



Houston Cake Club

January 2019

Volume 15 Issue 12

Houston Cake Club, 2502 Esther Ave, Pasadena TX 77502-3239
Phone: (713) 204-3218 Fax: (877) 261-8560
www.HoustonCakeClub.net email: houstoncakeclub@gmail.com

Newsletter Editor: Helen Osteen, Phone: (713) 204-3218

Meeting is January 22nd at 10 AM

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

Maria Vela will demonstrate this month. You won't want to miss Maria's demo.

President's Message

Happy New Year everyone. Can't believe another year has come and gone. Where does the time go?

It's the new year with new beginnings. It's time now to start planning all our cake fun for the year. We have a couple of big events in February: the ICES Area IV day of sharing, February 3 at Spring Chateau in Spring, and That Takes the Cake, February 22 - 24 in Austin.

It's time to start planning our own event in September so anyone with any ideas, please let the board know.

Everyone have a happy and great new year.

Sue Blume

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.

Remember, we prorate membership only when you first join the club. All renewals are \$30/year.

Article 2, Section 1, Bylaws: "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."

Birthday & Anniversary Wishes

Happy Birthday to **Celia Diaz** (February 5th), **Susan Shannon** (February 9th), **Vonda Prieto** (February 12th), **Jan Hutto** (February 17th), and **Susan Spence** (February 25th).

Happy Anniversary to **Eileen & Jerome Constancio-Pena** (February 13th), **Pat & Sonny Wiener** (February 21st), and **Margaux & Carl Mann** (February 27th).

Officers

Office	Office	Email Address	Phone
President	Sue Blume	sblumecakes@hotmail.com	(832) 492-4380
Vice President	Susan Shannon	susshan@gmail.com	(832) 444-0764
Secretary	Margaux Mann	houstonfilmbuff@yahoo.com	(832) 729-2222
Treasurer	Helen Osteen	helen@osteenjewelry.com	(713) 204-3218

November Meeting

Susan Shannon brought tree-shaped cookies for her demo. She put frosting on the bottom cookies, and then stacked the top cookie on that.





She put a thick layer of frosting on the top cookie with an Ateco tip 6B (large star tip).

Susan decorated the top with cookies and candies of all sorts.

This is a really cute cake which could be used for many occasions. No doubt kids of all ages would be happy with this cake.



Susan shared this picture of a cake she made. She used her parchment pattern to trim around the baked cookie so the edges were crisp.

Susan shared her cookie recipe with us. It was given to her from Wilton for the Cookie Bouquet classes. It is a great recipe and easy to work with. She usually substitutes almond flavoring for the vanilla.





Perfect Sugar Cookie Recipe

- 1 cup butter (softened)
- 1 cup sugar
- 1 teaspoon vanilla
- 1 large egg
- 2 teaspoons baking powder
- 3 cups flour



Preheat oven to 400°. In a large bowl, cream butter and sugar. Beat in egg and vanilla. Sift baking powder with flour. Add flour mixture, 1 cup at a time, mixing well after each addition. The dough will be very stiff. Blend in the last of the flour by hand. Do not chill dough.

Roll and cut out shapes 1/4 inch thick.

Bake 8–10 minutes or until cookies are lightly browned. Remove cookies to cooling grid to cool completely.

December Meeting

Our Christmas party was held at the Monument Inn. We had a very nice turnout, and a lively gift exchange.



Monthly Demos and Refreshments

Contact **Susan Shannon**, susshan@gmail.com, (832) 444-0764, to sign up.

	Refreshments	Demonstration
January	Bonnell Templet	Maria Vela
February		

Upcoming Events

February 3, 2019 ~ Texas Area IV ICES Day of Sharing, The Spring Chateau, 4010 FM 2920 Rd, Spring TX 77388, 9 am to 4 pm. Demonstrations by **Wayne Steinkopf, Jennifer Reese, Shelby Bower, Mariana Lopez**, and **Ruth Rickey**. Vendors will include **Chayos Cakes and More** (Maria Vela), **Madame Loulou** (Steven Comin), **Sprinkle Pop** (Elizabeth Butts), **Lone Star Foam** (Dennis Orlando), **LeeAnn's Cakes** (LeeAnn Sessom), **Cake Supply World** (Iliana Rincon), and **Cakes, Boards 'n More** (Sue Blume). <http://www.texasices.org/events/areaivdos.html> for online registration.

February 23-24, 2019 ~ That Takes the Cake, Round Rock Sports Complex, Round Rock, TX. Buy your tickets before you leave home. **Save money if you purchase your tickets before February 21st.** <https://thattakesthecake.org/show-tickets/>

Resource Available

Another resource to add to your collection if you haven't already:

*Rob Baker-Gall's blog site from the UK, Mr. Baker's Blog, has cake articles, recipes, tutorials, back issues of the newsletter, etc. But I think his most valuable contribution to the cake decorating world is his weekly online magazine, "Something Sweet".

Mr. Baker's goal is to inform us of the great talent out in the world of cake. The most recent issue featured, among many other topics, a reminder of Crumb Avenue (www.crumbavenue.com).

Agnes who owns Crumb Avenue has a new tutorial for sale right now. But her website has tons of free tutorials for super cute sugar creatures for use as cake toppers. The tutorials are beautifully done. I have purchased a few of her "for sale" tutorials on Etsy and have been very impressed at what I received for a very small amount of money. Usually, 40+ pages of guidance and instructions, templates, detailed lists of required ingredients, all for about \$6 per tutorial.

But back to Mr. Baker's Blog weekly magazine, "Something Sweet". Each week he has lots of information and weblinks about new trends and new talent. Once you go to his website, you can subscribe (free) and you'll receive a weekly email with a link to the newest online magazine.

Interested? Check it out at <http://blog.mrbakerscakes.co.uk/all-content/its-time-for-another-helping-of-something-sweet/>

Marlene Hollier

Our Cookbook is Available

Houston Cake Club



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14 Years of Sharing

Dessert Recipes

2004-2017

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- Cake Supply World in Houston, TX <http://cakesupplyworld.com/>
- Smart Lace Décor in Houston, TX <http://smartlacedecor.com/>



Ronald
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House
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Keeping families close™

December 31, 2018

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Editor
Houston Cake Club
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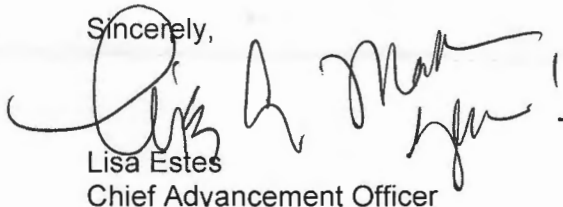
Dear Ms. Osteen,

Thank you for **Houston Cake Club's \$1,000.00** contribution to Ronald McDonald House Houston. Your gift will help each of our facilities – whether the 50-bedroom Holcombé House, the 20-bedroom House inside Texas Children's Hospital (TCH), the four Family Rooms inside TCH, the 14-bedroom House inside Children's Memorial Hermann, or the Family Room inside 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 their *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,



Lisa Estes
Chief Advancement Officer

Please retain this letter for tax purposes to verify that no goods or services were provided in exchange for your gift. Ronald McDonald House of Houston, Inc., EIN 74-1984499, is a public charity recognized as tax-exempt by the Internal Revenue Service under Section 501(c)(3) of the Internal Revenue Code.

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Jennifer Kim will demonstrate how to make easy wafer paper feathers using wafer paper, floral wire, edible glue, and a Dresden tool. They can be dusted/painted or left white and make a fun decoration for wedding and special occasion cakes. She will also provide a template to take home.

February 26th, Larry's Appreciation Luncheon

We will be **hosting a luncheon** for the folks at Larry's during our **February** meeting. **Please bring a dish to share.** All year long, they make us feel welcome, furnish a place for our meeting, and give us a discount on all the cake supplies and tools we buy.

The club will provide plates, napkins, and plastic ware. When Larry's folks are finished, we get to snack on what's left. Last year the food was delicious. And don't forget to bring your recipe to go in the March newsletter.

President's Message

Wow, its February already. Valentine's day came and went. Everyone should share pictures of the cakes, cookies and treats you made for this special day.

I would like to remind everyone to pay your club dues. This will be the last newsletter you receive until they are paid.

This year I would like to have more play days and classes, if we can get everyone to participate. We will be holding play days on the second Sunday of every month. I am looking for people to share new techniques and ideas they have. I would like to see us get together at least once a month to enjoy playing with cakes, cookies, candies or whatever new trick or tip you have. Let's make this a fun club. This is your club.

Hope to see you at the meeting February 26th.

Sue Blume

January Meeting

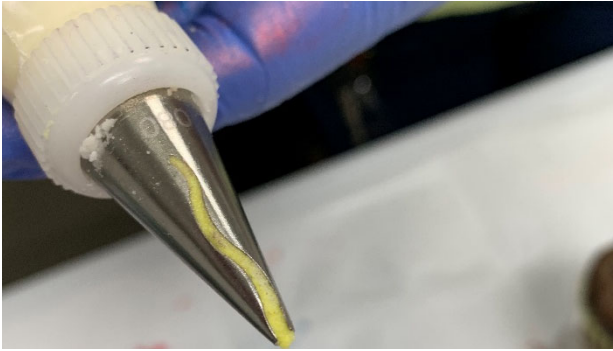
Maria Vela demonstrated the new Russian ruffle tips. I had not seen them. Maria showed us how they worked with buttercream, and the whipped icing. The whipped icing did not show up nearly as good.



Maria was getting ready to start the demo. She was dusting some Madame LouLou fondant pieces with Doux colors.

The fondant pieces take on a whole different shine when Doux colors are brushed on.





These Tips are called Puff Skirt Tips, and come in a set of 7.

They are cut almost from the coupler end to the tip. To pipe them, you hold the bag at a 90° angle, close to the cupcake.



Each successive row is piped with the tip held slightly higher than the last row.



The cupcakes are ideal with a tiny little doll to be inserted in the center. If you don't have the dolls, you can put a fondant piece in the center, to cover the hole.

Resource Corner

This is an interesting tutorial on YouTube.

<https://www.youtube.com/watch?v=odJ4dA6xbNs> Katherina Perez shows you how she makes this full length sugar doll in one hour. There is not a lot of voice or written instruction during the tutorial so it might not be the best tutorial for a person who has never done people modeling before.

On her YouTube Channel, "superfuncakesandmore", Katherina also has many other tutorials including detailed ones on making faces. Many of her tutorials are in Spanish but there are lots of them in English too.

I learned about Katherina from a weekly newsletter, CakesDécor Weekly Brief, that I receive in my email account. I tried to find a link to subscribe to it to share but I was unsuccessful. You probably already know about cakesdecor.com. That is a huge website for cake and cookie photos and for tutorials. However, I really like this newsletter because I can quickly look at each issue and decide if there is something in it that interests me. There are a few "Editor's Choice" photos of cakes and cookies. And one cake "Popular this week" cake photo. There are also two to three tutorials listed with links. Even if the topic of the listed tutorial isn't of interest to me, I usually travel to the author's web site or YouTube channel to see if there are

other tutorials or inspirational photos. I have found many gems this way. If another cake club member knows how to subscribe to CakesDécor Weekly Brief, please share.

