the oil, for about 2 minutes or until they're golden brown. Using a slotted spoon, transfer the doughnut holes to the paper towel-lined baking sheet.

Allow the doughnut holes to cool slightly. Place a cooling rack atop a baking sheet, then one by one, dip the doughnut holes into the glaze and transfer them to the rack to allow the excess glaze to drip off. Serve immediately.

Retta Pryor

Prego & Mommy Chat

This is a Top Secret recipe version of Starbucks Lemon loaf. Share to save to your timeline so that you can make it later Starbucks Lemon Loaf

1-1/2	Cup	Flour
1/2	Teaspoon	Baking soda
1/2	Teaspoon	Baking powder
1/2	Teaspoon	Salt
3		eggs
1	Cup	Sugar
2	Tablespoons	Butter, softened
1	Teaspoon	Vanilla
1	Teaspoon	Lemon extract
1/3	Cup	Lemon juice
1/2	Cup	Oil (recommend coconut oil)
		LEMON ICING
1	Cup	Powdered sugar, plus 1 tablespoon
2	Tablespoons	Whole milk
1/2	Teaspoon	Lemon extract

Combine flour, baking soda, baking powder and salt in a bowl.

Use a mixer to blend together the eggs, sugar, butter, vanilla, lemon extract and lemon juice in a medium bowl.

Pour wet ingredient into the dry ingredients and blend until smooth.

Add oil and mix well.

Pour batter into a well-greased 9x5-inch loaf pan.

Bake at 350° F for 45 minutes or until a toothpick stuck into center of the cake comes out clean.

Make the lemon icing by combining all the icing ingredients in a small bowl with an electric mixer on low speed.

When the loaf is cool, remove it from pan and frost the top with the icing. Let the icing set up before slicing.

Retta Pryor

Texas Sheet Cake

CAKE		
1	Stick	Unsalted butter
1/2	Cup	Vegetable shortening (can substitute the same amount of additional butter)
1	Cup	Water
4	Tablespoons	Baking cocoa
2-1/8	Cups	Flour
2	Cups	Sugar
1	Teaspoon	Cinnamon
1/4	Teaspoon	Salt
2		Eggs
1/2	Cup	Buttermilk
1	Teaspoon	Baking soda
1	Teaspoon	Vanilla
FROSTING		
1	Stick	Unsalted butter
6	Tablespoons	Milk
5	Teaspoons	Baking cocoa
3	Cups	Powdered sugar
1/4	Teaspoon	Cinnamon
1/8	Teaspoon	Salt
1	Teaspoon	Vanilla
1	Cup	Chopped pecans

Preheat oven to 350 degrees. Spray a sheet cake pan, about 12" X 18" X 2", with cooking spray.

Place butter, shortening, water, and cocoa in a saucepan and heat just until butter and shortening are melted, stirring until smooth. Remove from heat.

In a large bowl, sift or whisk together the flour, sugar, cinnamon and salt. Stir the cocoa mixture into the flour mixture until combined.

In a medium bowl, whisk together the eggs, buttermilk, soda and vanilla. Pour this into the flour mixture and stir until very smooth and well-combined. Batter will be somewhat thin.

Pour batter into greased pan. Place in oven and bake for 19 to 20 minutes.

While the cake bakes, prepare the frosting: In a large saucepan over medium heat, stir together the butter and milk until butter is melted. Whisk in the cocoa, confectioner's sugar, and cinnamon until smooth and begins to bubble. Take off heat and stir in vanilla and pecans.

When the cake is done, remove from oven and place on cooling rack. Pour hot frosting evenly over hot cake. Let cool before cutting. Frosting will remain soft.

Retta Pryor

Texas Chocolate Sheet Cake

CAKE		
2	Cups	All-purpose flour
2	Cups	Sugar
1/2	Teaspoon	Salt
2	Sticks	Butter
1	Cup	Water
3	Tablespoons	Cocoa
2		Eggs (well-beaten)
1	Teaspoon	Soda
1/2	Cup	Buttermilk
1	Teaspoon	Vanilla
ICING		
1	Stick	Butter
3	Tablespoons	Cocoa
6	Tablespoons	Milk
3	Cups	Powdered sugar
1	Teaspoon	Vanilla
1	Cup	pecans

CAKE: Preheat oven to 350° F. Grease and flour a 10-1/2" x 15-1/2" baking pan.

Sift together flour, sugar and salt.

Place butter, water and cocoa in a saucepan. Bring to boil. Pour over the dry ingredients.

Mix eggs, soda, buttermilk and vanilla together, and add to the above mixture. Mix well.

Bake at 350° F for 25-30 minutes.

During the last 5 minutes of baking, make the icing.

ICING: Put butter, cocoa and milk in a saucepan. Heat until well blended, but do NOT boil.

Remove from heat and add 3 powdered sugar, vanilla and pecans. Mix well. Ice cake as soon as you remove it from the oven.

Retta Pryor

Officers

Office	Office	Email Address	Phone
President	Jan Hutto	jhutto54@att.net	(281) 814-1008
Vice President	Kathy Brinkley	Cakekat@aol.com	(281) 448-2952
Secretary	Bonnell Templet	rdjessmom@aol.com	(713) 702-3774
Treasurer	Helen Osteen	helen@osteenjewelry.com	(713) 204-3218
Parliamentarian	Susan Shannon	susshan@gmail.com	(281) 481-8226

Classic Southern Caramel Cake

CAKE		
1	Cup	Butter (2 sticks)
2	Cups	Sugar
4		Eggs
3	Cups	Flour, self-rising
1	Cup	Buttermilk
2	Teaspoons	Vanilla
SOUTHERN CARAMEL FROSTING		
2	Cups	Sugar
1	Cup	Buttermilk
1/2	Cup	Vegetable shortening
1/2	Cup	butter
1	Teaspoon	Baking soda

CAKE: Preheat oven to 350° F. Prepare three 9-inch cake pans by greasing them and adding optional parchment paper. Beat butter until light and fluffy and then add sugar and beat for about 5 more minutes. Add eggs, 1 at a time, and mix well after each. Add flour and buttermilk, alternately, beginning and ending with flour and mix well after each. Add vanilla and beat well. Divide among pans and bake for 25-30 minutes until set.

Turn out of pans onto cooling racks and allow to cool completely. Prepare Southern Caramel Icing as cakes are cooling then frost the cake.

FROSTING: Mix all ingredients in a 3-4 quart cast iron dutch oven.

Swirl pan to keep ingredients moving in the pan. Cook to softball stage 235° – 245° on a candy thermometer or when tested in a cup of cold water. Remove from heat and beat with a wooden spoon until creamy and ready to spread.

No thermometer? Do the cold water test: Take a some of the caramel and drop it into a bowl or cup of cold water. Give it a few seconds to cool. Fish around in the bowl or cup of cold water and try to retrieve the caramel and make a little ball with it.

If you stick your fingers into the bowl, pull out a gooey mess and you can't do anything but smear the caramel, you need to boil the caramel some more. There is still too much water in your caramel and the concentration of sugar is too low. The caramel may even form little threads in the water, but if you cannot get the threads to form into a ball, you have some more boiling to do.

Retta Pryor

Buttermilk Blueberry Breakfast Cake

1/2	Cup	Butter, softened
3/4	Cup	Sugar
1		Egg, room temperature
1	Teaspoon	Vanilla
2	Cups	Flour
2	Teaspoons	Baking powder
1	Teaspoon	Salt
2	Cups	Fresh blueberries
1/2	Cup	Buttermilk
1	Tablespoon	Sugar, for sprinkling on top

Preheat the oven to 350°F. Cream butter and sugar until light and fluffy.

Add the egg and vanilla and beat until combined.

Toss the blueberries with ¼ cup of flour.

In a separate bowl, whisk together the remaining flour, baking powder and salt.

Add the flour mixture to the batter a little at a time, alternating with the buttermilk. Fold in the blueberries.

Grease a 9-inch square baking pan with non-stick spray. Spread batter into pan. Sprinkle batter with remaining tablespoon of sugar. Bake for 35-45 minutes. Check with a toothpick for doneness. Let cool at least 15 minutes before serving.

Retta Pryor



The Batter Splatter Newsletter

August 2015

Volume 12 Issue 8

Houston Cake Club, 2502 Esther Ave, Pasadena TX 77502

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

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

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

Meeting is August 25th at 10 AM

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

Susan Shannon will demonstrate how to make buttercream ruffles, fondant ruffles, and fondant "poofs."





President's Message

This month's message is going to be short. Our CDE is less than one month away, and there is still a lot of work that needs to be done. Who benefits from the work it takes to make a successful CDE? The answer is our club members and our chosen charity. Any profit from our event benefits our members by providing funding for class discounts, raffle prizes and our Christmas party. A portion of the registration fees received fund the donation to our charity (the more attendees we have, the bigger our donation). So, I am asking everyone for help. Please volunteer your time to help make our event successful for everyone. Thank you.

See you at the meeting.

Jan Hutto

Meeting Agenda

Open

- Introductions

Minutes – Secretary (Bonnell Templet)

- Read
- Approve

Treasurer's Report – Treasurer (Helen Osteen)

- Read
- Approve

Circulate monthly sign-in book and 2015 demo/refreshments sheet (Kathy Brinkley)

Thank you's for refreshments and demo

Announce next month's demo/refreshments

Additional announcements/questions

UNFINISHED BUSINESS

- CDE Committees
- Classes
- Any other???

OLD BUSINESS

- Any other???

NEW BUSINESS

- Any other???

Raffle Drawing

Adjourn meeting

Monthly Demos and Refreshments

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September	Nancy Olivares	Eunice Estrada
October	Roxana Sharp; Migdalia Nunez	Bonnell Templet
November	Susan Shannon; Ronnie Bochat	Susie Araya
December	Christmas Party	Christmas Party

July Events

We have 73 members, and 57 active members. We had 14 people at the July meeting.

Retta Pryor demonstrated multicolor chocolate wraps. Thank you, Retta.



Retta ordered her acetate online. I found them at CK's website, <https://www.countrykitchensa.com/catalog/searchresults.aspx?description=acetate>

You can also get them from Chef Rubber:

<http://www.shopchefrubber.com/search.php?mode=search&page=1>

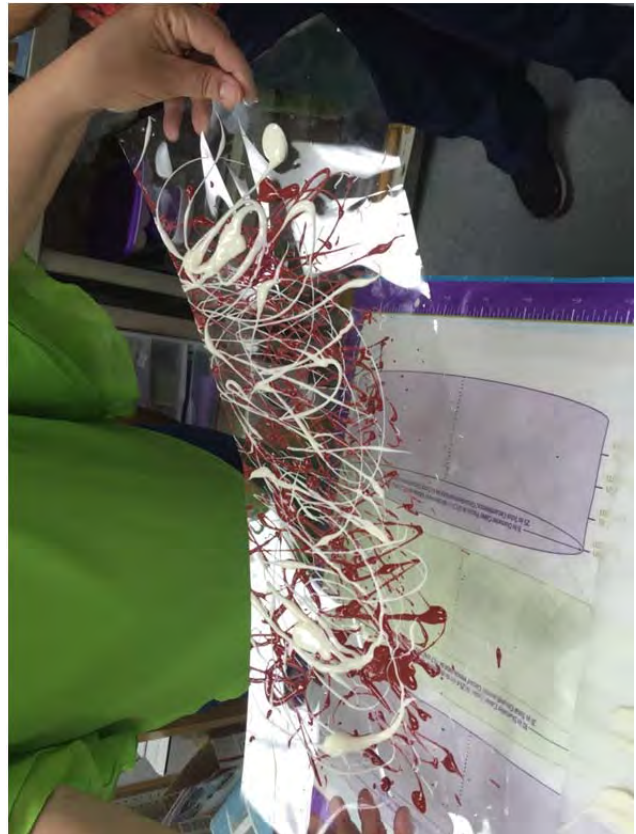
Measure the circumference of the cake so you will know how long the acetate needs to be. Drizzle the various colors of chocolate.

Retta used white chocolate almond bark that you can find at the grocery store.

Let it dry until it looks dull.

It is done when the chocolate does not slide when you pick up the acetate and hold it at an angle.

Wrap around the cake and use a little melted chocolate to hold the overlap in place.



Kohl's has the 3 small crockpots, and they are great for melting chocolate.

Retta uses cocoa butter colorant from Chef Rubber.

<http://www.shopchefrubber.com/Colored-Cocoa-Butter/>



To make the petals for the fantasy flower, use a spoon to dip and smear white chocolate on a piece of parchment paper.

When the petals are dry, put a little mound of white chocolate in the bottom of a cupcake liner.

Stick them together to form a fantasy flower. Allow it to harden a bit before you move it.





Arrange several of the fantasy flowers on top of the cake and drizzle with melted chocolate.

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October 12-13, Fairytale Wedding Cake with Wayne Steinkopf - days, October 12 and 13. (Payment plan is available). Limited Seating. A \$100 deposit holds your spot.

February 7, 2016 ~ Texas ICES Area IV Day of Sharing, Conroe, TX. Mark the date.

April 10, 2016 ~ Texas ICES Area III Day of Sharing, San Antonio, TX. Mark the date.

June 12, 2016 ~ Texas ICES Area III Day of Sharing, Dallas/Forth Worth, TX. Mark the date.

October 2016 ~ Texas ICES Area I Day of Sharing, Lubbock, TX. Mark the date.

Birthday & Anniversary Wishes

Happy Birthday to [Christina Rone](#) (September 1st), [Anita Schurle](#) (September 4th), [Ruby Ott](#) (September 8th), [Stephanie Williams](#) (September 14th), [Janet Chiasson](#) (September 27th), and [Judy Francois](#) (September 30th).

Happy Anniversary to [Laura & Mario Villafani](#) (September 28th).

Zucchini Bread

3	Cups	All-purpose flour
1/4	Tsp	Salt
1	Tsp	Baking soda
1	Tsp	Baking powder
3	Tsp	Ground cinnamon
3		Eggs
1	Cup	Vegetable oil
2	Cups	Sugar
3	Tsp	Vanilla extract
2	Cups	Grated zucchini (do not peel)
1	Cup	Chopped nuts

Grease (not oil) two 8" x 4" loaf pans. Preheat oven to 325° F.

Sift flour, salt, baking powder, soda, and cinnamon together in a bowl.

Beat eggs, oil, vanilla, and sugar together in a large bowl. Add sifted ingredients to the creamed mixture, and beat well. Stir in zucchini and nuts until well combined. Pour batter into prepared pans.

Bake for 50 to 60 minutes, or until tester inserted in the center comes out clean. Cool in pan on rack for 20 minutes. Remove bread from pan, and completely cool.

Judy Francois

Hot Rolls

Mrs. Burneze Coffman, our elementary school cook's recipe

2	Cups	Milk
1/4	Cup	Sugar
2	Pkg	Dry yeast
2	Tsp	Salt
1	Cup	Butter, melted
		Plain Flour (about 4-1/2 cups)

Heat milk until warm, dissolve yeast, sugar, and salt in milk. Add 1/2 cup of melted butter to mixture, then add flour to make stiff dough. Put dough on a floured board and roll out and cut into rolls. Grease top of rolls with butter. Set in warm place and let rise (1 1/2 hrs.) Bake at 400° F for 15 to 20 min. When brown take out and brush top of rolls w/butter. (I use my kitchen aid mixer and dough hook to mix with).

Retta Pryor

State Fair Funnel Cakes

3	Large	Eggs
1/4	Cup	Sugar
2	Cups	Milk
3 2/3	Cups	Flour
1/2	Tsp	Salt
2	Tsp	Baking powder
		Vegetable oil

Beat eggs and sugar together and then add the milk slowly--beat. Add the dry ingredients and beat until smooth and creamy.

Pour batter into a funnel and at the same time, use your finger to plug the hole. In a large cast iron pot, add 2 inches of oil to the bottom.

When the oil becomes hot, move your hand over the pot and slowly release your finger so the batter can start cooking.

Move the funnel around to make designs.

Brown on both sides--then immediately remove and drain extremely well.

Top with cinnamon sugar or powdered sugar.

Retta Pryor

Salted Rum Caramel Sauce

2	Cups	Sugar
1 1/3	Cup	Heavy cream
3	Tsp	Kosher salt
2	Ounces	rum

Heat sugar over medium heat whisking constantly till it liquifies (anywhere from 5-8 min depending on your temp). Once brown and all sugar is dissolved, slowly pour in 2-3 tbsp cream while whisking. It will bubble/steam viciously. Keep adding slowly till all stirred in and continue whisking till it thickens to point where the caramel makes thick streams off your whisk. Remove from heat and stir in salt and rum.

You can strain at this point if it's lumpy. This should keep well in mason jars in fridge for a couple weeks (if it lasts that long)!

Great on ice cream, cupcakes, cakes, iced cappuccinos, cookies.

Retta Pryor

Chocolate Cobbler

2	Sticks	Butter
1 1/4	Cup	sugar
1 1/2	Cup	Self-rising flour
1	Tsp	Vanilla
3/4	Cup	Milk
CHOCOLATE LAYER		
1	Cup	Sugar
6	Tbsp.	Cocoa powder
2	Cups	Boiling water

Preheat oven to 350° F. In a 9x13 glass baking dish, melt the two sticks of butter in the oven.

Meanwhile in a bowl, mix together the 1 1/4 cups of sugar, flour, vanilla and milk. Once the butter is melted, pour the batter over the butter, do not stir.

In a separate bowl mix together the cocoa and remaining sugar.

Sprinkle cocoa/sugar mixture on top of batter. Do not stir.

Pour the 2 cups of boiling water on top of that. Do not stir and bake for 30-45 minutes. Keep an eye on it after 30 minutes, though, it will brown quickly. Usually takes 35 minutes... enjoy.

Retta Pryor

Kentucky Butter Cake

		CAKE
1	Cup	Butter, cubed, at room temperature
2	Cups	Granulated sugar
4		Eggs
1	Tbsp.	Vanilla
3	Cups	All purpose flour
1	Tsp	Kosher salt
1	Tsp	Baking powder
1/2	Tsp	Baking soda
1	Cup	Buttermilk
		BUTTER GLAZE
1/3	Cup	Butter
3/4	Cup	Granulated sugar
2	Tbsp.	Water
2	Tsp	vanilla

Preheat the oven to 325°F/165°C

Grease a 10" bundt pan with butter or shortening very liberally. Dust the pan with flour and set aside.

Place all the cake ingredients in the bowl of your stand mixer fitted with the paddle attachment. Mix on low for 30 seconds and then increase the speed to medium and mix for 3 minutes.

Pour the batter into the prepared pan and bake for 65-75 minutes until a toothpick entered into the center comes out clean.

When the cake is done make the glaze. Combine all ingredients into a small saucepan over medium-low heat. Stir continuously until the butter is melted and the sugar is dissolved. Do not bring to a boil.

Poke holes all over the warm cake using a knife and pour the glaze evenly on the cake while still in the pan.

Allow the cake to cool completely in the pan and then invert the cake onto a serving plate.

I actually like to make this cake a day in advance, finding it to be more moist and flavorful when it rests overnight.

Retta Pryor

Peach Cobbler

1/3	Cup	sugar
1	Tbsp.	Cornstarch
1/4	Tsp	Ground cinnamon
6		Peaches, peeled, cut into ½-inch slices (6 cups)
2	Tbsp.	Water
2	Tsp	Lemon juice
1	Cup	Original Bisquick™ mix

2	Tbsp.	Sugar
1/3	Cup	Milk
	Tbsp.	Butter or margarine, melted
		Sweetened whipped cream, if desired

Heat oven to 400°F. In 4-quart saucepan, mix 1/3 cup sugar, the cornstarch and cinnamon. Stir in peaches, water and lemon juice. Heat to boiling, stirring constantly; boil and stir 1 minute. Pour into ungreased 8- or 9-inch square (2-quart) glass baking dish.

In medium bowl, stir Bisquick mix, 1 tablespoon of the sugar, the milk and melted butter until soft dough forms.

Drop dough by 6 tablespoonfuls onto hot peach mixture. Sprinkle remaining 1 tablespoon sugar over dough.

Bake 20 to 25 minutes or until golden brown. Serve with whipped cream.

Retta Pryor

Texas Dutch Oven Peach Cobbler

CRUST

3	Cups	Flour
1 1/2	Cups	Shortening
1		Egg, beaten
5	Tbsp.	Very cold water
1	Tbsp.	White distilled vinegar
1	Tsp	Salt

FILLING

2	Cans	(29 oz) sliced peaches in heavy syrup, drained
1	Cup	Butter, melted
1	Cup	Sugar
1	Cup	Brown sugar
1	Tsp	Cinnamon
1/2	Cup	Half-and-half

Prepare the crust:

(make 2 batches, one for top crust and one for the bottom. It will work better if you make this twice instead of doubling it)

Add the flour to a large mixing bowl and cut in the shortening with a pastry cutter until the mixture resembles large crumbs. (a fork works also)

Add the egg, water, vinegar and salt and stir until all ingredients are combined

Roll into ball and place in a large gallon size ziplock baggie

Roll out while it's inside the bag until it reaches the sides and place flat in freezer

Repeat for the second crust

For the Filling:

Mix the drained peaches, with the sugars and cinnamon

Add the half and half and the melted butter and mix well

Set aside until you have crust ready.

Assemble:

Remove the crusts from the freezer and allow to thaw for about 15 minutes.

Roll out the first crust so it is at least as large as the bottom of the dutch oven

Lightly coat the dutch oven with cooking oil and place the crust in the bottom and trim to fit

Pour in your filling

Roll out the second crust and cut into 1 inch strips using a pizza cutter

Lay the pie crust strips down in a criss cross design

*Optional- use a Texas State cookie cutter and cut a design from the extra pie crust to add the great state of Texas to the top of the cobbler:)) Or you could use the design of your choice:))

Whisk 1 egg in a small bowl and using a pastry brush, paint the top of the cobbler completely

Sprinkle with cinnamon and about 1/4 cup of white sugar

If Baking in oven:

Bake at 350 degrees for about 45 minutes uncovered. (check often during cooking since ovens vary)

Retta Pryor

Cream Cheese Pound Cake

1 1/2	Cups	Butter, softened
8	Oz	Pkg cream cheese, softened
3	Cups	Sugar
6	Large	Eggs
1 1/2	Tsp	Vanilla extract
3	Cups	All purpose flour
1/8	Tsp	Salt

CAKE: Beat butter and cream cheese at medium speed with an electric mixer 2 minutes or until creamy. Gradually add sugar, beating 5 to 7 minutes. Add eggs, one at a time, beating just until yellow disappears. Add vanilla mixing well. Combine flour and salt, gradually add to butter mixture, beating at low speed just until blended after each addition. Pour batter into a greased and floured 10-inch tube pan. Fill a 2-cup, ovenproof measuring cup with water; place in oven with tube pan. This will help keep the cake moist. Bake at 300°F for 1 hour and 30 minutes or until a wooden pick inserted in center of cake comes out clean. Cool

in pan on a wire rack 10 to 15 minutes; remove from pan, and cool completely on a wire rack.

GLAZE: Mix together till desired consistency is reached, but should be thin. Add more milk one teaspoon at a time to get the thinness you want. Drizzle over cooled cake.

Retta Pryor

Bread and Butter Pudding

1	Tsp	Ground cinnamon
1/4	Cup	Sugar
4	Tbsp.	Butter or margarine, more or less as needed, at room temperature
5	Slices	Crust-on white bread
1/2	Cup	Raisins
2	Cups	Milk
2		eggs

Preheat oven to 350° F.

Add cinnamon to sugar in cup and mix well. Set aside.

Generously spread one side of each piece of bread with butter or margarine.

Cutting diagonally, slice each in half.

Arrange triangle slices in pan, slightly overlapping, with butter-side up and cut edges facing the same direction, making a spiral.

As you add the bread, sprinkle with sugar, cinnamon, and raisins.

Put milk in small bowl, add eggs, and using whisk or fork, mix to blend well. Pour milk mixture over bread and raisins in baking pan.

Set aside for about 15 minutes for bread to absorb liquid.

Bake in oven for about 30 minutes, or until top is golden brown.

Serve the pudding while still warm in individual dessert bowls. It is eaten plain or with cream poured over it.

Retta Pryor

Crispy Crab Nuggets

1	Pound	Fresh crab meat
3	Slices	White bread, crust removed or packaged bread crumbs
1		Egg, beaten
1	Tbsp.	Mayonnaise
1	Tsp	Dijon mustard
1	Tsp	Worcestershire sauce
1	Tbsp.	Old Bay Seasoning
1	Tbsp.	parsley

Put breadcrumbs in food processor so they are chopped up fine (to save time). In a large bowl, mix together egg, mayonnaise, mustard, Worcestershire sauce, parsley, and Old Bay seasoning. Add breadcrumbs and crab meat and mix by hand to avoid breaking up too many of the lumps. You may need to break up the very large lumps, however, so the crab balls will stay together. Shape into 24 balls and fry in batches in hot oil until golden brown, turning once. Drain on paper towels. Serve with your favorite sauce or don't use any! These are so good!--

Retta Pryor

Tequila Lime Chicken and Green Onion Slaw

		CHICKEN:
1/2	Cup	Gold tequila
1	Cup	Lime juice
1/2	Cup	Orange juice
1	Tbsp.	Chili powder
1	Tbsp.	Seeded and minced jalapenos
1	Tbsp.	Garlic
2	Tsp	Kosher salt
1	Tsp	Ground black pepper
3		Whole boneless chicken breasts
		SLAW:
1	Cup	Green onions
1/4	Cup	Red wine vinegar
2		Serrano chiles
2	Tbsp.	Mayonnaise
		Salt
		Pepper
1/2	Cup	Pure olive oil
1	Head	Shredded red cabbage
1		Onion
1/4	Cup	Coriander leaf

FOR CHICKEN: Heat a grill with coals and brush the rack with oil to prevent the chicken from sticking.

Remove the chicken breasts from the marinade, sprinkle well with salt and pepper, and grill them skin-side down for about 5 minutes, until nicely browned.

Turn the chicken and cook for another 10 minutes, until just cooked through.

Remove from the grill to a plate.

Cover tightly and allow to rest for 5 minutes. Serve hot or at room temperature.

FOR SLAW: Blend green onions, vinegar, chiles, mayonnaise, salt, pepper and oil in a blender until emulsified.

Place cabbage and red onions in a bowl, add the dressing and stir until combined. Fold in cilantro and season with salt and pepper to taste.

Retta Pryor

Strawberry Cheesecake Chimichangas

		CHIMICHANGAS:
6		8-inch soft flour tortillas
8	Ounce	Cream cheese (room temperature)
2	Tbsp.	Sour cream
1	Tbsp.	Sugar
1	Tsp	Vanilla extract
3/4	Cups	Sliced strawberries
		Vegetable oil for frying
		COATING:
1	Tbsp.	Cinnamon
1 1/3	Cup	Sugar
		FOR SERVING:
1	Cup	Sliced strawberries

Beat cream cheese, sour cream, 1 tablespoon sugar and vanilla extract.

Fold in $\frac{3}{4}$ cup of sliced fresh strawberries.

Divide the mixture evenly between 6 tortillas. Slather the filling in the lower third of each tortilla, fold the two sides of each tortilla toward the center and then roll the tortilla up like a burrito (secure it with a toothpicks!).

Combine $\frac{1}{3}$ cup sugar with 1 tablespoon cinnamon in a shallow bowl and set aside.

Line a large plate with paper towels.

In about 5 inch deep saucepan place about 2 -2 $\frac{1}{2}$ inch vegetable oil for frying and heat it over medium-high heat until it reaches 360° F.