Check out Katherina Perez with these other links as well:

<https://www.instagram.com/superfuncakesandmore/?hl=en>

<https://www.facebook.com/SuperFunCakesandMore/>

https://www.youtube.com/channel/UCe1h_88nvQbfbEZPpXRquzA?view_as=subscriber

Marlene Hallier

Chicken Bacon Ranch Sliders

By Bonnell Templet

Adapted from a recipe by Melissa Sperka

1	Package	Of 12 pull-apart rolls (Hawaiian, potato, etc.)
1	Pound	Thinly sliced deli chicken (may substitute shredded)
8	Slices	Bacon (cooked & crumbled)
12	Slices	Colby Jack cheese (substitute shredded cheese if desired)
1/3	Cup	Prepared ranch dressing
1/2	Cup	Butter (melted)
1	Tablespoon	Chopped fresh parsley
1	Teaspoon	Garlic salt
1/2	Teaspoon	Onion powder
2	Tablespoon	Grated Parmesan cheese

Preheat oven to 350° F. Line a baking sheet with parchment paper.

Using a serrated knife cut through the middle of all the rolls at once. (If you have one, the Agbay works great.) Set the top layer of rolls aside.

Melt the butter and add the garlic salt, onion powder, and parsley.

Brush the bottom layer (cut side) of the sliced rolls with about 1/3 of the butter mixture.

Layer half of the cheese on the bottom. Arrange all of the chicken slices and bacon crumbles over the cheese.

Drizzle ranch dressing over this layer and add another layer of cheese.

Brush the cut side of the top portion of the rolls with about 1/3 of the butter mixture and replace over the top of the meat and cheese layers.

Brush the tops of the rolls with the butter mixture and sprinkle the Parmesan cheese on top.

Cover loosely with foil and bake for 20 minutes; then uncover and bake for an additional 10 minutes.

Cut apart and serve while still warm. Optional – serve additional ranch dressing on the side.

Buttermilk Blueberry Coffee Cake

By Bonnell Templet

1 1/2	Cup	(113 grams) unsalted butter at room temperature
	Zest	From 1 large lemon
1	Cup	(214 grams) sugar (reserve 1 tablespoon for sprinkling)
1		Egg at room temperature
1	Teaspoon	Vanilla extract
2	Cups	(256 grams) all purpose flour (set aside 1/4 cup for coating the blueberries)
2	Teaspoons	Baking powder
1	Teaspoon	Salt
1/2	Cup	Buttermilk
2	Cups	Fresh blueberries

Preheat oven to 350 degrees F. Using a mixer cream the butter with the lemon zest and sugar until light and fluffy.

Add the egg and vanilla and beat until combined. Toss the blueberries in the reserved flour then whisk together the remaining flour, baking powder, and salt.

Add half of the flour mixture to the batter and incorporate on low speed (can mix in by hand).

Add all of the buttermilk and mix until combined.

Add the remaining flour and mix until absorbed only.

Fold in the blueberries by hand leaving the excess coating flour behind.

Grease an 8 or 9 in. square baking pan or something similar.

Spread the batter evenly in the pan.

Sprinkle the remaining sugar over the top of the cake prior to baking. (Optional step and really doesn't add any value to taste or appearance.)

Bake for approximately 40-45 minutes (may take longer depending on your oven and pan size). Start checking for doneness at 35 minutes. Toothpick inserted in center should come out clean. Let cool for at least 15 minutes prior to serving.

Rather than sprinkling the sugar over the top prior to baking you may want to drizzle a glaze over the top after baking and cooling. If so you can create one using lemon juice or milk and powdered sugar.

Birthday & Anniversary Wishes

Happy Birthday to **Margaux Mann** (March 31st).

Monthly Demos and Refreshments

Contact **Susan Shannon**, susshan@gmail.com, (832) 444-0764, to sign up.

	Refreshments	Demonstration
February	Larry's Appreciation Luncheon	Jennifer Kim
March	Jessie & Mariana Lopez; Eva Aguilar	Jessie Lopez
April	JoeAnne Renteria; Jennifer Kim	Marlene Hollier
May	Maria Ordonez; Alyssa Ordonez	Migdalia Nunez
June	Eileen Pena	Garage Sale
July	Kathy Brinkley	
August	Margaux Mann	
September		Celia Diaz
October	Celia Diaz	
November	Maria Vela; Migdalia Nunez	
December	Christmas Party	Christmas Party

Upcoming Events

February 23-24, 2019 ~ That Takes the Cake, Round Rock Sports Complex, Round Rock, TX. Buy your tickets before you leave home. **Save money if you purchase your tickets before February 21st.** <https://thattakesthecake.org/show-tickets/>

March 10, 2019 ~ Russian Tips Play Day, led by **Lori Gust**. This Play Day will cover the standard tips, Christmas tips, and the ruffle tips. Bring the tips if you have them; if not, we will share.

March 31, 2019, Southeast Texas Cake Club Day of Sharing at Winnie Stowell Community Building, 335 South Park St. Winnie, TX 77665. Doors open at 8:30, event is 9:00am - 4:00pm. Demonstrators: **Pat Daigle**, **Denise Talbot**, **Maria Vela**, **Mariana Beltran** and **Heather Brookshire**. Cost is \$35, at the door cost is \$45. Paypal: bettyp@flourgardencakes.com or mail check to: Southeast Texas Cake Club, PO Box 2233, Winnie, Tex. 77665

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ENCO will have someone at our meeting to demonstrate their new very intense gel colors. Sue Blume has had a chance to use the colors and is very impressed with how little gel it takes to get a very vibrant color. On their Facebook page, they show you how to take 9 basic colors and mix 44 colors. You won't want to miss this demo.

ENCO is a company in Monterrey, Mexico. They have meringue powder, Tres Leches mix, Royal Icing and Sugar Lace, in addition to their Edible Inks which come in gel colors and air brush colors.

President's Message

Time is really going by way too fast, before you know it everyone will be busy with the June weddings. I know I have been super busy this year. We have started working on our Cake Decorating Extravaganza already. I hope everyone starts planning for the Extravaganza. It will be on September 8, 2019. If anyone has any suggestions, please let us know.

Sue Blume

February Meeting

We had a wonderful surprise at our February meeting. **Claudia Prati** was here in Houston, and demonstrated for our meeting. Be sure to check out the classes she is teaching. They are all filled up, but you may want to put your name on a waiting list.

February is the month we show our appreciation to the people at Larry's Arts & Crafts. They are gracious and kind enough to host our meetings all through the year.

Birthday & Anniversary Wishes

Happy Birthday to **Jessie Lopez** (April 22nd).

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Upcoming Events

~~**March 24, 2019, Play Day, Russian Tips** at Larry's Arts & Crafts from 1 to 5 pm, led by Lori Gust. We will play with several different kinds of tips. A small supply list will be sent out after you register. This Play Day was cancelled because we only had 2 people sign up. This is the 3rd or 4th Play Day that didn't have enough people sign up.~~

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September 8, 2019, Houston Cake Club's Cake Decorating Extravaganza. Claudia Prati will be our lead demonstrator. Other demonstrators will be announced at a later date.

September 9, 2019, Claudia Prati will teach her Poppy and Peony Palette Painting Class at Larry's Arts & Crafts. During this 8-hour class, students will complete two cakes using a palette painting technique. Students will have a supply list for this class. Lunch will be provided. This class is limited to 18 students. This class is full, but we have a waiting list in case there are cancellations.



Sunflower Palette Painting Class, Tuesday, September 10, 2019.

During this 7-hour class, students will complete an intermediate level palette painting cake depicting a Sunflower with leaves.

There will be a supply list.

Lunch will be provided.

The class is limited to 18 students.

This class is full, but we have a waiting list in case there are cancellations.

**Hydrangea Palette Painted Cake,
Wednesday, September 11, 2019.**

During this 7-hour advanced class, students will complete a hydrangea palette painted cake. Students will get more if they have taken one of the other classes first.

There will be a supply list for this class.

Lunch will be provided.

This class is limited to 10 students.

This class is full, but we have a waiting list in case there are cancellations.



Resource Center

This YouTube Channel, "Maj Makes It", has a nice selection of tutorials for chocolate flowers made with Wilton Candy Melts. In addition to the Magnolia, Peony, Sunflower, Shards and Sails shown in these photos, there are also videos for Tulips, Cherry Blossoms, Succulents and many more. Check it out.

Here's a link to her Pinterest page as well.

<https://www.pinterest.com/Majmakesit/maj-makes-it-tutorials-and-templates/?eq=maj%20makes%20it&etslf=9156>



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- Smart Lace Décor in Houston, TX <http://smartlacedecor.com/>



Houston Cake Club

April 2019

Volume 16 Issue 3

Houston Cake Club, 2502 Esther Ave, Pasadena TX 77502-3239
Phone: (713) 204-3218 Fax: (877) 261-8560
www.HoustonCakeClub.net email: houstoncakeclub@gmail.com

Newsletter Editor: Helen Osteen, Phone: (713) 204-3218

Meeting is April 23rd at 10 AM

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

Marlene Hollier will demonstrate Handwriting on Cakes. She will explore various ways to achieve the look without purchasing expensive stamps.



President's Message

Hello, everyone, this has been a very busy year, and still more to come. We have SoFlo at the end of the month from April 26th thru April 28th, ICES convention is July 18 thru July 21st and let's not forget our Extravaganza September 8th. It will be held at The Gardens again this year, I hope all plan to attend; lets support our club. Pat Wiener is having a play day on April 28th it will be held at Larry's; register soon while there is still room.

If anyone has any suggestions, I would love to hear from you. If anyone wants to do a play day, please let us know what you would like to do and let's get it booked. Have a happy and safe week.

Sue Blume

March Meeting

Enco demonstrated at our meeting. They brought a small supply of colors, meringue mix and tres leches mix. Go to Facebook, <https://www.facebook.com/encofoods/>. They have 7 pages of pictures from their catalogue. You will find the recipe for their meringue and tres leches. They brought three different tres leches cakes for us to try. They demonstrated their cake release. It has no flavor, and you don't use very much. It replaces Pam.

They prepared meringue. You can add a little of their meringue to buttercream frosting and it works as a stabilizer, making it easier to work with flowers and other frosting decorations. Meringue powder can also be used to prepare royal icing and macaroons. You can add other flavorings but right out of the package, it is vanilla and really quite good. You can use your own flavoring, but make sure it has no alcohol. A few drops of lime juice is just enough for a key lime pie. You can pipe the meringue right away, and it works extremely well with the Russian tips. You can also flame the meringue. You can pipe meringue cookies. Bake at 235° F for 45 minutes to an hour. Then open the oven door and let them cool for about 15 minutes. Put in a sealed container and they will keep for a month or so.

They have Sugar Lace that you just add water and beat. It works in all types of molds, even the most detailed. Place onto fondant, buttercream, chocolate, meringue frosting, and others.

Birthday & Anniversary Wishes

Happy Birthday to **Allison Wiggins** (May 11th), **Rocio Gonzalez** (May 12th), **Susie Araya** (May 22nd), **Eileen Constancio-Pena** (May 23rd), **PJ McDowell** (May 25th), **Gina Maria Rios** (May 27th), **Katherine Dungan** (May 28th), and **Pat Wiener** (May 31st).

Happy Anniversary to **Lori & Mark Westerman** (May 13th), **DeNeise and Roy Barlow** (May 25th), and **Susan & James Spence** (May 28th).