Fry the chimichangas until golden brown and crispy, about 2-3 minutes and flip them as needed (work in batches)

Transfer the chimichangas to the paper towel on a plate to drain for a minute, then roll them in the cinnamon and sugar mixture.

Don't forget to remove all toothpicks from the chimichangas!!!

Retta Pryor

Czech Kolaches

2	Cups	Whole milk
3/4	Cup	Butter, cut up
3/4	Cup	Shortening, cut up
1/2	Cup	Sugar
1/2	Tsp	Salt
2		Eggs, lightly beaten
6	Cups	All purpose flour
2	Packages	Active dry yeast envelopes

In a large saucepan, heat and stir milk, butter, shortening, sugar and salt just until warm (120° F) and butter and shortening almost melt. Set aside and cool for 5 minutes. Stir in eggs.

In a large mixing bowl, combine 3 cups of the flour and the yeast. Add milk mixture. Beat with an electric mixer on low speed for 30 seconds or until combined. Beat on high speed for 3 minutes. Gradually add remaining flour, switching to a wooden spoon if necessary to stir in last amount of flour. (Dough will be very soft.) Cover bowl with plastic wrap and chill overnight.

Shape chilled dough into 1 1/2-inch balls. Place 2 inches apart on baking sheets lined with parchment paper. Cover; let rise in a warm place 30 minutes. Use your thumb or the back of a round measuring teaspoon to make a deep indentation in center of a few balls at a time. Spoon about 1 teaspoon filling into each indentation. Repeat with remaining balls and filling.

Bake one or two pans of kolaches at a time at 325 degrees for 12 to 15 minutes or until lightly golden on the bottoms. Immediately remove to racks; cool slightly. If you like, drizzle with icing before serving.

Poppy Seed Filling: In a coffee grinder or small food processor blend 3/4 cup (4 ounces) poppy seeds until fine. Set aside. In a small saucepan combine 1/2 cup milk, 1/3 cup sugar, 2 tablespoons butter, 1 tablespoon honey and a dash of salt. Cook and stir over medium heat until butter is melted. Remove from heat. In a small bowl, lightly beat 2 egg yolks. Gradually stir about half of the warm milk mixture into beaten yolks. Return the yolk mixture to milk mixture in saucepan and stir to combine. Cook and stir over medium heat just until mixture thickens and coats a spoon. Remove from heat. Stir in poppy seeds and 1/2 teaspoon lemon zest. Transfer to a bowl and chill, covered, for at least 2 hours or up to 2 days. Makes 1 1/2 cups.

Raspberry Filling: In a medium saucepan, combine 2 cups frozen raspberries, 3/4 cup sugar, 2 tablespoons water, 1 tablespoon cornstarch and 1 teaspoon lemon juice. Cook and stir over medium heat until thickened and bubbly. Cook and stir for 2 minutes more. Transfer to a bowl and chill, covered, for at least 2 hours or up to 2 days. Makes 1 1/2 cups.

Apricot Filling: In a medium saucepan, combine 1 1/2 cups chopped dried apricots and 1 1/2 cups apricot nectar. Cook and stir over medium-high heat until boiling. Reduce heat and simmer, covered, for 15 minutes. Remove from heat and stir in 1/4 teaspoon ground cinnamon. Cool slightly. Place in a blender and blend until smooth. (Mixture should be thicker than applesauce.) Transfer to a bowl and chill, covered, for several hours or up to 2 days. Makes 1 1/2 cup.

Powdered Sugar Icing: In a small bowl, combine 2 cups powdered sugar, 2 tablespoons milk and 1/2 teaspoon vanilla. Stir in additional milk, 1 teaspoon at a time, until icing reaches drizzling consistency. Makes 2/3 cup.

Store unglazed kolaches in an airtight container at room temperature for up to 2 days, or freeze for up to 3 months.

Retta Pryor

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- Make-a-Cake in Houston, TX <http://www.makeacakehouston.com/>
- Fiesta Baking Supplies in Houston, TX <http://www.fiestabakingsupplies.com/>
- Rocio's Cake Supplies, www.rocioscakesupplies.com online discount code Hcc14.

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

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July 18-21, 2019	Little Rock, Arkansas



The Batter Splatter Newsletter

September 2015

Volume 12 Issue 9

Houston Cake Club, 2502 Esther Ave, Pasadena TX 77502

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

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

Meeting is September 22nd at 10 AM

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

JoeAnne Renteria will demonstrate how to use the Evil Cake Genius stencils, airbrushed royal icing method. I just checked out that website, <http://evilcakegenius.com/> and I can't wait to see this demo! Thank you, JoeAnne, for stepping in at the last minute to demo for us.

President's Message

The 2015 CDE has come and gone, and I think it was a great success. It could not have turned out so well without the help of many people. I would like to start out by saying a big thank you to our committee chairmen – Kathy Brinkley, Susan Shannon, and Susie Jahn for organizing great demos, vendors, raffles and food. I would also like to thank Helen & Jackie Osteen, Craig Shannon, Joanne and Mario Renteria and their daughter, Elma Vega and her daughter and Guadalupe Ochoa for all their hard work setting up the venue on Saturday. Sunday was a crazy, busy day and I want to thank our volunteers Bonnell Templet, Sandra Hughes, Stephanie Williams, PJ Jenkins, Sue Blume and Hermelanda Garcia for their contribution to the day. I also want to give a big thanks to Celia Diaz for finding a refrigerator (at no cost) for use during our classes at Larry's.

There are a great many things that go on before we can put on an event such as this. We spend a lot on time working on details that no one really notices because they are always there, but, if they weren't there, they would be missed. I am talking about the "simple things" such as name badges, programs, flyers and e-mails to more complicated things such as registration and finances. Helen Osteen keeps the mechanics of the event flowing smoothly, and I would personally like to thank her for all her time and hard work.

It takes a great many people pulling together to make our CDE a success, and I am sure I have forgotten to mention someone specifically by name. If I have, please know that it is not intentional - your help was greatly appreciated and your efforts made our day wonderful for everyone attending. Thank you so much.

See you at the meeting.

Jan Hutto

Meeting Agenda

Open

- Introductions

Minutes – Secretary (Bonnell Templet)

- Read
- Approve

Treasurer’s Report – Treasurer (Helen Osteen)

- Read
- Approve

Circulate monthly sign-in book and 2015 demo/refreshments sheet (Kathy Brinkley)

Thank yous for refreshments and demo

Announce next month’s demo/refreshments

Additional announcements/questions

UNFINISHED BUSINESS

- CDE
- Classes
- Christmas Party
- Any other???

OLD BUSINESS

- Any other???

NEW BUSINESS

- Charity
- Any other???

Raffle Drawing

Adjourn meeting

Monthly Demos and Refreshments

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

	Refreshments	Demonstration
September	Nancy Olivares	JoeAnne Renteria
October	Roxana Sharp; Migdalia Nunez	Gina Rios
November	Susan Shannon; Ronnie Bochat	Susie Araya
December	Christmas Party	Christmas Party

August Events

We have 84 members, and 65 active members. We had 22 people at the August meeting.

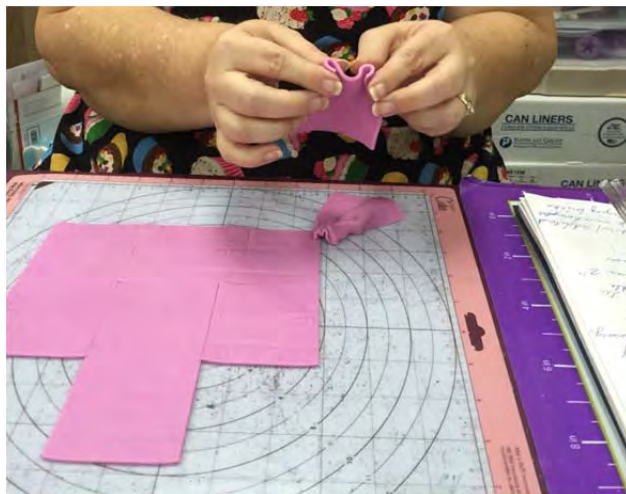
Susan Shannon demonstrated ruffles on cakes. Thank you, Susan.

For the little billows, Susan uses straight fondant – not gumpaste.

The 1/8" pink ring for the small rolling pin makes the billows about the right thickness.

Using a ruler, measure the fondant 2-1/2 x 2-1/2", and use a pizza cutter to make the cuts.

Pleat the ends.



Use mini marshmallows to hold the puff in place and keep it from drying flat.

Trim the ends of the little billows so they are all 2".

Crumb coat the cake with the same color buttercream as the fondant billows, and mark 1" verticle lines.

Place the little billows on the buttercream cake. Leave the mini marshmallows in place. Alternate little billows on the cake.

You can roll the billows over the edge of the cake and cover the top if you wish.

Use buttercream to attach gumballs or pearls to cover the place where the two billows meet.



For the ruffles, Susan uses 25% fondant and 75% gumpaste. Use a round scalloped cutter.

Use a large round ruffled cutter to put on top of the cake and make the first ruffle edge.

This picture is a cupcake, but it illustrates the top.

Susan starts at the top with the first ruffle and works down.

Ruffle the edges. Susan showed us the effect you get from various tools.

Using different tools makes them slightly different. For a real cake, use the same technique.





Cut 1-1/2" strips with a hand ruffle cutter. Keep the fondant/gumpaste covered so they don't dry out when you are thinning the edges of the first ones.

Use a ball tool to thin the edges, making a scribbling motion.

If you use a veiner, use a pulling motion.



If you use a pointed dowel rod, use a rolling motion.

For all tools, make sure you get to the very edge so it will ruffle evenly.

After you put the first ruffle on the cake, put a little buttercream on the bottom of the strip before applying the second ruffle.





For the bottom row, ruffle both sides. Don't crease it, but gently shape a little fold in it.

For cupcakes, buttercream cupcake first. Lay a ruffle on it. You can add a rose or flowers, or you can lay on layers of ruffles of descending sizes.



For buttercream ruffles, use 104 tip. Touch surfaces with large end with small end away from board.

Use 126 tip. Touch surface with large end.



Pipe within 1" vertical line to keep the buttercream ruffles even.

Thank you, [Susan Shannon](#), for the demo, and thank you, [Kathy Brinkley](#), for all the pictures.



Birthday & Anniversary Wishes

Happy Birthday to [Ronnie Bochat](#) (October 8th), [PJ Jenkins](#) (October 16th), and [Diane Knox](#) (October 27th).

Happy Anniversary to [Retta & Chip Pryor](#) (October 1st) and [Elma & Daniel Vega](#) (October 7th).

ICES 40th Anniversary Rates

The 40th Anniversary Membership Drive ends September 30th. You can join or renew for \$45/year where the normal rate is \$60/year. If you are interested, email helenosteen@gmail.com for a PayPal invoice. If you have thought about joining, or it is time to renew, don't miss this opportunity.

September Events

The **Cake Decorating Extravaganza** was held September 13th at The Gardens, 12001 Beamer Rd, Houston, TX. We had 152 people registered. The new facility was well-received. Handicap accessibility was exceptional, and the vendors were able to unload directly into the room we were using.

Gabby's furnished the barbecue, and I heard lots of compliments about the food. The demonstrations were great, and the raffles were fantastic.



Susie Jahn, Bonnell Templet, Kathy Brinkley, and Susan Shannon



Karen Vazquez' class, Painting on Fondant



Valentine Box class, September 14th



Chuck Hamilton & Wayne Steinkopf of Swank Cake Design

Upcoming Events

October 3-4, 2015 ~ Oklahoma State Sugar Art Show, Tulsa, OK

October 11, 2015 ~ Texas ICES Area I Day of Sharing, Lubbock, TX. Demonstrators: [Wayne Steinkopf](#), [Callye Alvarado](#), [Ruth Rickey](#), others TBA. Confirmed Vendors: [Swank Cake Design](#), [Ruth Rickey](#), others TBA. October 10th Ruth Rickey will be teaching classes. Wayne Steinkopf's Fairytale Wedding Cake class is full. There is a waiting list. Check the www.TexasICES.org website for more details.

February 7, 2016 ~ Texas ICES Area IV Day of Sharing, Conroe, TX. Mark the date.

February 27-28, 2016 ~ That Takes the Cake, Round Rock Sports Complex, 2400 Chisholm Trail Rd, Round Rock, TX.

April 10, 2016 ~ Texas ICES Area III Day of Sharing, San Antonio, TX. Mark the date.

April 17, 2016 ~ Southeast Texas Day of Sharing, Winnie, TX. www.icingtexas.com

June 12, 2016 ~ Texas ICES Area III Day of Sharing, Dallas/Forth Worth, TX. Mark the date.

October 2016 ~ Texas ICES Area I Day of Sharing, Lubbock, TX. Mark the date.

If you know of any other events, please let me know so we can add them.

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Pralines

1	Cup	Packed light brown sugar
1	Cup	Sugar
1/2	Cup	Evaporated milk
	Pinch	Salt
1/2	Stick	Softened butter
1	Teaspoon	Vanilla extract
1 1/4	Cups	Coarsely chopped pecans

In a heavy-bottomed medium saucepan, bring the sugars, milk, and salt to a rolling boil, stirring occasionally.

When rolling boil starts, begin timing and cook for 4 minutes. (Accuracy is important.) While its boiling, lay out wax paper on your counter.

Remove from the heat and add the butter, vanilla, and pecans. Beat vigorously until the mixture becomes thick.

Quickly drop by spoonfuls onto the wax paper. (Work quickly; otherwise it will harden too much to spoon out.) Let the pralines cool and set.

Makes about 12 pralines

Retta Pryor

Texas Sheet Cake Bites

CAKE		
2	Cups	Sugar
2	Cups	All-purpose flour
1/2	Tsp	Salt
1	Cup	Butter
3/4	Cup	Water
5	Tbsp.	Cocoa powder
1/2	Cup	Buttermilk (or soured milk)
2		Eggs
1	Tsp	Baking soda
FROSTING		
6	Tbsp.	Milk (buttermilk or soured milk)
1/2	Cup	Butter
5	Tbsp.	Cocoa powder
1	pound	powdered sugar

1	Tsp	Vanilla
2	Cup	Chopped walnuts

Prepare mini muffin tins. Either line with mini paper liners or use a baking spray that has flour in it. Spray pans liberally. Preheat oven to 350 degrees.