Monthly Demos and Refreshments

Contact **Susan Shannon**, susshan@gmail.com, (832) 444-0764, to sign up.

	Refreshments	Demonstration
April	JoeAnne Renteria; Jennifer Kim	Marlene Hollier
May	Maria Ordonez; Alyssa Ordonez	Migdalia Nunez
June	Eileen Pena	Garage Sale
July	Kathy Brinkley	
August	Margaux Mann	Jennifer Kim
September		Celia Diaz
October	Celia Diaz; Hermelanda Garcia	Jessie & Mariana
November	Maria Vela; Migdalia Nunez	
December	Christmas Party	Christmas Party

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The cookbooks are \$20.00 each and can be purchased and delivered at the next club meeting OR shipped to you for an additional \$6.00.

They are available on the front page of the website, <http://www.houstoncakeclub.net/>

14 Years of Sharing

Dessert Recipes

2004-2017

Upcoming Events

April 28, 2019, Pat Wiener will host a Cookie Play Day at Larry's from 1 pm to 5 pm. This play day will feature cookies for Spring and Mother's Day.

Supply List:

- 3 -4 decorator bags
- 2 tip #3
- 2 couplers (if you use them)
- Royal icing (1/4 cup of 3 colors of your choice for flowers)
- Couple small Spatulas
- 2 art brushes
- 2-3 rags (to keep royal icing from drying out)
- Piping gel
- Small fondant rolling pin
- small board to roll fondant
- Small pearls of any color for your name on the pin cushion cookie
- Box to carry cookies home

I will furnish other items. Everyone will have a choice of color for bonnet as well as flowers on bonnet & heart.

The pins in the heart pin cushion cookie are real Pat will make those out of gum paste.



July 30, 2019, Houston Cake Club meeting was changed from July 23rd to July 30th because of the ICES Convention.

September 8, 2019, Houston Cake Club's Cake Decorating Extravaganza. Claudia Prati will be our lead demonstrator. Other demonstrators will be announced at a later date.

September 9, 2019, Claudia Prati will teach her Poppy and Peony Palette Painting Class at Larry's Arts & Crafts. During this 8-hour class, students will complete two cakes using a palette painting technique. Students will have a supply list for this class. Lunch will be provided. This class is limited to 18 students. **This class is full**, but we have a waiting list in case there are cancellations.



Sunflower Palette Painting Class, Tuesday, September 10, 2019.

During this 7-hour class, students will complete an intermediate level palette painting cake depicting a Sunflower with leaves.

There will be a supply list.

Lunch will be provided.

The class is limited to 18 students.

This class is full, but we have a waiting list in case there are cancellations.

Hydrangea Palette Painted Cake, Wednesday, September 11, 2019.

During this 7-hour advanced class, students will complete a hydrangea palette painted cake. Students will get more if they have taken one of the other classes first.

There will be a supply list for this class.

Lunch will be provided.

This class is limited to 10 students.

This class is full, but we have a waiting list in case there are cancellations.



December 10, 2019, Christmas Party at Monument Inn. This date has not been confirmed because the Monument Inn is closed due to road closure. We will confirm the date and put up a deposit as soon as they reopen.

Resource Corner

These are a few of the tutorials on the Saracino website. The Saracino products are not as well known in the states although they are slowly becoming more available.

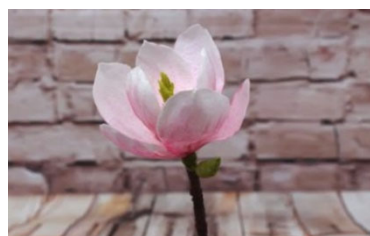
The majority of tutorials are about modeling but there are some other categories as well.

Oh, and there's a tutorial by Claudia Prati. You should remember her as the guest demonstrator at the February meeting who showed us how she paints on cakes with royal icing. In this tutorial, she is painting her red poppies on a cake. This tutorial is just visual, no audio.

Check out the Saracino website at: www.saracinodolci.co.uk



Easter bunny tutorial by Vicky Turner



WAFER PAPER MAGNOLIA

Marlene Hallier

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Houston Cake Club

May 2019

Volume 16 Issue 4

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Newsletter Editor: Helen Osteen, Phone: (713) 204-3218

Meeting is May 28th at 10 AM

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

Migdalia Nunez will demonstrate carving in gelatin. You won't want to miss this.



President's Message

Hope everyone had a wonderful and blessed Mother's Day. School will be out soon and all the kiddos will be out and about and ready for summer fun, so get them in the kitchen with you to help you bake and decorate.

ICES will be having a hands-on play day June 23rd in Ft. Worth. Go to www.texasices.org for more details. ICES Convention is coming up July 16-23rd in Little Rock, AR, there will be a lot of great classes and demo's. For more information go to www.icesconvention.org and check it out.

Let's not forget our big event coming up September the 8th. I hope everyone is making plans to attend this year. We will be having the early registration again this year, so be on the lookout for more details on that.

Have a great rest of the month of May, because June starts the Wedding season, and we are going to be busy.

If you have any suggestions, get in touch. This is your club, too.

Sue Blume

Monthly Demos and Refreshments

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Wear your HCC Shirt

If you wear your Houston Cake Club T-shirt to a meeting, you will get a raffle ticket. Can't guarantee it will be the winner, but it could be.

Birthday & Anniversary Wishes

Happy Birthday to **Imelda Duran** (June 3rd), **Ivana Castrillo** (June 10th), **Kathryn Carmichael** (June 14th), **Sandy Cook** (June 15th), **Retta Pryor** (June 15th), **Bonnell Templet** (June 29th), and **Mary Lou Klinkhammer** (June 29th).

Happy Anniversary to **Maria & David Vela** (June 21st).

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April Meeting

Marlene Hollier demonstrated at the April meeting. Thank you, Marlene, for providing this handout.

How To Create An Impression Mat To Use for Hand Writing on Your Cake

To create the words, letters, or monograms:

Open a blank document in WORD or other word processor program. Minimize it so that you can go back to it.

Connect to the Internet and go to www.dafont.com

At the top of the screen, choose the type "Script" and click on "Calligraphy". (You can also choose other types of fonts and experiment with different ones.) You will get a list of the different Calligraphy fonts that are available.

In the Preview box, type the letter or words that you want to use.

Press the enter key and your words will now be shown under each font type listed. Scroll through the list of fonts until you find the font that you like.

Open your computer's "Snipping Tool".

In the Snipping Tool, click "New". This will take you back to the dafont page and the words you've chosen will be grayed out.

Click at the top left of the words in the font that you have chosen. You will get a "crosshairs" cursor. Left click and drag the cursor around your words, then let go of

your left click. It's good to try to get the cursor to be close to the words. If you add a lot of space around your words in the "clipping", it will be a little more difficult when you format the picture to the size writing you need on your cake.

Your words will now be on your Snipping Tool. Click on "Edit" and then "Copy".

Go to your blank word processor document and press Control C to copy your word(s) into the document.

Use Formatting to make the photo of your word(s) the size you need. Save this document if you think you'll want to use it in the future.

Print the page.

To create the impression mat:

Cut out the picture of your words.

Cut out a piece of backing for your impression mat. Backing materials can be acetate, plastic file folder, document holder, etc. Make your piece of backing so that it is large enough that you will be able to emboss your word, letters, etc. into your cake without having to press on the sides and bottom of the piece of backing. If you make it too small, it could result in accidentally embossing the edges of the backing into the cake too.

Spray the cut-out picture of your words with cooking spray like PAM (you might be able to alternately use cooking oil). Spread it evenly over your cut-out word picture.

Turn the picture over (so the right side is on the bottom) and place it under your piece of backing. The word should be in reverse order. If it is not, change it or you will make an impression mat that will not work.

Using Tulip Puffy Paint like you would icing, trace over your words onto the piece of backing. (Puffy Paint is non-toxic. Alternatively, you can Google "Homemade Puffy Paint Recipe". There is a recipe on NurtureStore.co.uk that uses shaving foam, white glue, and all-purpose flour. There may be other ones as well.)

Let dry overnight or until completely hard. At that point, your impression mat is ready to use.

Use like you would any other impression mats: make sure that you get a good impression, holding down one side of the mat while picking up the other side to check. Use your fingers to trace over the words or letters you are embossing. Try not to press along the sides of the mat to avoid creating an impression of the mat edges on your cake.

Once your words have been imprinted onto your cake, you are ready to paint (or you could pipe) over the impression.

Credits for the techniques used in this demonstration:

1) Shannon Mays, The Sweet Spot, How to Make Your Own Impression Mats: <https://youtu.be/BNeBb-qwllq>

2) Yener's Cake Tips: Easy Fancy Inscriptions: <https://youtu.be/tUKAMArbBqU>

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Resource Corner

This is the most comprehensive board on wafer paper flowers that I have seen on Pinterest. Check it out here:

https://www.pinterest.com/vgrk/wafer-paper-flowers/?utm_campaign=rdboards&utm_source=31&utm_term=4&utm_medium=2004

I haven't made it through all of the 167 pins yet because I have followed several of the links to other websites or blogs where there was good and different information on handling wafer paper and making flowers and leaves. Here are a couple that I thought were interesting:

[How to color and make wafer paper leaves by Rose Warnick:](https://youtu.be/mlH_H5k9Szs)
https://youtu.be/mlH_H5k9Szs

[Wafer Paper flowers from Lea's cooking:](http://leascooking.blogspot.com/2014/11/wired-wafer-paper-flower-tutorial.html)
<http://leascooking.blogspot.com/2014/11/wired-wafer-paper-flower-tutorial.html>

Marlene Hollier

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2004-2017

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Houston Cake Club

June 2019

Volume 16 Issue 5

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Newsletter Editor: Helen Osteen, Phone: (713) 204-3218

Meeting is June 25th 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

Good morning, all!

As you all know this is the month for the big garage sale for the club. Be sure to bring you items you no longer want or use to sell. We will not have a demo this month due to the garage sale. Also, I would like to let you know I have updated the Facebook page for Houston Cake Club members only. I have sent you an invite to join if you are a member, if you did not get your invite you may need to send in new updated information.

Is everyone getting excited for the Extravaganza? It will be here before you know it, everything is going well with it. If you want a VIP bag this year, you had better register before August 15th and by 6 pm. If you are not registered by 6 pm (and not 6:01 pm) you will not get a VIP bag and not promised a regular bag. So, make sure not to push the 6 pm deadline. If you have any questions, please contact me via phone or text, or email.

Sue Blume

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Birthday & Anniversary Wishes

Happy Birthday to **Hermelanda Garcia** (July 25th).

Happy Anniversary to **Bonnell & James Templet** (July 3rd), **Kathryn & Bart Smith** (July 7th), **Hermelanda & Arnaldo Garcia** (July 17th), and **Kathy & Gary Brinkley** (July 23rd).

Upcoming Events

July 30, 2019, Houston Cake Club meeting was changed from July 23rd to July 30th because of the ICES Convention.

September 7, 2019 - Elizabeth Dickson will teach her Bas Relief class at Larry's at 9 am. This is a 3-hour class.

Students supply an
8" dummy
10 or 12" board
2 pounds of fondant
A rolling pin

Liz will supply the knives, colors & brushes.