CAKE: Mix dry ingredients in large bowl. Combine water, cocoa powder, and butter in heavy sauce pan, bring to a boil. Remove from heat, pour over dry ingredients, lightly mix together. Add milk and eggs. Blend well. Batter will be thin.

With a small 1 Tablespoon cookie scoop, place one scoop of batter in each muffin cup. Bake in preheated oven for 10-12 minutes or until cakes bounce back when lightly touched.

Remove from oven. If liners were not used, let bites cool for about 10 minutes. Using the tip of a knife gently remove from the pan and place on wire rack to cool completely.

FROSTING: In a medium sauce pan heat milk, butter and cocoa until bubbly, mix in sugar and vanilla until smooth. Add in nuts and blend until incorporated. Carefully spoon about a tablespoon of frosting over each bite and let frosting set if you can before eating! Enjoy!

Retta Pryor

Peach Cobbler VI

1	Cup	All-purpose flour
1/2	Cup	Brown sugar
1/2	Cup	White sugar
2	Tsp	Baking powder
1/2	Tsp	Salt
1	Tsp	Vanilla extract
3/4	Cup	Milk
1/2	Cup	Margarine, melted
29	Ounce	Can sliced canned peaches, drained
1	Tsp	Ground cinnamon

Preheat oven to 400° F. Grease a 9 x 9 inch baking dish.

In a large bowl, combine flour, brown sugar, white sugar, baking powder, salt and vanilla. Pour milk into dry ingredients, and then stir in melted margarine. Mix thoroughly.

Pour mixture into prepared baking pan. Arrange peaches on top and sprinkle with cinnamon. Bake in a preheated oven until golden brown, about 30 minutes.

Retta Pryor



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Meeting is October 27th at 10 AM

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



Gina Rios will demonstrate candy apples for Halloween. Gina will show you how to make candy apples, sprinkle candy apple, and how to color the crack hard candy so you can make them different colors.

The rest is up to your imagination. These are examples of what can be done.

If you don't get this right, then it will not set right and be a big mess. And you won't be able to do the cool stuff.

[That's the reason I never tried it! I know I don't want to miss this demo. Hope to see you at the meeting. **Editor**]

Gina will share her recipe with us at the meeting.

President's Message

I was sorting through all my papers in my office the other day and was amazed at the amount of cake information I have accumulated from all the classes, conventions and demos I have attended over the years. While all the new techniques I have learned are great, the one thing that I have not been "taught" is time management.

I am one of those that think "oh, that's easy and will only take me 15 minutes" and 2 hours later I am still trying to finish that easy project (I know that we have all been in that situation at one time or another). I have watched my friends manage their cake businesses with time skills that are as varied as their decorating talents, and, I have concluded that this is something that cannot be taught. There have been several books written on the subject, and believe me, I have read a lot of them. But, as the old saying goes, what works for some doesn't work for all. So, if you have a friend that struggles with time management, share ideas that work for you. They will appreciate your input, and your suggestions may be just what they need to get them on the right track.

See you at the meeting.

Jan Hutto

Meeting Agenda

Open

- Introductions

Minutes – Secretary (Bonnell Templet)

- Read
- Approve

Treasurer's Report – Treasurer (Helen Osteen)

- Read
- Approve

Circulate monthly sign-in book and 2016 demo/refreshments sheet (Kathy Brinkley)

Thank you's for refreshments and demo

Announce next month's demo/refreshments

Additional announcements/questions

UNFINISHED BUSINESS

- CDE
- Play Day
- Christmas Party Location
- Raffle Prize – Christmas Party
- Any other???

OLD BUSINESS

- Debbie Brown
- Any other???

NEW BUSINESS

- Any other???

Raffle Drawing

Adjourn meeting

Christmas Luncheon

Susie Araya has contacted a restaurant by the name of Americas and they would charge \$18.95 per person with dessert included in that price. <http://www.americasrestaurant.com/>

Lori Gust suggested a place in Clear Lake called Villa Capri. She stated we would be in a separate building from the restaurant and it overlooks the lake. She does not have prices today but states it would be similar as Americas. <http://frenchiesvillacapri.com/villacapri/>

Jan stated that the club will be voting on our location at the October meeting. If anyone else has any suggestions to bring the information to next month's meeting. We have to make reservations this month.

Christmas Raffle

At the September meeting, the members attending voted to take up a collection for the Ronald McDonald House pantry and that the club purchase a nice item to raffle off at our Christmas party with the proceeds going to Ronald McDonald House.

Jan asked for some suggestions on a raffle item. They were:

- Edible printer
- Agbay, Jr. cake leveler
- \$100 Visa Card
- \$100 cash
- Certificate for \$100 discount on Debbie Brown classes

If you cannot attend the October meeting, please email houstoncakeclub@gmail.com with your choice of these items, or let one of the other officers know. That will give us time to procure the item before our Christmas party.

Share Your Christmas with Ronald McDonald House

At the September meeting, we voted to name Ronald McDonald House as our Charity for 2015. The total for this year, based on 10% of Cake Decorating Extravaganza Registration was \$513. We approved rounding that to \$600 and sending it now, rather than waiting until Christmas.

We also selected Ronald McDonald House as our "share our Christmas" group.

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.

If you have any questions, ask **Gina Rios**. She and her family stayed at the Ronald McDonald House when one of her sons was hospitalized for an extended period of time.

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.

The Wish List from www.ronaldmcdonaldhousehouston.org has been included. Please bring something from that list to the Christmas party. If you wish to participate, please bring the items to our Christmas party at Monument Inn and we will load them in Helen's van.

If you cannot attend the Christmas meeting, perhaps you can ask someone to make sure your donation gets to the Christmas party.

To keep all of our Houses feeling like home, we rely on the generous donations of items like snacks, toiletries, cleaning products, and paper dishes.

Currently our most needed items include:

- Breakfast (Danishes, Muffins, Cereal Cups). Due to the nature of our unique mission, we ask that all food items be individually wrapped, if applicable.
- Household Cleaning Products – bleach wipes, Lysol, toilet bowl cleaner
- Paper Towels

Pantry Items:

- Tuna and Chicken Lunch Kits
- Fruit – Fresh or Individual Servings
- Individually packaged Cookies
- Individually packaged granola bars
- Individually packaged fruit snacks
- Microwave Meals (ravioli, Mac n Cheese)

Cleaning Items:

- Liquid laundry detergent (ERA)
- Powder dishwasher detergent
- Disposable Beverage Cups (12 or 16 oz)
- Trash bags (7-10, 13, and 45-55 gal)
- Disposable Bowls
- Disposable Dessert Plates
- Travel Size Toothpaste
- Sponges
- Napkins
- Liquid dish soap (anti-bacterial)
- Food Service Cleaner
- Plastic Forks and Spoons
- 3-section Styrofoam Plates
- Latex Free Vinyl Gloves

Gift Cards:

- Gift Cards-Kroger, Target, Wal-Mart
- Master Card, VISA, American (no expiration dates)
- Edwards Movie Theater gift cards
- Museum District Passes

September Events

We have 85 members, and 67 active members. We had 18 people at the September meeting.

[JoeAnne Renteria](#) demonstrated stencils for side cake designs. Thank you, JoeAnne.



JoeAnne discussed the paneling method for covering a cake with fondant. Roll out the fondant for the side, and put it in the freezer for 10 to 15 minutes so it is hard but pliable. While the fondant is in the freezer, cover the top of the cake with fondant.

Remove the side pieces from the freezer and unroll the piece for the sides.

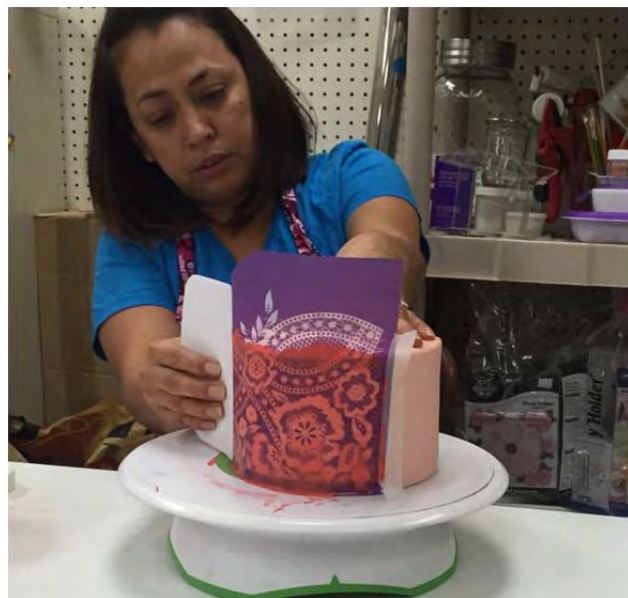
PJ Jenkins said that technique does not work well for large cakes, but it is a great for smaller layers.

Stencils from Evil Cake Genius look a lot like silk screen. The one JoeAnne was using cost \$50. Be very careful when you wash the stencil because the edges will fray.

JoeAnne was using royal icing on buttercream. Make sure there are no lumps in the icing.

It looks like the icing won't go through the stencil, but it will.

Use tape to keep it straight on the side of the cake; you cannot use pins on the stencil. Blue painters tape is better than Scotch tape.



When you apply the icing, make sure the stencil is smooth. Then wipe away the excess icing.

Allow icing to dry before removing the stencil.

Evil Cake Genius also has stencils that look like plastic. You can pin them to a dummy. Put tulle on top of the stencil. The tulle makes the image have cleaner, sharper lines. Make sure there are not wrinkles in the tulle.





JoeAnne sprayed the back of the dummy, and the details from the stencil were quite nice.

There are lots of video tutorials on the website, <http://evilcakegenius.com/>, and they have cutters to match the cookie stencils.

Wash stencils on both sides; then let it dry before using it again.

Thanks, **Kathy Brinkley**, for taking pictures of the demo.

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; Migdalia Nunez	Gina Rios
November	Susan Shannon; Ronnie Bochat	Susie Araya
December	Christmas Party	Christmas Party
January		PJ Jenkins
February	Larry's Appreciation Dinner	
March	Sue Blume	Pat Wiener
April		
May		
June	Hermelanda Garcia	Garage Sale
July		
August	Yolanda Diaz	
September		
October		
November		
December	Christmas Party	Christmas Party

Birthday & Anniversary Wishes

Happy Birthday to **Doris Segura** (November 7th), **Mary Nicholas** (November 12th), **Marlene Hollier** (November 15th), and **Julia David** (November 26th).

Happy Anniversary to **Anita & Anthony Schurle** (November 3rd) and **Charlotte & Rick Hare** (November 8th).

Upcoming Events

February 7, 2016 ~ Texas ICES Area IV Day of Sharing, Conroe, TX. Mark the date.

February 27-28, 2016 ~ That Takes the Cake, Round Rock Sports Complex, 2400 Chisholm Trail Rd, Round Rock, TX.

March 31-April 3 ~ Cake Fest Classes, Lafayette, LA, <http://www.cakefestlouisiana.com/>

March 31-April 5 ~ Debbie Brown Classes, Larry's Arts & Crafts, Pasadena, TX. (*Because of Debbie's popularity, there are 2 sessions for each class*): **March 31st to April 2nd, and April 3rd to April 5th**. Take **one, two, or all three** classes. Special pricing for taking all 3 classes. The member fee is \$110.00 per class/day includes lunch. All 3 classes only \$295. You must be a member for 6 months BEFORE the start date of the class to receive the member discounts. **Class size is limited** - a deposit of \$55/class (or \$147.50 for 3 classes) will hold your place. The remainder of the class fee is due **February 15th**. Register today!

April 2-3, 2016 ~ Cake Fest, Lafayette, LA, <http://www.cakefestlouisiana.com/>

April 10, 2016 ~ Texas ICES Area III Day of Sharing, San Antonio, TX. Mark the date.

June 12, 2016 ~ Texas ICES Area III Day of Sharing, Dallas/Forth Worth, TX. Mark the date.

July 26, 2016 ~ Southeast Texas Day of Sharing, Winnie, TX. www.icingtexas.com

October 2016 ~ Texas ICES Area I Day of Sharing, Lubbock, TX. Mark the date.

If you know of any other events, please let me know so we can add them.

Officers

Office	Office	Email Address	Phone
President	Jan Hutto	jhutto54@att.net	(281) 814-1008
Vice President	Kathy Brinkley	Cakekat@aol.com	(281) 448-2952
Secretary	Bonnell Templet	rdjessmom@aol.com	(713) 702-3774
Treasurer	Helen Osteen	helen@osteenjewelry.com	(713) 204-3218
Parliamentarian	Susan Shannon	susshan@gmail.com	(281) 481-8226

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)
- Cake Decorating Extravaganza (September 2016)
- 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. This discount card is honored at:

- Larry's Arts & Crafts in Pasadena, TX <http://www.larrysartsandcrafts.com/>
- Cake Craft Shoppe in Sugar Land, TX <http://www.cakecraftshoppe.com/>
- Make-a-Cake in Houston, TX <http://www.makeacakehouston.com/>
- Fiesta Baking Supplies in Houston, TX <http://www.fiestabakingsupplies.com/>
- Rocio's Cake Supplies, www.rocioscakesupplies.com online discount code Hcc14.

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.

Mississippi Mud Cheesecake

CRUST

1 1/2	Cups	Finely crushed animal cracker cookies
1 3/4	Cup	Sugar
1	Tbsp.	Instant coffee granules
1/4	Cup	Melted butter

CHEESECAKE

1 1/2	Cups	Sugar
1/3	Cup	Unsweetened cocoa powder
2	Tsp	Instant coffee granules
3	Tbsp.	Cornstarch
3	(8 ounce)	Packages cream cheese, softened
4		Eggs
1	Tsp	Vanilla extract
1/2	Cup	Chopped pecans

TOPPING

1/2	Cup	Semisweet chocolate chips
2	Tbsp.	Milk
1/2	Cup	Marshmallow crème
1/4	Cup	Chopped pecans

Preheat oven to 350° F. Grease a 9-inch spring form pan with cooking spray.

CRUST: Mix together the animal cracker crumbs, sugar and instant coffee granules in a bowl. Pour in the melted butter and mix until evenly moistened. Press into the prepared spring form pan and set aside.

FILLING: Combine sugar, cocoa powder, instant coffee, and cornstarch in the bowl of an electric mixer; stir until blended. Add the softened cream cheese and beat until the sugar mixture has been incorporated and no lumps of cream cheese remain. Beat in the eggs, one at a time, adding the vanilla extract with the last egg. Fold in chopped pecans; then pour into the prepared crust.

Bake in the preheated oven for 15 minutes; reduce heat to 200° F and continue baking 2 hours. Turn off the oven, and let the cheesecake stand in the oven for 2 hours more before opening the door. Remove and cool to room temperature.

TOPPING: Once the cheesecake has cooled, melt the chocolate chips and milk in a small saucepan over low heat. Remove the cheesecake from the spring form pan, and spread the marshmallow cream evenly over the top. Spread or drizzle the chocolate over the marshmallow cream and sprinkle 1/4 cup of chopped pecans overtop. Chill completely before serving.

Retta Pryor

Coconut Macaroon Brownies

1	Cup	Butter, softened
2	Cups	Sugar
4		Eggs
1 1/2	Tsp	Vanilla extract
2	Cups	All-purpose flour
3/4	Tsp	Cream of tartar
1/2	Cup	Unsweetened cocoa powder
1/2	Cup	Chopped walnuts
		MIDDLE LAYER
4	Cups	Unsweetened flaked coconut
14	Ounce	Can sweetened condensed milk
1	Tbsp.	Vanilla extract

Preheat oven to 350° F. Grease and flour a 9 x 13 inch baking pan.

In a large bowl, cream together the butter and sugar. Beat in the eggs, one at a time, then stir in 1-1/2 teaspoons vanilla. Combine the flour, cream of tartar and cocoa; stir into the egg mixture until well blended. Fold in walnuts. Spread half of this mixture into the bottom of the prepared pan.

MIDDLE LAYER: In a medium bowl, stir together the coconut, sweetened condensed milk and 1 tablespoon vanilla. Carefully layer this over the chocolate layer in the pan. Top with the remaining chocolate batter. Spread to cover evenly.

Bake for 45 to 50 minutes in the preheated oven, until top is no longer shiny. Cool in the pan before cutting into bars.

Retta Pryor

The UK's best-selling author of character and novelty cake books is coming back to

Houston for **three** different 1-day classes –

(Because of Debbie's popularity, there are 2 sessions for each class)

March 31st & April 3rd

April 1st & 4th

April 2nd & 5th

Take **one, two, or all three** classes.

Special pricing for taking all 3 classes.

Check our website for pictures and more info - www.HoustonCakeClub.com
The member fee is \$110.00 per class/day includes lunch. All 3 classes only \$295.

You must be a member for 6 months BEFORE the start date of the class to receive the member discounts.

The non-member fee is \$165.00 per class/day includes lunch. All 3 classes only \$475.

Classes will be held at Larry's Arts and Crafts, beginning at 9:00am, and ending around 4:00pm with a break for lunch.

Class size is limited - a deposit of \$55/class (or \$147.50 for 3 classes) will hold your place. The remainder of the class fee is due **February 15th**. Register today!

For more info: www.HoustonCakeClub.com; email: houstoncakeclub@gmail.com, or call Helen Osteen (713) 204-3218.



Debbie Brown is a successful cake decorator, demonstrator, tutor and author of cake decoration and sugarcraft specializing in cake sculpture and modeling. She is the UK's bestselling author of character and novelty cake books and has authored 21 books.

Debbie taught here in 2004, 2006, 2008, 2010, 2013, and is returning March 2016.



The Batter Splatter Newsletter

November 2015

Volume 12 Issue 10

Houston Cake Club, 2502 Esther Ave, Pasadena TX 77502

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

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

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

Meeting is November 17th at 10 AM

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

Kathy Brinkley and Helen Osteen will show the differences in various products available for making edible lace. Kathy will show how to make a fantasy flower, and Helen will show how to give your cookies a whole new appeal.

AND if you have experience using one or more of these products, please tell us your experiences, which product you prefer, and why.



Cake Lace is so easy to use, simply make to manufacturer's instructions, spread onto the mat and place in the oven at 175°F. Bake for 12 to 15 minutes, take out of the oven and cool for five minutes, it is then ready to use. From start to finish your Cake Lace could be ready to use in less than 30 minutes.

The beauty of Cake Lace, once it has been made, is that it will stay moist and pliable for many months to allow you to create masterpieces that may take a period of time.

Cake Lace comes in a 2 separate parts, Part A and Part B. Please note that Part B is included inside Part A.

Available from www.swankcakedesign.com

Crystal Candy is a South African based company who specializes in creating and designing beautiful work of art cake decoration products.

<http://crystalcandyusa.com/>



This was the first flexible icing, and still favored by some folks.

SugarVeil is a dry mix. After you add water and beat it a few minutes, you enter a place where cake and dessert decorations have never gone before: Incredibly delicate lace, for example, or monograms that look sculpted. Or a cascade of dots you can make in a flash, all rounded to perfection. Even an amazingly paper-thin 'fabric' you can gather into waves.

Check out what you can do with it:

<http://sugarveil.com/gallery-2/>



Sugar Dress is a product that provides a lace effect decoration in several motifs for your cakes. The final result will be sufficiently elastic and resistant to avoid breakage during the demolding or positioning on the cake. Furthermore the decoration maintains a clear white color and it's possible to customize by adding some other colors. Just add water to the two ingredients, mix well and spread it on your silicone lace mats. Let it dry for 6-8 hours or put it into the oven at 158-176F for 10-12 minutes and you'll have your lace decoration quickly and easily!!!

<http://allaboutcakeart.com/> (Jan Gresham)

www.globalsugarart.com



President's Message

Thanksgiving is just 2 weeks away. The busy holiday season is upon us. Life can get pretty hectic and stressful with all the activities (shopping, cooking/baking, parties, travelling, etc.) that happen at this time of year.

I always like to stop and reflect on the important things in my life. It is so easy to get caught up in the pursuit of material things and lose focus, but, I stop and remind myself to think about what matters the most to me. I am thankful for my family and friends, relatively good health (depends on the day), my home and my independence. I have been blessed and am truly grateful for everything in my life.

I want to wish each of you a wonderful Thanksgiving filled with much happiness.

See you at the next meeting.

Jan Hutto

Meeting Agenda

Open

- Introductions

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- Read
- Approve

Treasurer's Report – Treasurer (Helen Osteen)

- Read
- Approve

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Thank you's for refreshments and demo

Announce next month's demo/refreshments Additional announcements/questions

UNFINISHED BUSINESS

- CDE
- Play Day
- Any other???

OLD BUSINESS

- Debbie Brown
- Any other???

NEW BUSINESS

- Any other???

Raffle Drawing

Adjourn meeting

Christmas Luncheon

The members attending the October meeting voted to have the Christmas luncheon on December 8th from 11 am to 1 pm at the **Villa Capri**, 3713 Nasa Parkway, Seabrook 77586. (281) 326-2373. When you rsvp, please give your selection: Eggplant Parmesan, Chicken Piccata, Lasagna, or Seafood Crepes. We will be in a separate building that overlooks the lake.

Christmas Raffle

The members attending the October meeting voted to have 2 separate raffles: one for \$200 cash and one for \$100 cash. The raffle ticket proceeds will be donated to the Ronald McDonald House pantry along with the items we bring from the Wish List.

Share Your Christmas with Ronald McDonald House

At the September meeting, we voted to name Ronald McDonald House as our Charity for 2015. The total for this year, based on 10% of Cake Decorating Extravaganza Registration was \$513. We approved rounding that to \$600 and sending it now, rather than waiting until Christmas.

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- 3-section Styrofoam Plates
- Latex Free Vinyl Gloves

Gift Cards:

- Gift Cards-Kroger, Target, Wal-Mart
- Master Card, VISA, American (no expiration dates)
- Edwards Movie Theater gift cards
- Museum District Passes

Birthdays & Anniversary Wishes

- **Happy Birthday** to **Adel Coronado** (December 1st), **Susie Jahn** (December 3rd), **Barbara Hawkins** (December 12th), **Charlotte Hare** (December 21st), **Helen Osteen** (December 22nd), **Hannah Abraham** (December 23rd), and **Laura Villafani** (December 25th).
- **Happy Anniversary** to **Gina Marie & Roel Rios** (December 3rd), **Julia & Ricardo David** (December 9th), and **Mary & Greg Nicolas** (December 11th).

October Events

We have 87 members, and 67 active members. We had 28 people at the October meeting.

Gina Rios demonstrated candy apples for Halloween. Thank you, Gina, for the demo, and thank you for the handout with your recipe.



Gina talked about the importance of removing the wax from the apples. If you don't, the candy covering will "melt" off, and ruining the looks of the apples.

If you buy Granny Smith apples, you get a "sweet and sour" effect from the candied apples.





Use a skewer to make a hole in the center of the apple. It is easier to put in a skewer than a lollipop stick.

When you poke the hole in the apple, make sure it is sitting on the table so the stick is straight.

Make 2 batches of the candy coating so you can dip the apples instead of having to tilt the pan to cover the apples.

Spray Pam into the measuring cup before you measure the corn syrup.

You will be stirring 300° F+ liquid, so use a silicone spatula that won't melt.

Be careful about using a metal spoon to stir because the handle gets hot.

Use LorAnn Oil to flavor. Gina used cinnamon. The cinnamon flavor will mask the burned flavor and taste, if your sugar gets too hot.



Add 2 drops of Americolor red gel color to get the traditional candy apples.

The Sugar is hot. You can get a third degree burn just like you can with isomalt. Don't try to pull the sugar off. Put your hands in cold water and try to gently rub it off.

Gina uses an infrared thermometer she purchased from Harbor Freight. This is more accurate than the traditional candy thermometer and will last a lot longer.

When the sugar reaches 302° F, remove from heat. Do not dip until all the bubbles are gone from the candy coating.

You can dip it twice, but you run the risk of having a line.



After you dip the apples, stand them on silpat-covered pan, OR aluminum foil sprayed with Pam.

As soon as the covered apples are dried, put them in Wilton brand celebration bags. Lift them off the Silpat and put them in the bags, making sure you don't touch the candy coating or it will leave fingerprints.

Otherwise the humidity will make them sticky again.

You can use modeling chocolate to put faces on the apple. Royal icing will stick to the candy apple so you can pipe on them if you like.

Gina added white to traditional red coating. Give it a good stir. Add more white until you get the color you want.

If you want to use sprinkles, add them immediately after you dip the apples.

Dipped candy apples are good for about 3 days.

Don't put cooked sugar in the refrigerator because you add condensation (water) into the mixture.

The recipe for caramel apples is on the Kraft caramel bag.



If you want pastel colors, put in white color. Keep adding white until the mixture looks white. Use flavoring to match the color of your apples.

Thank you, Gina, for a great demo.

Thank you, Kathy Brinkley for taking pictures of the demo.

Price of the apples depends on the size of the apple, the price at the store. Are apples in season? Gina would charge \$5 for Granny Smith large apples, and \$2 to \$2.50 for lunchbox size.

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	Susan Shannon; Ronnie Bochat	Kathy Brinkley & Helen Osteen
December	Christmas Party	Christmas Party
January		PJ Jenkins
February	Larry's Appreciation Dinner	
March	Sue Blume	Pat Wiener
April		
May		

June	Hermelanda Garcia	Garage Sale
July		
August	Yolanda Diaz	
September		
October		
November		
December	Christmas Party	Christmas Party

Upcoming Events

November 22, 2015 ~ Periscope Play Day, 1 to 5 pm at Larry's Arts & Crafts. You will learn how to set up Periscope on your device, and the benefits of Periscope. We will go into Larry's and create a live offering. Periscope lets you know when something you are interested in is being shown. IF you know how to do it, you can watch it indefinitely, although Periscope is live for only 1 hour. Periscope is a live broadcast and you can ask questions. It is not just cake. This play day will be led by PJ Jenkins, Rocio Gonzalez, and JoeAnne Renteria. Right now we have 3 people registered for this Play Day. **If we do not have six (6) people registered by November 15th, it will be cancelled.** You cannot wait & pay at the meeting.

December 8, 2015 ~ Christmas Luncheon, 11 am to 1 pm at **Villa Capri** (an Italian Garden Restaurant), 3713 Nasa Parkway, Seabrook TX 77586. (281) 326-2373. When you RSVP, please give your selection: Eggplant Parmesan, Chicken Piccata, Lasagna, or Seafood Crepes.

February 6, 2016 ~ 3-D Sculpted Alligator Cake class taught by **Dena Collins**, will be held at Brinkley's Cake Studio. Registration is \$180 for ICES members and \$200 for non-ICES members. www.texasices.org

February 7, 2016 ~ Texas ICES Area IV Day of Sharing, Bella Rose Maison, 15833 Old Conroe Rd, Conroe, TX. Demonstrators: **Jorg Amsler, Sharon Zambito, Shirelle Royal, and Dena Collins**. Early registration is \$25 for ICES members and \$35 for non-ICES members. www.texasices.org

February 27-28, 2016 ~ That Takes the Cake, Round Rock Sports Complex, 2400 Chisholm Trail Rd, Round Rock, TX. <http://thattakesthecake.org/index.php/main/>

March 31-April 3 ~ Cake Fest Classes, Lafayette, LA, <http://www.cakefestlouisiana.com/>

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If you know of any other events, please let me know so we can add them.