Members will pay \$80
Mew Members - \$100
Nonmembers - \$125





September 7, 2019 - Elizabeth Dickson will teach her Petit Four class at Larry's at 1 pm. This is a 2-hour class.

Liz supplies everything for the Petit Four class. We can decorate them with tiny roses.

Members will pay \$60
Mew Members - \$75
Nonmembers - \$90

If you are taking both classes, there is an additional \$5 lunch fee.

Houston Cake Club's Cake Decorating Extravaganza. Claudia Prati (Italy), Elizabeth Dickson (LA), Gina Rios and Mariana Beltran.

December 10, 2019, Christmas Party at Monument Inn. This date has been confirmed and the deposit paid. Please make your plans to share our Christmas luncheon with us.

May Meeting

Migdalia Nunez demonstrated making gelatin flowers. It was a great demo. Hopefully I can explain it enough so you will understand. Migdalia is going to teach a two-day class. We discussed the class at the April meeting, but we don't have a date set. During the class, Yaya will show you how to make the gelatin and supply the recipes for the clear gelatin and the colored gelatin. The colors are dissolved in milk.

During the two-day class, you will learn how to make the sunflower, rose, chrysanthemum, and carnation. You will make more than one of each flower so you know how to do it. That allows you to practice some during the class.

Cut a tiny diamond out of the center of the gelatin.

Inject brown gelatin into the center hole to make the center of the flower.

You are creating the flower upside down.

Remove excess brown gelatin with Bounty towel. Let it set in the refrigerator for 10 minutes. If you are making a lot of gelatin pieces, make the centers for all the flowers so they can set up before you inject petals.





Yellow gelatin is injected with a petal-shaped fitting on the end of the syringe. You make the first row in a circle around the brown center. Remove excess yellow gelatin from the center.

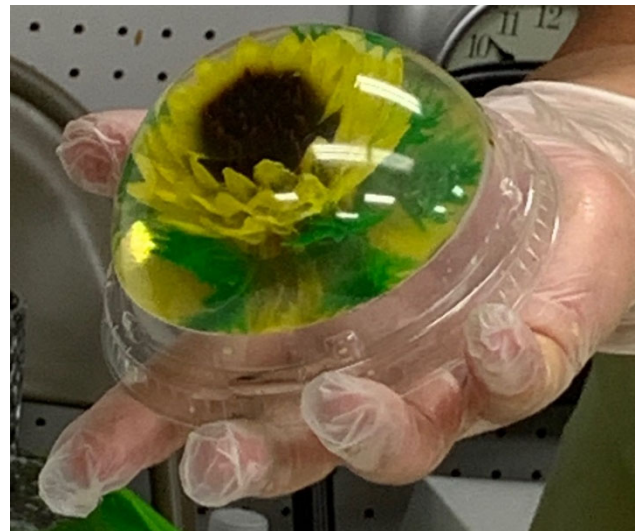
The petals on the second row are put in between the petals of the first row. Remove excess yellow gelatin from the center.

The third row of petals is injected to make the sunflower look full. Remove excess yellow gelatin from the center.

Green gelatin is injected with a ragged-shaped fitting on the end of the syringe to make the leaves. Remove excess green gelatin from the center.

This shows the completed flower.

You can make all the flowers with a straight needle on the syringe, but it is much easier if you have the set of syringes.



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Resource Corner

You may already know The Australian Cake Decorating Network. They sponsor a YouTube Channel, "Cake! TV", which features seven cake decorators demonstrating various cake techniques. If you need it, the link is www.caketv.me.

They also have a free quarterly magazine that you can read online, "Cake! Magazine". The May issue was released the last week of May. You can view it and also subscribe (free subscription) so that you will be notified at each release. The link for viewing and subscribing is www.cakemagazine.me. You can also download the magazine if you want to print some or all of it.

Below the link for viewing the current issue, you will find icons for their back issues. They go back to January, 2014 but I was unable to open the oldest ones. February 2019 featured cakes for men.



Marlene Hollier

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July 2019

Volume 16 Issue 6

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Meeting is July 30th at 10 AM

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

Susan Shannon will demonstrate the cloisonné inspired plaque that she did in a hands-on class with Colette Peters at the ICES Convention in Little Rock this past week. It didn't require special equipment or lots of planning.



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Sue Blume

Monthly Demos and Refreshments

Contact **Susan Shannon**, susshan@gmail.com, (832) 444-0764, to sign up.

	Refreshments	Demonstration
July	Kathy Brinkley	Susan Shannon
August	Margaux Mann	Jennifer Kim
September		Celia Diaz
October	Celia Diaz; Hermelanda Garcia	Jessie & Mariana
November	Maria Vela; Migdalia Nunez	
December	Christmas Party	Christmas Party

Birthday & Anniversary Wishes

Happy Birthday to **Elma Vega** (August 2nd), **Kathryn Smith** (August 3rd), **Kathy Brinkley** (August 9th), and **Lori Westerman** (August 20th).

Happy Anniversary to **Jessie & Alfonso Lopez** (August 14th), and **Helen & Jackie Osteen** (August 22nd).

Officers

Office	Officer	Email Address	Phone
President	Sue Blume	sblumecakes@hotmail.com	(832) 492-4380
Vice President	Susan Shannon	susshan@gmail.com	(832) 444-0764
Secretary	Margaux Mann	houstonfilmbuff@yahoo.com	(832) 729-2222
Treasurer	Helen Osteen	helen@osteenjewelry.com	(713) 204-3218

Upcoming Events

July 30, 2019, Houston Cake Club meeting was changed from July 23rd to July 30th because of the ICES Convention.

September 7, 2019 - Elizabeth Dickson will teach her Bas Relief class at Larry's at 9 am. This is a 3-hour class.

Students supply an
8" dummy
10 or 12" board
2 pounds of fondant
A rolling pin

Liz will supply the knives, colors & brushes.

Members will pay \$80
Mew Members - \$100
Nonmembers - \$125



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Liz supplies everything for the Petit Four class. We can decorate them with tiny roses.

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If you are taking both classes, there is an additional \$5 lunch fee.

Houston Cake Club's Cake Decorating Extravaganza. Claudia Prati (Italy), Elizabeth Dickson (LA), Gina Rios and Mariana Beltran.

December 10, 2019, Christmas Party at Monument Inn. This date has been confirmed and the deposit paid. Please make your plans to share our Christmas luncheon with us.

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- Over The Top Cake Supply, 453 Sawdust Rd., The Woodlands, TX 77380, phone: (832) 458-0995; www.overthetopcakesupplies.com/thewoodlands
- Cake Supply World in Houston, TX <http://cakesupplyworld.com/>
- Smart Lace Décor in Houston, TX <http://smartlacedecor.com/>

Resource Corner

[Two interesting tutorials this month.](#)

First, is this buttercream "Fault Line" cake, featuring a texture that resembles concrete and what seems to be fairly easy buttercream flowers in the fault line, some made with a Russian Piping tip. Does anyone have this cake comb she used? Very interesting. Check it out at:

<http://cakesdecor.com/entries/5301-pretty-buttercream-flowers-concrete-cake>



The second tutorial is how to create this multi-color texture on a buttercream cake. I have seen others use this method on fondant, but not buttercream. The tutorial is on YouTube at: <https://youtu.be/B2yOd86qipk>

The photograph of this cake is not all that great. But the tutorial is good. I think Georgia might be a good person to follow as she develops more tutorials. The YouTube site, Georgia's Cakes, has several other interesting tutorials.

There's another fault line cake and a rainbow stripes cake with a sprinkle surprise inside.

One of my inspirations for this type of cake design is this website, <https://www.soulcakeshop.com>. I think their cakes are so simple looking, yet so elegant. It looks as though these cakes are covered with fondant which is probably an easier medium for applying the texture.



Marlene Hollier

Our Cookbook is Available

Houston Cake Club



There are 150 pages printed in full color with over 300 recipes and lots of tips and tricks.

The cookbooks are \$20.00 each and can be purchased and delivered at the next club meeting OR shipped to you for an additional \$6.00.

They are available on the front page of the website, <http://www.houstoncakeclub.net/>

14 Years of Sharing

Dessert Recipes

2004-2017



Houston Cake Club

August 2019

Volume 16 Issue 7

Houston Cake Club, 2502 Esther Ave, Pasadena TX 77502-3239
Phone: (713) 204-3218 Fax: (877) 261-8560
www.HoustonCakeClub.net email: houstoncakeclub@gmail.com

Newsletter Editor: Helen Osteen, Phone: (713) 204-3218

Meeting is August 27th at 10 AM

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

Susan Shannon will demonstrate Chocolate Oatmeal No-Bake Cookies. They freeze well and look great on a holiday cookie tray.

Nobody can deny that the holidays are right around the corner.



Wear your HCC Shirt

If you wear your Houston Cake Club T-shirt to a meeting, you will get a raffle ticket. Can't guarantee it will be the winner, but it could be.

President's Message

Good morning, all,

I hope to see everyone at the meeting this month. This is the last meeting before the extravaganza. Everything is going well, everything is in place, so come out and enjoy the fun with us.

The board would like to hear from any of you who would like to do a demo or play day. I know we are all busy but let's work on some fun stuff for the club. This is a joint effort, not the responsibility of one person. Let's come together as a club and start sharing and caring and having fun times as a club. We only have 2 more big events this year, the Extravaganza and the Christmas Party.

Next year is election. Nominations will be January with election in February so start thinking about who you would like to nominate for the new board of 2020 and 2021. As always, your dues will need to be paid a month before the election or your vote will not count.

I would like to send out get well prayers to Jennifer Kim. Hope you feeling better soon and are back at the meetings, we miss you.

Sue Blume

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14 Years of Sharing

Dessert Recipes

2004-2017

July Meeting

Susan Shannon demonstrated a fondant mosaic that looked a lot like cloisonné. She was inspired by a Colette Peters class she took at the ICES Convention in Little Rock.

Susan went online and found sunflower pictures.

Put Crisco on the board and on the rolling mat. Roll fondant in the approximate size of the board – leave thicker – 1/8 to 1/4" thick.

Spread thin layer of Crisco over the fondant. For the design, start at the back and come forward. For example, the leaves & stems would be done before the flowers.



Susan used a green with brown marbled in to do the stems and leaves.

Use a ball tool to make an impression on the background so you know where to put the stems, flowers, etc.

Cut stems from the green/brown fondant.

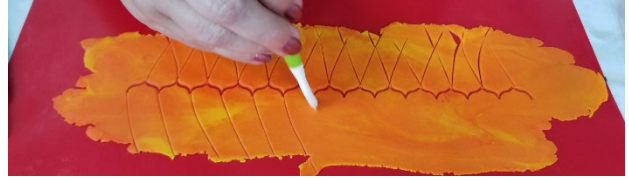
Make sure to cover the board with plastic wrap to prevent it from drying out.

Cut leaves by hand and add to the stems. Susan did it that way because that's how it was done in Colette's class.



You could certainly use leaf cutters if you prefer, but these were all cut freehand.

In the class, all petals were each cut by hand. Susan used an edge cutter for outline & then cut from the outline to the edge.



Put petals in all 4 corners to get an idea of the entire flower.

Then put the petals in between. That helps keep the flower pleasingly consistent.