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- Larry's Arts & Crafts in Pasadena, TX <http://www.larrysartsandcrafts.com/>
- Cake Craft Shoppe in Sugar Land, TX <http://www.cakecraftshoppe.com/>
- Make-a-Cake in Houston, TX <http://www.makeacakehouston.com/>
- Fiesta Baking Supplies in Houston, TX <http://www.fiestabakingsupplies.com/>
- Rocio's Cake Supplies, www.rocioscakesupplies.com online discount code Hcc14.

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 4-7, 2016 Mobile, Alabama
August 3-6, 2017 Spokane, Washington
July 26-29, 2018 Cincinnati, Ohio
July 18-21, 2019 Little Rock, Arkansas

Officers

Office	Office	Email Address	Phone
President	Jan Hutto	jhutto54@att.net	(281) 814-1008
Vice President	Kathy Brinkley	Cakekat@aol.com	(281) 448-2952
Secretary	Bonnell Templet	rdjessmom@aol.com	(713) 702-3774
Treasurer	Helen Osteen	helen@osteenjewelry.com	(713) 204-3218
Parliamentarian	Susan Shannon	susshan@gmail.com	(281) 481-8226

Lemon Brownies

BROWNIES		
1/2	Cup	Unsalted butter, softened
3/4	Cup	Flour
2	Large	Eggs
2	Tbsp.	Lemon zest
2	Tbsp.	Lemon juice
3/4	Cup	Granulated sugar
1/4	Tsp	Sea salt
TART LEMON GLAZE		
4	Tbsp.	Lemon juice
8	Tsp	Lemon zest
1	Cup	Powdered sugar (rounded)

Preheat the oven to 350 degrees. Grease an 8x8 inch baking dish with butter and set aside.

Zest and juice two lemons and set aside.

In the bowl of an electric mixture fitted with the paddle attachment, beat the flour, sugar, salt, and softened butter until combined.

In a separate bowl, whisk together the eggs, lemon zest, and lemon juice until combined.

Pour it into the flour mixture and beat for 2 mins at medium speed until smooth and creamy.

Pour into baking dish and bake for 23-25 mins, should turn golden around the edges.

Allow to cool completely before glazing. Do not overbake, or the bars will dry.

Filter the powdered sugar and whisk with lemon zest and juice.

Spread 1/2 the glaze over the brownies with a rubber spatula and let glaze set.

Spread 1/2 the glaze over the bars, and let it set (not harden like most).

Cut into bars and serve.

Retta Pryor

Traditional Candy Apple Recipe

1. Removing the apple wax These waxes can be petroleum based and very toxic.

Fill your sink with about 4 to 5 inches of lukewarm water

1 tablespoon lemon juice

1 tablespoon baking soda

Mix together, and then place your apples in the water.

Using a fruit/veggie brush; start scrubbing the skin of the apples leaving the rest of the apples to sit in the water at this point you will notice your water turning cloudy that's the wax coming off the apples as you scrub your apples.

After you finish scrubbing all the apples, rinse the apples off with clean water and pat them completely dry.

Note: If you still see wax on the apples you will need to give the apples a second scrub until you have remove all the wax.

The reason for washing of the apples is that it helps get rid of the wax (wax is the enemy of the candy coating it will prevent candy coating from sticking on the apple right). But it also helps release some of the gases in the apple (so the candy apples don't get those annoying little air bubbles).

2. Its Candy Apple Time

Ingredients

8 Granny Smith Apples washed and dry completely, with stems removed

8 Candy Apple Sticks (not skewers)

2 cups sugar

1 cup light corn syrup

1 cup warm water

1/8 teaspoon of your choice of oil flavoring (optional)

Few drops of red food coloring

Instructions

1. Insert sticks into the top of each apple, set aside.

2. Line a baking sheet with foil and spray heavily with nonstick spray or you can use a silicone baking mat, set aside.

3. Combine sugar, corn syrup, and water in a saucepan over medium high heat.

4. **Bring to a boil; don't stir too much, if you stir too much you will add more air bubbles into your candy coating.**

5. Keep boiling the mixture until it reaches 220 degrees this is the time to add in the color and oil flavoring.

6. When it reaches 302 degrees on a candy thermometer or laser thermometer. If you're unsure about the temperature of the candy, drop a bit in a glass of cold water. If it hardens immediately and easily breaks in half, it's ready. If it sinks to the bottom and is pliable, it needs to cook a bit longer.

5. Once it reaches 302 degrees remove from heat then set aside and wait until candy coating stops bubbling, the less bubbles in the candy coating the less bubbles on your candy apples.

6. **CAREFULLY** dip apples one at a time into the candy coating and place on lined baking sheet to cool down and harden. And there you have it Candy Apples!! Enjoy

Debbie Brown

The UK's best-selling author of character and novelty cake books is coming back to

Houston for **three** different 1-day classes –

(Because of Debbie's popularity, there are 2 sessions for each class)

March 31st & April 3rd

April 1st & 4th

April 2nd & 5th

Take **one, two, or all three** classes.

Special pricing for taking all 3 classes.

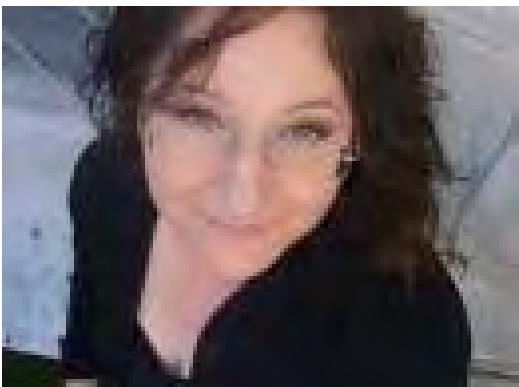
Check our website for pictures and more info - [www. HoustonCakeClub.com](http://www.HoustonCakeClub.com)

The member fee is \$110.00 per class/day includes lunch. All 3 classes only \$295. Class will be at Larry's Arts and Crafts, beginning at 9:00am, and ending around 4:00pm with a break for lunch.

Class size is limited - a deposit of \$55/class (or \$147.50 for 3 classes) will hold your place. The remainder of the class fee is due **February 15th**. Register today!

For more info: [www. HoustonCakeClub.com](http://www.HoustonCakeClub.com) ● Helen Osteen 713-204-3218

email: info@houstoncakeclub.com ● **Pay online with PayPal**



Debbie Brown is a successful cake decorator, demonstrator, tutor and author of cake decoration and sugarcraft specializing in cake sculpture and modeling. She is the UK's bestselling author of character and novelty cake books and has authored 21 books.

Debbie taught here in 2004, 2006, 2008, 2010, 2013, and is returning March 2016.

A limited number of books will be available for sale to students.



The Batter Splatter Newsletter

December 2015

Volume 12 Issue 11

Houston Cake Club, 2502 Esther Ave, Pasadena TX 77502

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

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

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

Christmas Party is December 8th at 11 AM

at Villa Capri, 3713 Nasa Parkway, Seabrook 77586

We will be in a separate building that overlooks the lake.

We must give them a count on Tuesday, December 1st. If you have not done so already, **please RSVP with Helen** at helenosteen@gmail.com or call (713) 204-3218.

When you RSVP, please select from one of these entrees:

- Eggplant Parmesan
- Chicken Piccata
- Lasagna
- Seafood Crepes

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 \$28 for their meal.

Rob Your Neighbor Gift 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.

The proceeds from the Christmas party raffle will be donated to the Ronald McDonald House in Houston, as well as items from the attached Wish List. Please bring your donations to the Christmas Party.

The members attending the October meeting voted to have 2 separate raffles: one for \$200 cash and one for \$100 cash. The raffle ticket proceeds will be donated to the Ronald McDonald House pantry along with the items we bring from the Wish List.

President's Message

It's party time again. Our annual Christmas gathering will be held on Tuesday, December 8th at Villa Capri. There will be lots of fun (with our "White Elephant" game), food and friendship. The proceeds from our raffle (\$200 and \$100 cash prizes) will again be donated to Ronald McDonald House. If you wish to make a non-monetary donation, you can check out the list of acceptable items on our website. Our annual party is a great way to spend time with all you cake friends, so, I hope to see everyone there.

I also want to take this opportunity to wish each and every one a Joyous Holiday Season and a very Happy New Year.

See you in 2016.

Jan Hutto

Christmas Raffle

The members attending the October meeting voted to have 2 separate raffles: one for \$200 cash and one for \$100 cash. The raffle ticket proceeds will be donated to the Ronald McDonald House pantry along with the items we bring from the Wish List.

Share Your Christmas with Ronald McDonald House

At the September meeting, we voted to name Ronald McDonald House as our Charity for 2015. The total for this year, based on 10% of Cake Decorating Extravaganza Registration was \$513. We approved rounding that to \$600 and sending it now, rather than waiting until Christmas.

We also selected Ronald McDonald House as our "share our Christmas" group.

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.

If you have any questions, ask **Gina Rios**. She and her family stayed at the Ronald McDonald House when one of her sons was hospitalized for an extended period of time.

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.

The Wish List from www.ronaldmcdonaldhousehouston.org has been included. Please bring something from that list to the Christmas party. If you wish to participate, please bring the items to our Christmas party at Monument Inn and we will load them in Helen's van.

If you cannot attend the Christmas meeting, perhaps you can ask someone to make sure your donation gets to the Christmas party.

To keep all of our Houses feeling like home, we rely on the generous donations of items like snacks, toiletries, cleaning products, and paper dishes.

Currently our most needed items include:

- Breakfast (Danishes, Muffins, Cereal Cups). Due to the nature of our unique mission, we ask that all food items be individually wrapped, if applicable.
- Household Cleaning Products – bleach wipes, Lysol, toilet bowl cleaner
- Paper Towels

Pantry Items:

- Tuna and Chicken Lunch Kits
- Fruit – Fresh or Individual Servings
- Individually packaged Cookies
- Individually packaged granola bars
- Individually packaged fruit snacks
- Microwave Meals (ravioli, Mac n Cheese)

Cleaning Items:

- Liquid laundry detergent (ERA)
- Powder dishwasher detergent
- Disposable Beverage Cups (12 or 16 oz)
- Trash bags (7-10, 13, and 45-55 gal)
- Disposable Bowls
- Disposable Dessert Plates
- Travel Size Toothpaste
- Sponges
- Napkins
- Liquid dish soap (anti-bacterial)
- Food Service Cleaner
- Plastic Forks and Spoons
- 3-section Styrofoam Plates
- Latex Free Vinyl Gloves

Gift Cards:

- Gift Cards-Kroger, Target, Wal-Mart
- Master Card, VISA, American (no expiration dates)
- Edwards Movie Theater gift cards
- Museum District Passes

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 and mailed soon after your dues are paid.

Birthday & Anniversary Wishes

Happy Birthday to **Diane McCoy** (January 1st), **Debra Lawson** (January 11th), **Guadalupe Ochoa** (January 12th), and **BJ Sorrels** (January 19th).

Happy Anniversary to **Alice & Jesus Lopez** (January 15th), **Guadalupe & Gabriel Ochoa** (January 16th), **Barbara & Larry Hawkins** (January 19th), and **Allison & Drue Wiggins** (January 24th).

November Events

We have 87 members, and 67 active members. We had 22 people at the November meeting.

Kathy Brinkley demonstrated making a fantasy flower with Cake Lace. We have attached an article from the ICES Newsletter showing Wayne Steinkopf's method.

Helen Osteen worked with Crystal Lace, Cake Lace, Sugar Dress, and homemade sugar lace, and wrote the attached information. I encourage you to try the homemade sugar lace. You can achieve a lot of the same techniques with it and your cost is virtually nothing.

For purchased product, I cannot tell much difference in Cake Lace and Sugar Dress. They are both excellent products.

Monthly Demos and Refreshments

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

	Refreshments	Demonstration
December	Christmas Party	Christmas Party
January		PJ Jenkins
February	Larry's Appreciation Dinner	
March	Sue Blume	Pat Wiener
April		
May		
June	Hermelanda Garcia	Garage Sale
July	Susie Araya	
August	Yolanda Diaz	
September		
October		
November		
December	Christmas Party	Christmas Party

Upcoming Events

December 8, 2015 ~ Christmas Luncheon, 11 am to 1 pm at **Villa Capri** (an Italian Garden Restaurant), 3713 Nasa Parkway, Seabrook TX 77586. (281) 326-2373. When you rsvp, please give your selection: Eggplant Parmesan, Chicken Piccata, Lasagna, or Seafood Crepes.

February 6, 2016 ~ 3-D Sculpted Alligator Cake class taught by **Dena Collins**, will be held at Brinkley's Cake Studio. Registration is \$180 for ICES members and \$200 for non-ICES members. www.texasices.org

February 7, 2016 ~ Texas ICES Area IV Day of Sharing, Bella Rose Maison, 15833 Old Conroe Rd, Conroe, TX. Demonstrators: **Jorg Amsler, Sharon Zambito, Shirelle Royal, and Dena Collins**. Early registration is \$25 for ICES members and \$35 for non-ICES members. www.texasices.org

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Secretary	Bonnell Temple	rdjessmom@aol.com	(713) 702-3774
Treasurer	Helen Osteen	helen@osteenjewelry.com	(713) 204-3218
Parliamentarian	Susan Shannon	susshan@gmail.com	(281) 481-8226

November 2, 2015

Helen Osteen, Editor
Houston Cake Club
2502 Esther Ave
Pasadena, TX 77502-3239

Dear Ms. Osteen,

Thank you for **Houston Cake Club's \$600** contribution to the Ronald McDonald House Houston. Your gift will help each of our facilities – whether the 50-bedroom Holcombe House, the 20-bedroom House inside Texas Children's Hospital (TCH), the four Family Rooms at TCH, the 14-bedroom House inside Children's Memorial Hermann, or the Family Room at MD Anderson Children's Cancer Hospital – *offer a home away from home providing care, compassion and hope to families with seriously ill children.*


When faced with the life-threatening illness of a child, families often must travel far from home to provide that child with the best medical care possible. These families who call our House a *Home* find so much more than a safe, affordable place to spend the night – they find a warm, caring environment where they forge life-long friendships with other families. With these other families they are able to share their concerns, find inspiration and support, and cheer each other on in their fight against serious illness.