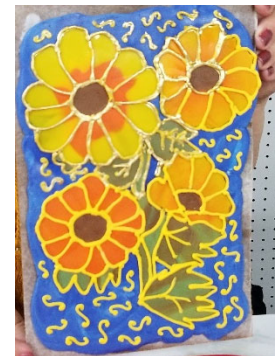
You may need to trim excess fondant from the center so it doesn't spread so much when you roll it out. You could use a center cutter to remove the excess fondant. Then use the same center cutter for the brown center of the flower.

For the second flower, Susan used the same size petals but spread them out a bit so the flower appeared to be much larger. (lower right)

Susan used yellow and orange to create a totally different look for the last flower.

Susan had started this piece at home. She outlined with yellow royal icing so it would not show if she missed an area when painting with the gold highlighter. She used a Wilton tip 2 for the demo. For a fine, delicate line, you should use a PME 1 or 1.5.

She outlined the petals, and the center. The gold highlighter she used is not edible. It is okay for a plaque. If you are putting your piece on a cookie or it is meant to be eaten,



use a different gold that is edible. Mix luster dust in everclear and paint with a brush. During the demo, she outlined the top two flowers.

Lori suggested that you could airbrush the entire piece with Super Pearl for a different look.



Susan finished both of the pieces at home, and sent the picture to share with you.

The one on the left has the swirls in the background, while she left the last one plain.

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If you are taking both classes, there is an additional \$5 lunch fee.

September 8, 2019, Houston Cake Club's Cake Decorating Extravaganza will be held at The Gardens Houston, 12001 Beamer Rd, Houston TX 77089. **Demonstrators:** Claudia Prati (Italy), Elizabeth Dickson (LA), Gina Rios and Mariana Beltran. We now have 11 vendors registered: Cake Supply World, Cakes, Boards 'n More, Chayos Cakes and More, Community Bakers, Crumble & Co., Doux Pigments, Edible Art Supply, Madame LouLou, Poppy Paint, Jennifer Reese, and Sweet Nation. Early bird registration is \$40 through August 29th. After September 1st and at the door, registration is \$50.

December 10, 2019, Christmas Party at Monument Inn. This date has been confirmed and the deposit paid. Please make your plans to share our Christmas luncheon with us. Please plan to bring things from the Ronald McDonald Wish List to the Christmas party.

Resource Corner

Last month, I told you about a tutorial on YouTube for creating this multi-color texture on a butter cream cake. Here's the link again in case you missed it and are interested: <https://youtu.be/B2yOd86qipk>



This month, I wanted to tell you about a tutorial, "Marbled Buttercream" that you see in the cake to the left. It can be found at this website address:

<https://www.mycakeschool.com/blog/make-marbled-buttercream/>

As you can see in the photo, the website is MyCakeSchool.com. I have been a member of this cake decorating online tutorials site for several years. It is a collaborative project between "Melissa" and her mom, "Bebe". The website has many free tutorials. As a member, I have access to all the tutorials, not just the free ones, and all the recipes on the website. The impressive thing is that membership is \$30 a year. I also belong to other tutorials sites that range from \$100 to \$200 a year. I think that MyCakeSchool.com offers a great resource at a bargain price. Especially a good resource, if you are just starting in cake decorating. I have found the recipes to be dependable. And the cake decorating methodology to be solid. So, if you are looking to join your first online tutorial website, take a look at them. I am certain that there are many other great bargain online tutorial sites, we should all look for them, too. If you know of others, maybe you'll send Helen information to include in the newsletter.



Check out this tutorial and see if it has any use for you. It is in the "free" tutorials on the site so you don't have to be a member to watch it. I am wondering if you could use this same technique and add other features that could get buttercream to look even more like marble. For example, if you added gold lines like you often see in marbling? That would make me happy because I would love it if we could get buttercream to look just like marbled fondant!

I love each of the four online tutorial memberships I have. Each one of them gives me different kinds of information and different perspectives on the state of the art in cake decorating. I wouldn't choose to live without any one of them. Just adds to the fun we have in this great art form! Now, if I just had more time to spend on them!

Marlene Hollier

Monthly Demos and Refreshments

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	Refreshments	Demonstration
August	Margaux Mann; Bonnell Templet	Susan Shannon
September	Kathy Brinkley; Cindy Cone	Celia Diaz
October	Celia Diaz; Hermelanda Garcia	Jessie & Mariana
November	Maria Vela; Migdalia Nunez	Pat Wiener
December	Christmas Party	Christmas Party



Houston Cake Club

September 2019

Volume 16 Issue 8

Houston Cake Club, 2502 Esther Ave, Pasadena TX 77502-3239
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www.HoustonCakeClub.net email: houstoncakeclub@gmail.com

Newsletter Editor: Helen Osteen, Phone: (713) 204-3218

Meeting is September 24th at 10 AM

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

Celia Diaz will demonstrate how to make a sugar skull. Her demo is right on time, because Halloween is coming very soon, and Day of the Dead is right after Halloween.



Wear your HCC Shirt

If you wear your Houston Cake Club T-shirt to a meeting, you will get a raffle ticket. Can't guarantee it will be the winner, but it could be.

President's Message

Good morning, all.

The Extravaganza has come and gone. I hope everyone had a good time. We had a small crowd this year, but all was well. We had lots of nice raffles and everyone seemed to like their swag bags.

It's time to get ready for the Christmas party, please let Helen know if you plan on attending this year and start gathering up items to donate to the Ronald McDonald House. Helen will be sending out a list of items they are in need of. You can bring these items to the meeting in September, October or November, or to the Christmas Party at Monument Inn on December 10. 2019

The board would like to hear from any of you who would like to do a demo or play day. I know we are all busy but let's work on some fun stuff for the club. This is a joint effort, not the responsibility of one person. Let's come together as a club and start sharing and caring and having fun times as a club. We only have 1 more big event this year, the Christmas Party.

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Sue Blume

August Meeting

Susan Shannon demonstrated Chocolate No Bake Cookies. Thank you, Susan, for doing the demo and for furnishing the handout that I will include with this newsletter.



There was a lot of discussion about “rolling boil,” so Sue provided me with a picture.

If you missed the demo, you missed the opportunity to taste the cookies when Susan got through. They were good – I can assure you of that.

Chocolate No Bake Cookies (with or without peanut butter)

Prep Time	Cook Time	Total Time
5 mins	5 mins	1 hr

Your classic chocolate no bake cookies. Servings: 3 – 4 dozen, depending on the size

Ingredients

- 2 cups sugar
- ½ cup butter
- ½ cup milk
- ¼ cup cocoa
- ½ cup peanut butter, smooth or chunky – if desired
- 1 tsp vanilla extract
- Pinch of salt - optional
- 3 cups quick oatmeal (do not use old fashioned or steel cut oats)

- ½ - 1 cup shredded coconut - optional
- ½ - 1 cup chopped nuts - optional

Instructions

1. In a medium saucepan, combine the butter, sugar, milk and cocoa over medium to medium high heat (enough to bring the mixture to a boil). Stir frequently to prevent burning!
2. Once the butter is melted and the syrup has reached a full rolling boil, cook for 1 minute then remove from heat.
3. Add the vanilla, salt and peanut butter, if using and mix well.
4. Then add the quick oats and if desired, coconut and/or nuts, stir until evenly mixed.
5. Drop by spoonfuls onto waxed paper and allow to cool and set up for at least an hour.

Recipe Notes – if I’m adding nuts and/or coconut, the amount of oats can be cut back ½ - 1 cup for a more chocolatey candy like texture.

I also have a recipe that increases the cocoa to ½ cup.

The cookies without peanut butter have a shinier appearance.

These freeze very well. I use parchment between layers and wrap well with plastic wrap.

Susan Shannon

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Upcoming Events

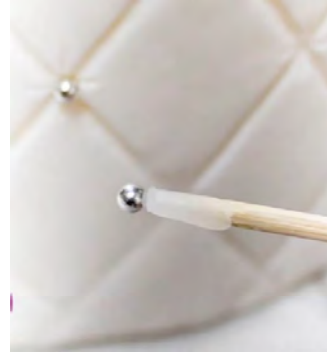
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Resource Corner

In case you want to avoid buying a gadget that picks up sprinkles and dragees, here's a You Tube video about how you can make one from a skewer and dental wax. It looks pretty impressive on the video. Jennifer's "Sprinkle Grabber" picked pretty much everything and released it very simply.

See what you think: https://youtu.be/ir_wvOK2zrQ

Jennifer has the website "How To Cake That". Interesting tutorials on her website include edible cellophane and edible vinyl sheets. Web address: www.HowtoCAKEthat.com



Another interesting You Tube video is the one about this Flamingo Cake with stripes.

https://youtu.be/_EqJPuW6X68

This one comes from the YouTube channel of CakesbyLynz. You may already know her because she has quite a few followers. You can also find her at: <http://www.cakesbylynz.co.uk/index.ph...>

I was reminded recently just how lucky we are to live in Houston where we have lots of resources available to us. Our Houston Cake Club Extravaganza's demonstrations were packed with techniques and knowledge about cutting edge cake decorating that you see on Instagram and Pinterest and in the newest issues of cake decorating magazines. Way to go Houston Cake Club and the demonstrators! And then, followed by classes with Claudia Prati from Italy. Wow!

I joined many other Houston Cake Club members earlier in the month in a Wafer Paper class by Shelby Bower. That was a great class too. If you like working with wafer paper and get a chance to take this class in the future, definitely go for it.

Marlene Hallier

Cake Decorating Extravaganza

Sue Blume has already told you that we didn't have as many people attend as last year. But we had a good time, attendees bragged on the event, and we had one person renew her membership, and we signed up **5 new members!** There were compliments on the demos.

The people that attended Claudia's Monday class were talking about Elizabeth Dickson's fault cake, and even more about her technique to use our silicone molds with buttercream on a buttercream cake. Now that was something!



Monday's Class, Peony & Poppy



Tuesday's Class, Sunflower

Margaux was not in the Tuesday class, because she took the picture.

I haven't been able to locate a picture of Wednesday's class. Kathy Brinkley said they didn't take one because attendees were leaving.

My apologies to Elizabeth Dickson. She taught two classes on Saturday at Sue Blume's house, and I didn't take a single picture. The morning class was tarts, and the afternoon class was petit fours.

Wish List

Holcombe House



HOUSTON



Kitchen & Cleaning Supplies

- Paper Towels
- Lysol Kitchen Cleaner
- *Bleach Wipes
- Dishwasher Liquid or Powder
- Baby laundry detergent (Dye & Fragrance Free)
- Trash Bags
- Sponges
- Latex-Free Vinyl Gloves
- Toilet Bowl Cleaner
- Gallon Ziploc Freezer Bags

Snacks

- Individually wrapped items:
- Granola Bars
 - Pop-Tarts
 - Crackers
 - Pretzels
 - Bottled water
 - Juice boxes
 - Fruit Snacks
 - Microwave meals (Ramen, Macaroni & Cheese)
 - Tuna & Chicken Lunch Kits
 - Hot Chocolate Packets

Toiletries

New, travel-sized items:

- Deodorant
- Razors
- Shaving Cream
- Travel-size contact solution, contact cases
- Feminine Products
- Tissues

And More

- Gift Cards (Target, Walmart, Movie cards, Kroger, MC/Visa, Amex (no expiration dates)
- Blankets
- Baby Diapers (all sizes)
- Baby Wipes
- White copy paper (8.5 x 11")
- Bulk Dry Cereal

*Most frequently used items

FOR MORE INFORMATION CONTACT:

713-795-3500
mod@rmhhouston.org

Drop off:
1907 Holcombe Boulevard, Houston, TX 77030
Every day 9 AM to 9 PM

Please note that participants under the age of 16 cannot enter the building

Shop our Amazon wish lists online at www.rmhhouston.org/wishlist to have your donation delivered straight to our doorstep!



Houston Cake Club

October 2019

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Newsletter Editor: Helen Osteen, Phone: (713) 204-3218

Meeting is October 22nd at 10 AM

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

Susan Shannon will demonstrate how to make New Orleans style Pralines.



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President's Message

Our President is in Brussels, Belgium, where she completed her Chocolatier studies with Chef Ryan Stevenson, head chef at Barry Callebaut Academy. **Congratulations, Sue!**



September Meeting

Celia Diaz demonstrated making sugar skulls. Celia uses 3 cups of sugar, 1 egg white, and enough water for damp sand consistency. Add water by the teaspoon, because it doesn't take much. The humidity where you are enters into it, so it is almost impossible to tell you how much water it will take.

Celia uses egg white because it does not turn the sugar yellow like meringue powder does.

If you want to color the sugar, mix in the color while you are mixing the sugar and egg white. Use powdered color. **Pat Wiener** suggested that you use both powder color and liquid color.



You need to pack the sugar so it is stronger.

Celia hollows out about a golf-ball size from the center of the mold so it cures faster.

If the sugar sticks to the mold, it is too wet. Remove and add sugar to adjust the dampness and try again.

Turn the packed mold upside down on a cookie sheet lined with parchment paper. Put it in a 190° F oven, and then turn it off.

Celia said to allow 8 hours for it to dry. Pat said 2 hours is long enough.



Use very thick royal icing to put the 2 halves together. Apply with a table knife or spatula.

When you unmold the pieces, use an emory board to remove sharp edges from the rough pieces.

Fill most of the eye cavity with black fondant. The nose is very flat so use black fondant to give it more depth.



Celia used Wilton molds for all the accent pieces. She puts Tootsie Rolls® in all the pieces she wants to use and puts it in the refrigerator to set up.



Make sure your mold is dry before you use it.

Tootsie Rolls® will not stick to your molds, so you don't need corn starch.

Apply edible glue to the accent pieces so they will stick to the sugar.



For the white skull, Celia used Tootsie Rolls® instead of fondant. Doux satin colors were used to paint the accent pieces.



For the light brown skull, Celia used Tootsie Rolls® to mold the accents.



For this one, Celia used half Tootsie Rolls® and half fondant for the accent pieces.

When you apply the teeth turn up a little at the ends so they are not too scary. Press teeth down to reduce the depth. That makes them more realistic. Use an Exacto knife to separate them a little.

So you do not waste leftover sugar, make something – a baby shoe, a round ball, or whatever mold you have to use the sugar. Then you can decorate that project another day.

Celia did a lot of preparation for this demo. Thank you, Celia.

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- Smart Lace Décor in Houston, TX <http://smartlacedecor.com/>

Resource Corner

Here's a tutorial from Katie of the Baking Butterfly Love website for painting buttercream flowers on a buttercream cake. It's very much like the techniques we learned in Claudia Prati's class but with buttercream instead of Royal Icing. There are no spoken instructions on this video. However, on her website, you will find at least one article with written instructions that match the video.

See what you think:

<https://youtu.be/tlu369vbF3M>



Also, on the website, there is a tutorial for painting on a buttercream cake with Edible Art Paints versus gels mixed with alcohol that is interesting and informative.

<https://bakingbutterlylove.com/how-to-paint-on-buttercream/>

If you are a "cookier", you probably already know about the website The Colorful Cookie.



<https://thecolorfulcookie.com/> The website primarily supports the online membership to The Colorful Cookie Club. However, there is quite a bit of free instruction on the website. Especially about how to use your Cricut to make stencils for cookies. And, there's a list of links for about 50 "cookiers" to check out. There are the usual ones like Sweet Sugarbelle, Haniela's, and Julie Usher. But many more as well. Even if you are like me and can't find the time to make these beautiful cookies, you'll love spending time admiring them.

These pictures show a sample of cookie tutorials from the website, Semi Sweet Design, from the list.

<https://www.semisweetdesigns.com/category/tutorials>



One last resource for this month. This cute baby elephant tutorial by Tina Scott Parashar on the Saracino website.

<https://www.saracinodolci.co.uk/2019/08/05/cute-baby-elephant/>

Saracino continues to add tutorials to their website and have built a nice assortment.



Marlene Hollier

Upcoming Events

November 3, 2019 ~ Area II Texas ICES Area II ~ Fun Day at Make it Sweet, 9070 Research Blvd #203, Austin, Texas 78757. 9 AM to 5 PM. A combination of demos, hands-on, member share event and party. It's a Funday with an emphasis on FUN! \$35 ICES Members, \$45 Non-Member, and \$15 Non-Participating Driver. Here's the link so you can register: <http://www.texasices.org/events/areaiinov32019.html> Only 50 seats available. Please feel free to share this flyer with your friends.

December 10, 2019, Christmas Party at Monument Inn. Please make your plans to share our Christmas luncheon with us. Please plan to bring things from the Ronald McDonald Wish List to the Christmas party.

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 \$29 for their meal. AND we did not make any provisions for desserts.

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.

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Houston Cake Club

November 2019

Volume 16 Issue 10

Houston Cake Club, 2502 Esther Ave, Pasadena TX 77502-3239
Phone: (713) 204-3218 Fax: (877) 261-8560
www.HoustonCakeClub.net email: houstoncakeclub@gmail.com

Newsletter Editor: Helen Osteen, Phone: (713) 204-3218

Meeting is November 19th at 10 AM

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



Pat Wiener will demonstrate wafer paper. She will show painting on wafer paper, will cover a cake, make a bow, and show as many other things with wafer paper as time allows.

President's Message

Hey everyone, glad to be home, had a great time in Belgium and training at Barry Callebaut Academy.

It getting to be a very busy time of the year for all bakers. Thanksgiving is just 2-1/2 weeks away and the Christmas is just around the corner. I know we all have a lot going on, but remember the meeting for November has been changed to November 19th.

There will be no meeting for December, but we will have the Christmas Party December 10th. Do not forget to call Helen and let her know if you plan on attending. It will be lots of fun for all.

Hope everyone has a happy and safe Holiday.

Sue Blume

RSVP for Christmas Party

This year there is a few weeks between our November meeting and the Christmas party.

RSVP for the Christmas party. We must give the Monument Inn a count on Friday, December 6th.

Please RSVP to **Helen Osteen** at houstoncakeclub@gmail.com or **text or call (713) 204-3218** if you have not done so already.

I already have RSVP's from Sue Blume, Kathy Brinkley, Yolanda Diaz, Imelda Duran, Helen Osteen, Gina Rios, Susan Shannon, and Pat Wiener.

If you find out you cannot attend, please contact Helen Osteen so we don't have to pay for you.

Monthly Demos and Refreshments

Contact **Susan Shannon**, susshan@gmail.com, (832) 444-0764, to sign up.

	Refreshments	Demonstration
November	Celia Diaz; Hermelanda Garcia	Pat Wiener
December	Christmas Party	Christmas Party

Wear your HCC Shirt

If you wear your Houston Cake Club T-shirt to a meeting, you will get a raffle ticket. Can't guarantee it will be the winner, but it could be.

Resource Corner

It's a little late for Halloween but this is a good link for your resource files. Cake Dutchess (Etty van Urk) has a couple of classes on Blueprint. She also has a recent book on modeling animal toppers. Her two Blueprint classes are really good. Keep this link for her bat tutorial for next year.

<https://cakedutchess.net/cute-halloween-bat-cake-topper-tutorial/>



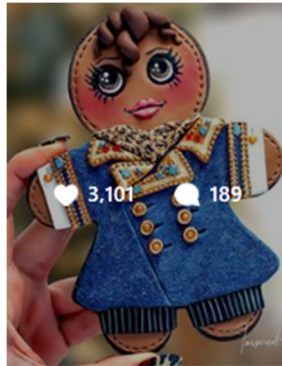
A little more timely is this YouTube compilation video of five Christmas theme toppers by Yolanda Gampp (Just Cake It). It's an old video but the toppers are very cute, Specially the elf and the penguin. specially the elf and the penguin.

<https://youtu.be/ioPNDBE-os8>

Looking for cookie inspiration?



Joy different also shoes, and



Check out this Instagram site for Liz (Inspiredtotaste). Something a little for gingerbread men/women. But check out the very trendy dresses, purses.

<https://www.instagram.com/inspiredtotaste/>



Last, this tutorial for Mini Balloon Cake Toppers from Cakes by Lynz might be helpful for either birthday cakes or for New Years.

https://youtu.be/_xL3si2qAmc

Marlene Hollier

Upcoming Events

November 19, 2019 ~ November meeting date was changed because of Thanksgiving.

December 10, 2019, Christmas Party at Monument Inn. Please make your plans to share our Christmas luncheon with us. Please plan to bring things from the Ronald McDonald Wish List to the Christmas party.

We are having the **LYNCHBURG DINNER PACKAGE**

(Guests select one of the following entrees) – Make that selection when you sign in.

Fisherman's Platter,
Broiled Tilapia Pontchartrain with Pontchartrain Sauce,
Chicken Breast with Sauteed Onions, Mushrooms and Red Wine Sauce,
Grilled 10 oz. Angus Rib-eye Steak

All entrees served with:
Tossed Green Salad
Baked Potato
Homemade Rolls and Cinnamon Rolls

Iced Tea and Hot Coffee

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 \$29 for their meal. AND we did not make any provisions for desserts.

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The members attending the April meeting voted to have an Arkon mount and a Pico projector for the Christmas raffle. These will be 2 separate raffles.

January 12, 2020 ~ Play Day, Russian Tips, with Maria Vela. There may be a small supply list. Maria will furnish the frosting so everyone is working with the same thing. Please bring:

- Spatula
- Smoother
- Two 8" round cakes or two 8" round dummies
- One 6" round cake or one 6" round dummy
- Board to set the cake on
- Russian tips – bring yours if you have them. If not, Maria will have some you can buy. Larry's also sells the Russian tips.

October Meeting

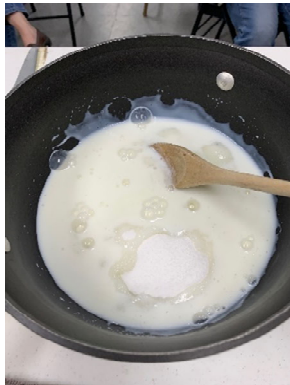
Susan Shannon demonstrated New Orleans Buttermilk Pralines. Here is the recipe:

New Orleans Buttermilk Pralines

Countless thousands of these pralines have been enjoyed by New Orleans natives and eagerly devoured by visitors. Now you can create the very best pralines ever in your own kitchen with this authentic recipe.

2	Cups	(480ml or 400g)	Granulated sugar
1	Teaspoon	(5 ml)	Baking soda
1	Cup	(240ml)	Buttermilk
	Pinch		Salt
2	Tablespoons	(30ml or 28g)	Butter
1	Tablespoon	(15ml)	Light corn syrup
2	Cups	(480ml or 216g)	Pecan halves, roasted

Before you begin, butter a cookie sheet or marble slab. Or butter cupcake pans – recipe will yield about 20 candies, 2-1/2" in diameter. Roast pecans.