Thank you again for your support. With your help Ronald McDonald House Houston will continue to touch the lives of many more children and their families while on their way to a healthy future.

Sincerely,

Thank you!

Leslie Bourne
Chief Executive Officer


Lisa Estes
Chief Advancement Officer

Thank you!
Please retain this letter for tax purposes to verify that no goods or services were provided in exchange for your gift.



HOUSTON

Sharing the strength of our home

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Which Lace Product Should I Use?



SugarVeil® was the first flexible icing, and still favored by some folks.

SugarVeil® is a dry mix. After you add water and beat it a few minutes, you enter a place where cake and dessert decorations have never gone before: Incredibly delicate lace, for example, or monograms that look sculpted. Or a cascade of dots you can make in a flash, all rounded to perfection. Even an amazingly paper-thin 'fabric' you can gather into waves.

Check out what you can do with it:

<http://sugarveil.com/gallery-2/>

Mixing SugarVeil®: Stir 1/3c. (80 ml.) water* into 2/3c. (95 grams) SugarVeil. For use with the Confectioners' Mats, beat on medium speed using the paddle/beater blade for 4 minutes, scraping bottom and sides of bowl midway through mixing. Mixture will be white and pourable. For use in piping, stenciling, combing, or making SugarVeil 'fabric', beat on high speed (with whisk attachment, if desired), to increase the 'loft' of icing. For a firmer result, beat a longer period of time and refrigerate piping bag 30 minutes or so before use.

****Do not use softened water, or bottled water with any mineral additives***

Allow SugarVeil® to set about 90 minutes to "settle" after mixing.

Remember to beat (by hand, if you wish) for about a minute when using SugarVeil® mixture that has been idle for more than an hour. After that time, SugarVeil® will become off-white and dull; this signals the need to rebeat until white-white and glossy.

When spreading SugarVeil® to make a solid "fabric," or when combing lines, finish all edges with a ball tool to provide a "handle" to help peel the set SugarVeil®.

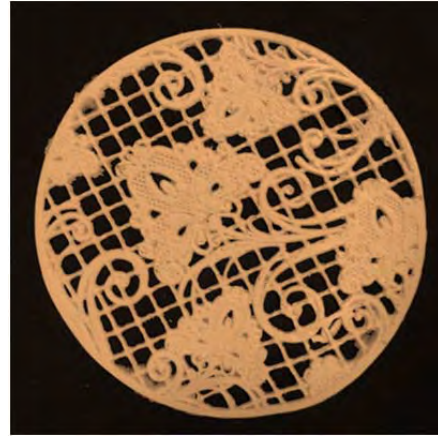
If combing lines and other lines are not consistent, refrigerate SugarVeil® for about 30 minutes for perfect lines.

When greasing cellophane or silicone mat (note: SugarVeil® Lace Mat does not need to be greased), use solid vegetable fat, not spray oil.

NOTE: I did not have any SugarVeil® on hand. [**Helen Osteen**]

PLEASE NOTE: the rest of the handout has samples that are colored. I added a tiny bit of Americolor gel to each product when I mixed it, so I would not get them confused. And during the demo, we were able to identify each finished piece. All of these products are white BUT Cake Lace does come in pre-colored mixes.

Which Lace Product Should I Use?



Pastel orange

Crystal Candy is a South African based company who specializes in creating and designing beautiful work of art cake decoration products.

Crystal Lace Icing revolutionized the dry confectionery lace segment with multiple uses of lace in the production of pastry goods and dessert items.

One of Crystal Candy's Crystal Lace powder is the ability to create the most unique applications in decorative lace icing, one which combines the whiteness and fine detail of icing (yet with a melt-on-the-tongue, not-so-sweet taste), the stretch of edible wrapping around cakes and flexibility in one innovative product. When set our lace can be cut with scissors and draped like fabric onto/around a cake or plated dessert.

Now with the introduction of our Crystal Lace Signature behold those winning abilities are enhanced with new "Super Charged" features – the ability to make 3D creations, quicker drying time, longer flexibility and a greater ready-made shelf life. No product is more versatile and able to make your cake decorations a simple breeze

Preparation Instructions: Add 50 gm boiling water for each 100 gm powder mix, and 5 ml Glycerine. Weigh the water as well as the powder as measuring utensils vary and are therefore unreliable.

Method: Mix the boiling water with the powder, then beat on high speed for 3 minutes with an electric beater to form a firm consistency with soft peaks. Mix in the glycerine.

Coloring: Liquid, gel or powder coloring can be added to the mixture after beating. Alternatively paint or airbrush the ready-made lace. For stunning effects, edible lusters, metallic and glitters can be dry brushed onto the mat before applying the mixture.

Making the lace: Dust the mat with cornstarch using a large soft brush, or, for a silky finish, dust with edible lusters. Place about 2 heaping teaspoons of the mixture onto the silicone mat. Spread the mixture into the design using a paint scraper, ensuring all the crevices are filled in. The final scrape should be in one direction with a touch of pressure, thereby removing all excess mixture from the surrounding areas.

Which Lace Product Should I Use?

Set: Leave to set till touch dry. Remove any thin "film" of the mixture which may be left on the mat by gently rubbing away with a damp soft cloth. Leave to dry. Setting time is depending on the humidity and temperature. Can take from 1 hour to overnight.

To speed up the drying time: Use a heat lamp overhead; place in a food dehydrator; place in the path of a fan or heater or in the sun.

Tip: Place the mat with Crystal Lace in a convection oven set at 150° F for 7 minutes. Switch off the oven and leave for a further 15 minutes. Remove from the oven and place the mat on a cold surface. Lace can only be removed from the mat when it is cool.

Tip: In very humid weather conditions, dry the lace in an airtight container which has a layer of Silica Gel Crystals in the container.

To order here in the US, go to <http://crystalcandyusa.com/>

The product I had on hand came from <http://allaboutcakeart.com/> (Jan Gresham), but I don't see it on her website now.

Which Lace Product Should I Use?



pastel green

Cake Lace is so easy to use, simply make to manufacturer's instructions, spread onto the mat and place in the oven at 170° F. Bake for 20, take out of the oven and cool for five minutes, it is then ready to use. If you see pits in your finished pieces, your oven is too hot.

<http://www.excaliburdehydrator.com/> Swank Cake Design uses an Excaliber dehydrator, set at 115° to 120° F for 20 minutes.

PLEASE NOTE that we can only give you a guide to cooking times as all ovens vary in temperature control. We advise you to use an independent temperature gauge.

Preparation Instructions: These instructions will make 3.5 ounce (100 g) of Cake Lace, which will cover one large cake lace mat but may cover more depending upon the complexity of the lace pattern.) Preheat oven to 160 to 180° F. Place 1.7 fluid oz (50o ml) of water into the bowl of your food mixer. Add 4 tablespoons (42 g) of Part A (powder). Mix on high for 2 minutes. Add 2.5 ml (1/2 teaspoon) of Part B (liquid). Mix on high for 4 to 6 minutes until the Cake Lace looks smooth.

Spread some of the Cake Lace onto your chosen mat using an offset spatula. Work the mixture in all directions to ensure that there is an even coverage. Remove any excess with the spatula. Use a bench scraper and spread one time across the entire piece. Place into your pre-heated oven for 15-20 minutes to dry the Cake Lace. Remove from the oven and set aside for 5 minutes for the Cake Lace to cool.

Check that the Cake Lace is ready by peeling the edge of the Cake Lace from the mat. It should release easily. If it does not, the Cake Lace is not yet dry enough so replace it in the oven for another 4 minutes and then test that it is dry again.

When the lace is ready, apply a **second coat** over the first one. Move rather quickly because the wet mix tends to soften the first layer. The second coat takes a little longer because it is thicker. Allow about 20 to 30 minutes in the dehydrator. When you take it out, test the edge of the piece to see if you can separate it from the mat. You may need to put it back. Allow to cool before you try to remove the entire piece.

To remove the piece, turn the mat over and pull the mat away from the lace piece to reduce the risk of damage.

Cake Lace can be air dried and will take 6 to 8 hours.

Which Lace Product Should I Use?

Make up pieces ahead of time, and store between sheets of parchment in a zip lock bag.

To fix the Cake Lace to your cake, brush a little cooled, boiled water straight onto your sugarpaste-covered cake and then press the Cake Lace gently onto the cake.

Any Cake Lace that is left can be stored in an airtight container and placed in the refrigerator for up to 7 days.

From start to finish your Cake Lace could be ready to use in less than 30 minutes.

The beauty of Cake Lace, once it has been made, is that it will stay moist and pliable for many months to allow you to create masterpieces that may take a period of time. It comes in White, Black, Red and Navy.

Wayne Steinkopf (Swank Cake Design) says it works better if you mix it up ahead of time and let it sit for a few hours so all the air bubbles can work themselves to the top. Make a batch and put it in the refrigerator overnight, and put in the mold the next day.

Color with gel colors. We advise dropping the baking temperature by 5-10 degrees and put the Cake Lace in for a total of 20-25 minutes. Please be aware that all ovens are different so timings and temperatures are estimated. Suggest coloring only pastel colors.

You can airbrush the lace, but spray lightly and let it dry. Repeat until you are happy with the color. If you get it wet, it will dissolve.

You can **color with luster dust** mixed with Everclear, Vodka or Lemon Extract. Just work quickly and do not get it too wet.

You can wire fantasy petals with 26-gauge wire. You can pipe metallic Cake Lace in a piping bag with a #3 tip.

To put lace on a cake, airbrush cake lightly, or use a light spray from a misting bottle. You can put it on crusting American buttercream, and of course, fondant.

Cake Lace comes in **Pre-Mixed Metallic** (Pearl, Silver, and Gold). All you have to do is give it a good stir, and it is ready to use. The pre-mixed used on its own is meant to dry firm and will continue to dry and become brittle as time goes on.

The pre-mixed can be made flexible by adding a second coat of the regular lace behind it. In other words - spread the pre-mixed in the mat - let it dry; then add a second coat of the regular.

Pre-Mixed Metallic seems to "pop out of the mold," and can be used with thin, clear impression mats.



Can you melt and reuse Cake Lace? **Susie Jahn** did it, but you have to stir, stir, stir until it reabsorbs. Susie did tiny pieces, nothing large. And it was new lace – not lace that was made more than the day before.

<https://vimeo.com/108727859> This video was worthwhile.

Available from www.swankcakedesign.com

Which Lace Product Should I Use?



pastel pink

Sugar Dress is a product that provides a lace effect decoration in several motifs for your cakes. The final result will be sufficiently elastic and resistant to avoid breakage during the demolding or positioning on the cake. Furthermore the decoration maintains a clear white color and it's possible to customize by adding some other colors. Just add water to the two ingredients, mix well and spread it on your silicone lace mats. Let it dry for 6-8 hours or put it into the oven at 158-176° F for 10-12 minutes and you'll have your lace decoration quickly and easily!!!

Preparation: To prepare 100 g (3.53 oz) of the product, please follow these steps:

Pour 1.90 fl US oz (1/4 cup minus 1 teaspoon or 11 teaspoons) of water into a kitchen bowl.

Add 4 tablespoons of the powdered Preparation 1 (approximately 42 g – 1.48 oz).

Mix for a few minutes by hand or with an electric mixer. Add 1 teaspoon of the liquid Preparation 2 (about 5 ml or 3 g).

Mix for 5 to 10 minutes by hand or with an electric mixer until the mixture is smooth with no lumps. Spread the product on the mold making it adhere perfectly with a spatula, making sure the product penetrates well into the pattern of the mat.

Drying Times: Sugar Dress normally dries in 6/8 hours at room temperature, or if needed you can put the mat in the oven for 10/12 minutes at 158 - 176° F. Once removed from the oven, let it sit for 10 minutes and the product is ready to be used. (In order to get a thicker and more resistant product, we suggest this procedure be followed twice.)

To remove easily, turn the mat upside down, start to peel carefully from one end following the pattern. If needed, a scraper can assist in the process.

To get colored decorations, one can add Martellato's powder colors before spreading the mixture into the mat.

Sugar Dress can safely be saved up to 7 days in the refrigerator or cool area. It is best if it is saved in glass bowls with a tight seal lid. If it is going to be longer than that, Jan Gresham suggests going ahead and using it in a mold so it can dry and be safely stored for a much longer period of time.

<http://allaboutcakeart.com/> (Jan Gresham)

www.globalsugarart.com

Which Lace Product Should I Use?



Flexique is a revolutionary new cake decorating compound for making edible fabric, protecting your images, and making your cakes even more impressive.

Each package of Flexique includes two parts:

- Part A – Dry Mix
- Part B – Liquid Solution

Mix the ingredients with water, pop it in the microwave, and wield the power of this amazing cake decorating product. Detailed instructions and tips are included.

Product weight as shipped: 6.5 oz. Makes about a ½ cup (118 g) of usable solution.

<http://www.flexique.com/products/buy-flexique>

This small container cost \$15.99 + \$4.50 shipping, or \$20.49 for the equivalent of one batch. That's quite expensive.

12/1/2015 – I received this information from Edible Artists Network Magazine, and I am adding it for your information.

Make edible fabric & more with Flexique™, a brand new edible compound that will add a whole new level of flexibility and durability to your edible sculptures and delicate cake decorations.

Flexique™ is a unique combination of edible ingredients, delicately balanced together to maximize pliability and virtually eliminate tearing.

Mixed as a liquid solution, Flexique produces a fabric-like material that looks, feels and stretches just like real fabric—and will stay pliable indefinitely!

- Use it on its own to create a variety of cake accents like ribbons, snowflakes and more.
- Brush it onto textured sheets to create patterned fabric for edible fashion projects.
- Apply it to wafer paper or mix it with confectioners' chocolate to make thicker, tougher decorations like realistic denim or tree bark.
- Or, simply use it to protect your edible images. Coat your edible prints with Flexique before you apply them and you virtually eliminate the worry of rips and smudges. It even works on icing sheets!