Combine sugar, soda, buttermilk and salt in a heavy four-quart (four-liter) saucepan. (Be sure to use a four-quart (four-liter) pan – candy foams up as it heats.) Place over medium heat and stir constantly with a wooden spoon until all sugar crystals are dissolved. Wash down sides of pan with a pastry brush dipped in hot water, then clip on thermometer.

When temperature reaches 210° F (99° C), about five minutes, stir in butter (cut in thin slices), syrup and pecans.

Continue cooking, stirring very frequently, until temperature reaches 236° F (113° C) about 17 minutes.



As the pralines cook, they get darker and darker. Wash down sides of pan twice more during cooking process. Remove from heat.



Beat with a wooden spoon just two or three minutes until mixture begins to thicken. Working quickly, drop by tablespoon into 2-1/2" (6.3 cm) patties on prepared cookie sheet

or slab – or spoon into cupcake pans. If candy thickens too much before you have formed patties, stir in two or three teaspoons of hot water. Cool until firm, about 20 minutes.



Loosen patties from cookie sheet or slab with a spatula, or remove from cupcake pans with tip of knife. Wrap individually in plastic wrap. To store for a month at room temperature, placed wrapped patties in a tightly sealed plastic bag. Yield: about 20 pralines.



Officers

Office	Officer	Email Address	Phone
President	Sue Blume	sblumecakes@hotmail.com	(832) 492-4380
Vice President	Susan Shannon	susshan@gmail.com	(832) 444-0764
Secretary	Margaux Mann	houstonfilmbuff@yahoo.com	(832) 729-2222
Treasurer	Helen Osteen	helen@osteenjewelry.com	(713) 204-3218

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Wish List

Holcombe House



HOUSTON



Kitchen & Cleaning Supplies

- Paper Towels
- Lysol Kitchen Cleaner
- *Bleach Wipes
- Dishwasher Liquid or Powder
- Baby laundry detergent (Dye & Fragrance Free)
- Trash Bags
- Sponges
- Latex-Free Vinyl Gloves
- Toilet Bowl Cleaner
- Gallon Ziploc Freezer Bags

Snacks

- Individually wrapped items:
- Granola Bars
 - Pop-Tarts
 - Crackers
 - Pretzels
 - Bottled water
 - Juice boxes
 - Fruit Snacks
 - Microwave meals (Ramen, Macaroni & Cheese)
 - Tuna & Chicken Lunch Kits
 - Hot Chocolate Packets

Toiletries

New, travel-sized items:

- Deodorant
- Razors
- Shaving Cream
- Travel-size contact solution, contact cases
- Feminine Products
- Tissues

And More

- Gift Cards (Target, Walmart, Movie cards, Kroger, MC/Visa, Amex (no expiration dates)
- Blankets
- Baby Diapers (all sizes)
- Baby Wipes
- White copy paper (8.5 x 11")
- Bulk Dry Cereal

*Most frequently used items

FOR MORE INFORMATION CONTACT:

713-795-3500
mod@rmhhouston.org

Drop off:
1907 Holcombe Boulevard, Houston, TX 77030
Every day 9 AM to 9 PM

Please note that participants under the age of 16 cannot enter the building

Shop our Amazon wish lists online at www.rmhhouston.org/wishlist to have your donation delivered straight to our doorstep!



Houston Cake Club

December 2019

Volume 16 Issue 11

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Newsletter Editor: Helen Osteen, Phone: (713) 204-3218

Meeting is December 10th at 11 AM

**at Monument Inn, 4406 Independence Pkwy S,
LaPorte, TX 77571**

RSVP for Christmas Party

RSVP for the Christmas party. We must give the Monument Inn a count on Friday, December 6th.

Please RSVP to **Helen Osteen** at houstoncakeclub@gmail.com or **text or call (713) 204-3218** if you have not done so already.

I already have RSVP's from Elizabeth Beregszaszy, Sue Blume, Kathy Brinkley, Cindy Cone, Sandy Cook, Yolanda Diaz, Imelda Duran, YaYa Nunez, Helen Osteen, Gina Rios, Susan Shannon, Susan Spence, Elma Vega, Pat Wiener and Suzy Zimmermann.

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President's Message

Hope everyone had a great Thanksgiving. The end of the year is fast approaching and there are still lots of things to do.

The Christmas Party is December 10th. If you plan on attending you need to let Helen know as soon as possible. We have to have a head count by December 5th.

Also January 2020 is just around the corner. Be sure to renew you club dues. Nominations for the new board members will be in January so be sure to be at the meeting to put in your nominations, and the elections will be held February. You can only vote if your dues are paid and in good standing.

I hope everyone has a Merry Christmas and a Happy New Year.

Sue Blume

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.

Remember, we prorate membership only when you first join the club. All renewals are \$30/year.

Article 2, Section 1, Bylaws: "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."

Article 1, Section 3, Bylaws: "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."

Upcoming Events

January 12, 2020 ~ Play Day, Russian Tips, with Maria Vela. There may be a small supply list. Maria will furnish the frosting so everyone is working with the same thing. Please bring:

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Contact **Susan Shannon**, susshan@gmail.com, (832) 444-0764, to sign up.

	Refreshments	Demonstration
November	Celia Diaz; Hermelanda Garcia	Pat Wiener
December	Christmas Party	Christmas Party
January		
February	Larry's Appreciation Lunch	
March	Jennifer Kim	Kathy Brinkley
April	Cindy Cone	
May	Bonnell Templet	
June	Kathy Brinkley	
July		
August	JoeAnne Renteria Susie Jahn	
September		
October	Hermelanda Garcia Celia Diaz	
November	Migdalia Nunez Maria Vela	
December	Christmas Party	Christmas Party

November Meeting

Pat Wiener demonstrated wafer paper. She showed us how to attach a dummy to your cake board with roofing nails.

Pat's supplier for wafer paper is <https://www.ink4cakes.com/>. She finds they are somewhat cheaper than <https://www.icingimages.com/>.



Use a 2" brush to apply piping gel – a nice amount – to the wrong side of the wafer paper.

Wafer paper shrinks a little when it dries.

Apply 1 sheet of paper – line up at the bottom.

Make sure the paper sticks on the edges. It keeps popping loose.

Apply piping gel to the next sheet. Add piping gel to the edge that overlaps, and keep working with it until it attaches.



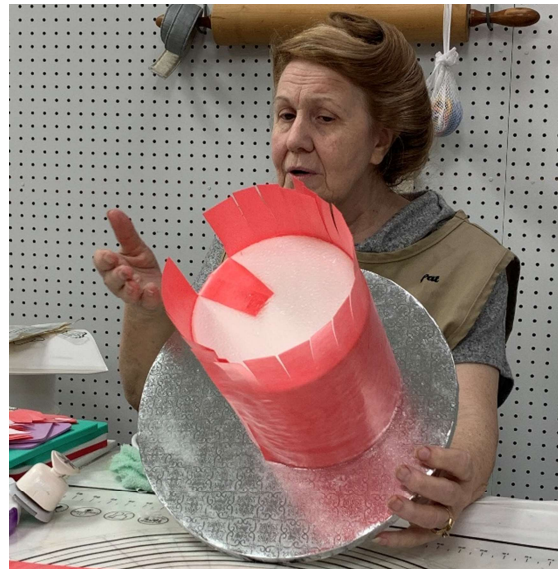


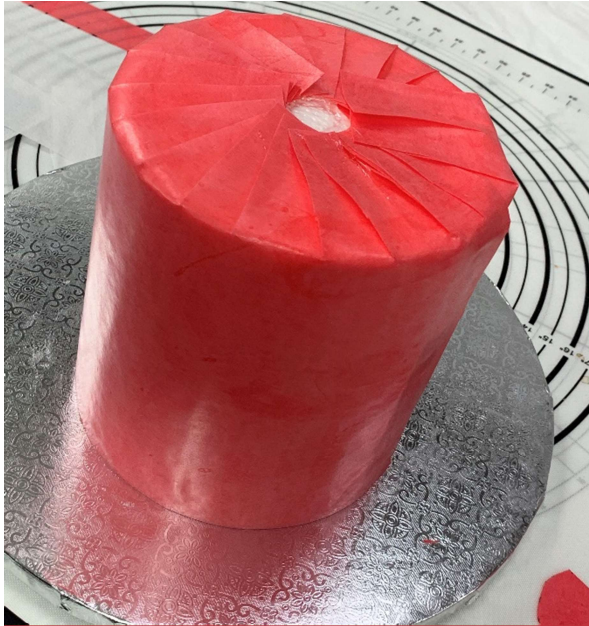
Use scissors to cut down from the top of the sheet to the dummy. Make the cuts 1/2 to 1" apart.

Apply piping gel to the entire top of the cake.

Fold the strip over and lay on top of cake. Use light pressure so piping gel has softened the wafer paper. If you are not careful, you will tear the wafer paper.

You will need to splice a piece to cover the edges where the 2nd sheet overlaps. Do not make those pieces wider than 1".





Once you have folded over all the pieces, the top of your cake will look like this.

You will need something to cover the top. Pat showed us how to make a bow for the purpose.

If you look close, you can see a round piece of wafer paper, and two bow loops attached to it. That round piece is the base for her loop and is the part that covers the center of the cake.

It is really better to make that round piece out of gumpaste, rather than wafer paper.

The bow loops are put together with water, rather than piping gel. These strips were 1" x 5". Put the smooth side of the paper out.

First put on the first loop. Then the next one goes where the tips touch. Do all the outer layer first, then work inside that row.

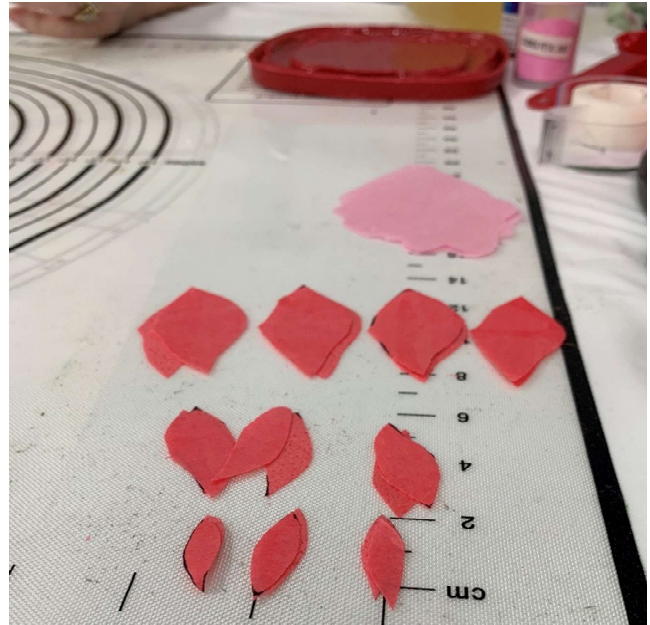


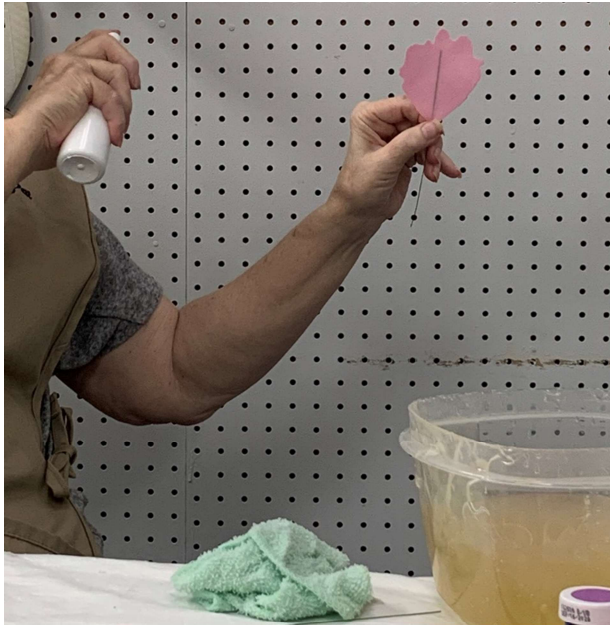


Pat was working on a bow like the one of the top of her cake.