With this super-powered cake decorating compound, the possibilities are endless! Flexique gives you complete control of your confectionary project, allowing you to fully customize the thickness, design and taste of your edible fabric.

Create edible fabric for dresses and cake accents; flowers that are delicate, yet durable; leaves for flowers and trees; easily tied ribbons and shoelaces; design cutouts; lace and a protective film for edible prints.

Stretch your edible fabric. Stretch your durable images. Stretch your limits with Flexique. Get yours now at www.flexique.com, where you'll also find demos, tutorials and more. Find us on [Facebook](#). #Flexique #ediblefabric

Which Lace Product Should I Use?



Sugar Lace by ARCOLOR - Incredible Edible Lace

It's flexible, long lasting, so easy to make and delicious.

This product can be spread out and combed to create stripes for bows and cake side decorations.

<http://www.sugarartschool.com>

Homemade Sugar Lace Recipe from Scratch



Sugar lace dominated the edible lace market for nearly the past decade! It was an instant success as it allowed people to decorate cakes with very fine sugar that resembled delicate lace often seen on beautiful wedding dresses. Cake design entered a new realm! Sugar lace has the look of a flexible royal icing. It can be spread and then peeled from the silicone mold and draped around the contours of a cake. These pieces may be made in advance, stored air-tight to retain their flexibility, and used when desired. I tried a few recipes and this one was the winner.

1/2	Cup	Boiled water*
1	Tbsp.	Tylose powder (or Gum Tex)
1	Tbsp.	Confectioner's sugar
2	Tbsp.	Cornstarch
1/2	Tsp	Meringue powder/egg white powder
1/2	Tsp	Corn syrup (Karo is preferred) or glucose
1	Tsp	Glycerin
1/2	Pinch	White gel color or one of your choice color

*The water you use can affect the outcome. Your best chance is using distilled water. Avoid mineral, fluoride, or tap water. *I use tap water, and had no problem.* [**Helen Osteen**]

Which Lace Product Should I Use?

Add Tylose powder to boiling water and mix until clear. Use a hand mixer, it might take a bit of effort. Mix until its clear for the most part. --

At this point, I suggest you get it mixed to this stage, and put it in the refrigerator overnight. Then follow the rest of the steps.
[Helen Osteen]



When the mixture looks like this, you can add the other ingredients and finish the recipe. This is clear, indicating that the powder-particles in the Tylose have dissolved.

Mix in the confectioner's sugar well.

Next, add cornstarch and combine.

Mix in the meringue powder/egg white powder.

Add liquid glucose and glycerin.

Add white gel color to the mixture.

Spread the lace into silicone lace mold.

Use a dehydrator set at 125° F. Dry for 25 minutes. *Kathy Brinkley puts them in the dehydrator (air only) and lets them dry for about an hour.*

Then do a second coat. And dry it again for about 30 minute. *Kathy Brinkley puts them in the dehydrator (air only) and lets them dry for about an hour.*

Drying times will be different with various temps and humidity and different sized molds. You can air dry at room temperature, but it will take hours.

Which Lace Product Should I Use?

To peel, take out the end first. Then use the spatula to help it come out, while bending the mold.

When it's out, you can store it wrapped in parchment paper. Then place it in a Ziplock bag. It can be stored for a few months. And it comes out perfect. You can paint it with silver airbrush color, using a regular brush.

You can keep this mix in the refrigerator for a week. When you want to use it, let it come to room temperature and give it a little mix.

If you have not worked with any of the sugar lace products, I suggest you review the step-by-step pictures at this website. [Helen Osteen]

<http://leascooking.blogspot.com/2014/12/homemade-sugarveil-recipe-from-scratch.html>

The next time I made it, I just measured all of the dry ingredients together in one bowl, liquid ingredients into another, then mixed the liquid and dry ingredients together, stirred briefly and placed it all into my mini Cuisinart. (No need to mix Tylose and water first) Less than a minute later, I had a mixture that was the same texture (almost like thick mayonnaise) as the Cake Lace.

The mini Cuisinart was not the perfect solution – it left some tiny lumps, and part of the original mixture was under the blades and not incorporated. I gave it a few hours, thinking the tiny lumps might dissolve. A hand mixer might be better. [Helen Osteen]

<http://butterfacecakes.blogspot.com/2015/03/sugar-lace-does-diy-sugar-lace-recipe.html>

Fantasy Flower Cake

Wayne Steinkopf, Cary, NC



1. Using an offset spatula, spread pearlized Cake Lace onto the "Fantasy Flower" mat. For best results, keep spatula flat and spread lace mixture in a "padding" motion to reduce the possibility of air bubbles. For each flower I will be using 10 petals - 5 larger petals and 5 smaller petals. I like the look of skipping a size between the petals. I will not be using the leaves for this project.

2. Using a light, but firm touch, clean excess lace mixture from mat using a straight edge icing scraper or bench scraper. Make sure whatever tool you use is not sharp, so you don't damage the mat. It may take some practice to get the hang of exactly how much pressure to use. Allow lace mixture to air dry for about 4 to 6 hours OR you may put your mat in your oven on the lowest temperature your oven will go for 15 to 20 minutes (usually 150f - 170f). If you choose to dry your lace in the oven, do a test first on a small portion of the mat to see how it performs in your oven. If you don't achieve desired results, your oven may be too hot even at the lowest setting. If this is the case you may need to heat up your oven then turn off the heat or even leave the door cracked when drying the lace.

What You Will Need

- Fantasy Flower Cake Lace Mat
- Silver Pearlized Cake Lace
- White Original Cake Lace
- Offset spatula
- Plastic icing scraper
- Piping bag with #3 tip
- 26 gauge or thinner floral wire
- Floral tape
- Seasonal berry pick
- Blue Disco Dust
- Clear Alcohol
- Silver Luster Dust
- Piping gel
- Fan brush
- Pearlized silver crystal sugar
- Cake covered with fondant



3. Once lace is dry remove from oven if that was your method of drying and allow to cool for a few minutes. Make a batch of original white Cake Lace according to package instructions. In a separate bowl, mix 2 parts of the pearlized Cake Lace with 1 part original white Cake Lace. Doing this creates a "hybrid" Cake Lace that is not as firm as the pearlized Cake Lace and not as flexible as the original Cake Lace.



4. You will notice that the first layer of pearlized Cake Lace that you applied to the mat has shrunk and recessed a little. Also the pearlized Cake Lace tends to release from the mat very easily. If the first layer of cake lace has come loose from the mat be sure to press it back in place before applying the next coat. Using the same method in step one, apply a coat of the "hybrid" Cake Lace mixture to the mat.



5. Clean the mat with your scraper in the same manner that you did in step two. You should work fairly quickly when applying the second coat of lace mixture because it will soften the first layer if you take too long and will be difficult to clean up thoroughly. Let air dry for 4 to 6 hours or return to oven at the same temperature as previously. The second coat may take a little longer to dry than the first coat.



6. When the flower petals are completely dry you should be able to peel them off the mat easily with no resistance. If they don't release from the mat easily, then they just need to dry a little longer. Remove all the petals from the mat and set aside.



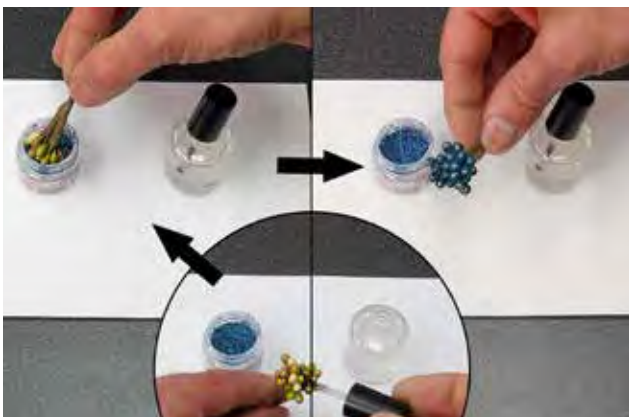
7. Put a number 3 tip in a piping bag and fill with the same color pearlized Cake Lace that you used for the petals. To give the petals support I am using a gauge 26 wire. You could certainly use a thinner wire as the petals weigh almost nothing, but you probably don't want to use a thicker wire. Lay the wire down on the backside of the petal (non shiny side) so that it goes from the base of the petal to just shy of the tip. Pick up the wire at the base of the petal – you will use your fingers as a guide in the next step.



8. Insert the wire into the piping bag through the tip all the way to your fingers. Slowly pull the wire out while squeezing a small amount of Cake Lace onto the wire. It shouldn't be too thick – just enough to coat the wire.



9. Lay the wire on the backside of the petal. Repeat this process for the remaining petals. Allow to air dry for about 4 hours or return to the oven for 15 minutes.



10. For the center of my flower I used a seasonal berry pick I found at the craft store. Since this is a fantasy flower, it didn't need to be a particular size or shape, plus it was already wired and would provide the perfect foundation when assembling my flower later. Start by applying some glue to the berries – be sure to cover the entire surface. Dip the berry pick into a pot of disco dust and shake off excess on a scrap piece of paper. I do this so I can put the excess back into the pot easily. Viola – instant, sparkly fantasy flower center!

(Continued on next page)

Fantasy Flower Cake

(Continued from previous page)



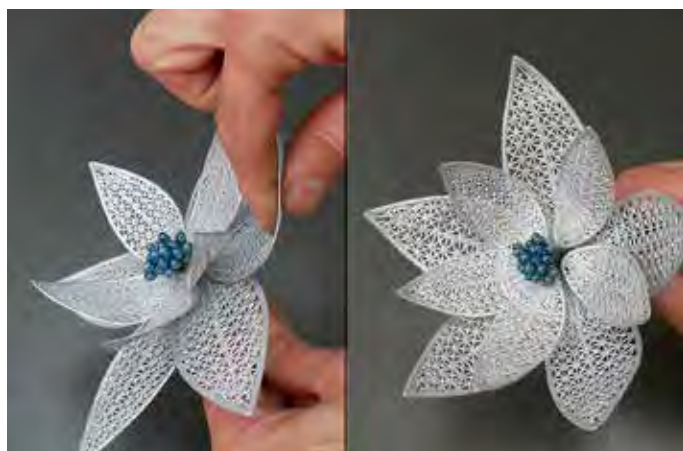
11. Bend all of your flower petals to a 90 degree angle at the base of the petal. Start building the flower by attaching the 5 smallest petals to the center with floral tape. I cut my floral tape in half lengthwise to reduce bulk. Don't forget to stretch your floral tape as you go to activate the glue. Once you get one petal on you can use one piece of tape to attach multiple petals.



12. Be sure to space your petals around the center evenly, making a "star" shape.



13. Attach the second row of petals around the center, below the first row. These will be your larger petals and you should place them between the petals of the first row.



14. When all the petals are attached to the center you can bend and curl them to give them some life and personality!



15. Cover your cakes with fondant. To achieve this color I used equal parts Satin Ice blue and white fondant mixed together with a few drops of Americolor Deep Pink gel added. I think I wanted a periwinkle, but this is what I ended up with and I liked it! Mix some silver luster dust with a clear alcohol to make a paint. Not too thick but not too thin – you will discover the right consistency when you start painting. I prefer to use Everclear for this since it dries quickly, but you could use Vodka or lemon extract.



16. Using a fan brush, paint your cake using upward strokes starting at the base. I wanted an icy, wintery feel for this cake, so I pictured upside down icicles for the design. Do you see it? This is not a perfect technique, but if you are not confident in your painting skills, practice on a scrap piece of fondant so you can see how the paint behaves and how thick or thin you want your paint to be.



17. Next, mix some of the same luster dust with some watered down piping gel. This will act as our glue to attach the sugar in the next step. This mixture will be considerably thicker than the paint you made previously. Apply the piping gel mixture around the base of the cake with your fan brush (or anywhere you would like your sugar to stick to). Note – this mixture will dry with a sheen to it, so make sure you only put it where you plan on putting your sugar.



18. To continue the “icy” theme I am using pearlized silver crystal sugar, but you can use white or clear as well. Put some sugar on a small plate and using your hand pat it around the base of your cake where you applied the piping gel mixture.



19. Repeat process for the top tier and stack your cakes. I didn't feel this design needed a bottom border around the tiers, but you may add one if you wish.

Wayne Steinkopf, with Chuck Hamilton, is co-founder and co-owner of Swank Cake Design, a contemporary cake studio/school in Cary, North Carolina.

With no formal pastry training and only a background in auto body repair, Wayne's career in cake decorating began in 1988 at a grocery store! 20 years later, after several jobs at commercial bakeries, Wayne finally grew tired of the artistic limitations of working for someone else and decided to start his own business. In 2008, with the help of his friend Chuck, they opened a small cake studio, one that specializes in modern decorating techniques and chic designs. In 2011 they expanded their business to include a cake decorating school. 2014 started a new chapter in their ever evolving business as Swank Cake Design shifts the focus to education and retail sales of cake supplies exclusively!

Swank Cake Design has always been in high demand for wedding cakes from the most discriminating brides in their region, and for their fun and informative classes from fellow cake decorators. Wayne and Chuck are highly sought after by sugar enthusiasts outside of their region as well, traveling the county several months out of each year, bringing their popular classes to cake shows and other bakeries or schools for students who can't make the trip to North Carolina.

Wayne, Chuck, and their business, Swank Cake Design, have been featured on: TLC's Fabulous Cakes and Ultimate Cake Off, as well as Cake Wrecks ~ Sunday Sweets, The Knot, Style Me Pretty and has been consistently voted “Bride's Choice” on Wedding Wire.



20. I made a total of three flowers, one larger one, and two smaller ones. Arrange the flowers on the front of the cake in a cascade with the larger flower in the middle. Remember when inserting wired flowers into your cake to put the stem of the flower in a snug fitting straw first to protect the cake and whoever will be enjoying your creation! 🍷