The other 3 bows were made with scraps from other wafer paper projects.

Next Pat worked on a fantasy flower. Fold the paper with the shiny sides together and cut out several petals at once.





Spray both sides of the petal with water.

Then you can shape it with your hand.

OR spray another time or two and it will curl on its own.

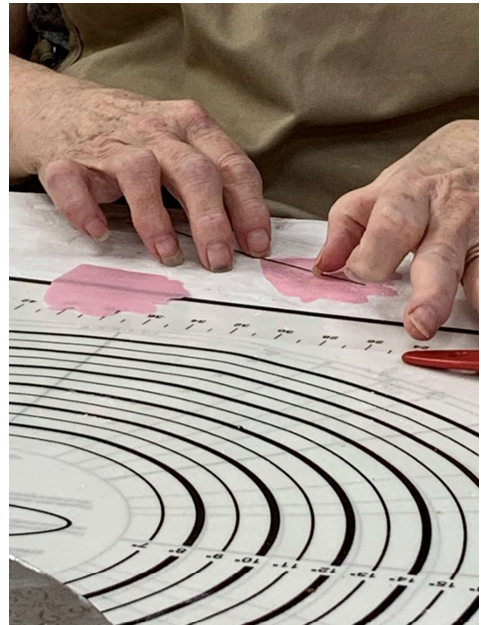
Be careful not to apply too much water when you spray.

Once again, we failed to get a picture of the finished flower.

Apply pipig gel. Lay the wire in the center and apply the second petal.

If you have a heavy, double-sided veiner, you can vein the glued petals.

Here are two fantasy flowers Pat made from wafer paper.





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 - Crackers
 - Pretzels
 - Bottled water
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 - Fruit Snacks
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- Razors
- Shaving Cream
- Travel-size contact solution, contact cases
- Feminine Products
- Tissues

And More

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- Blankets
- Baby Diapers (all sizes)
- Baby Wipes
- White copy paper (8.5 x 11")
- Bulk Dry Cereal

*Most frequently used items

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WAFER PAPER Baby Bootie (mint or Nut cup)

Cut out pattern & trace onto wafer paper. Cut out design so outline does not show. Lightly soften with a mist of water. Gently tuck inward at dotted line, starting with the front, Dampen top of tab, on one side. Pull up front and attach tab under front. Dampen top of tab on other side and again attach to under side of front. Gently pull "Heel" forward and tuck inside each side piece. Lightly dampen between heel & side to attach.

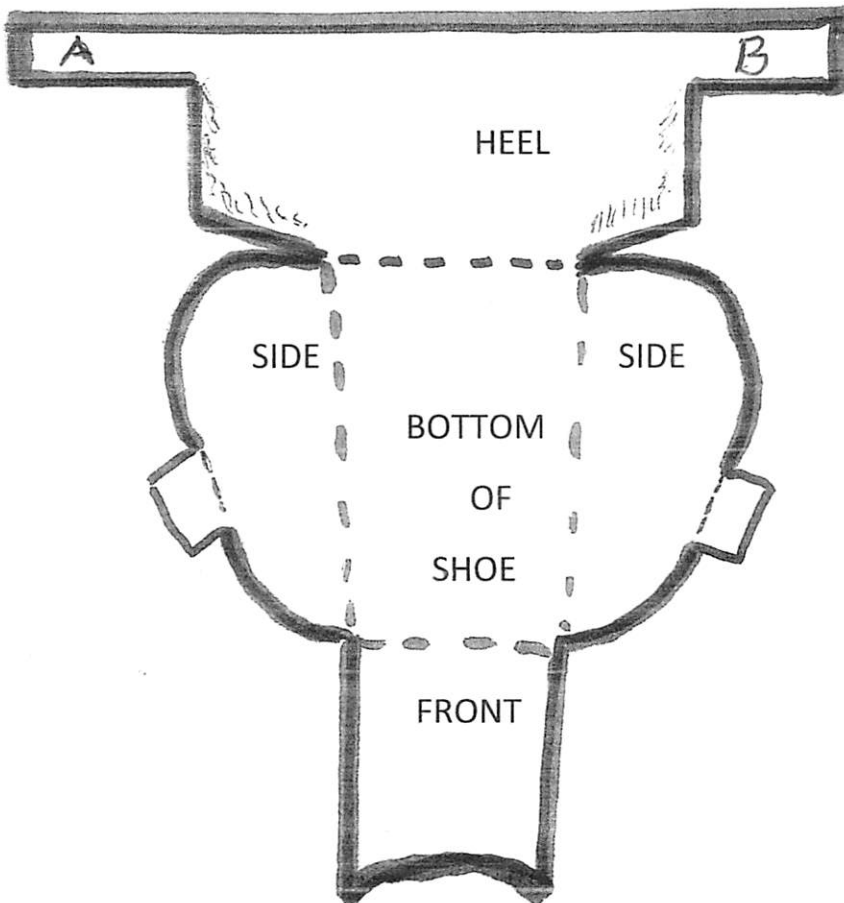
Pull tab A & B to front to form shoe strap. Lightly dampen to hold strap in place.

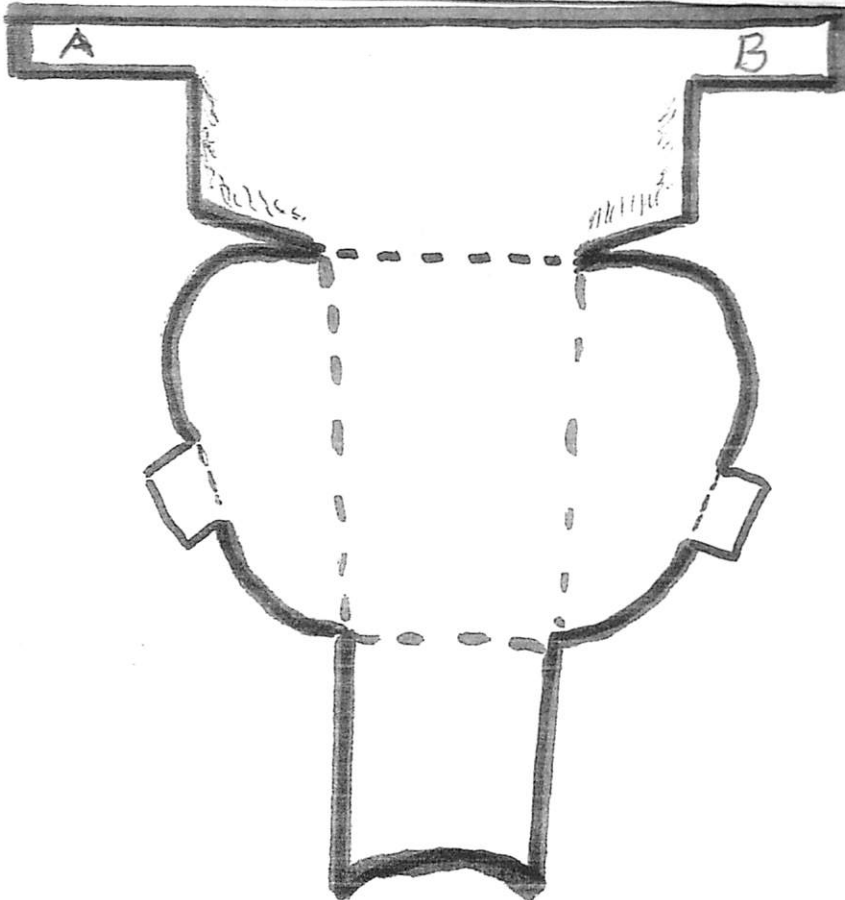
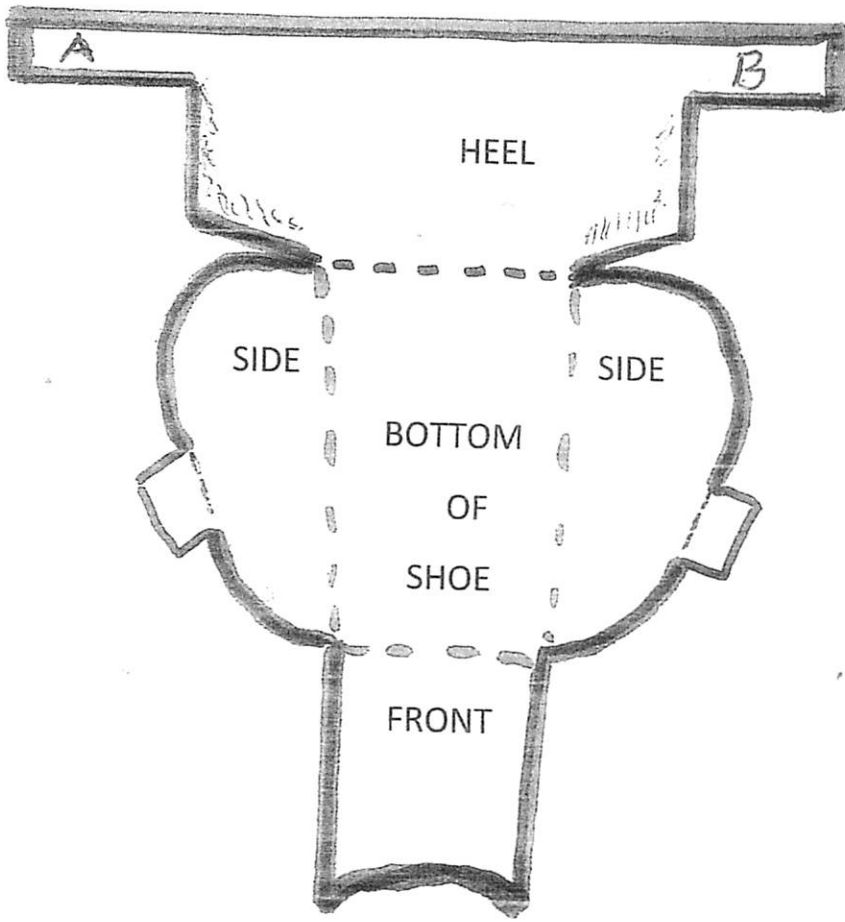
Either side of wafer paper can be the outside of shoe. If wanting to add color with dust use rough side as it holds dry dust better than the smooth side. If wanting a smooth shiny look use the top of the wafer for the outside of the shoe.

When working with wafer paper be careful as it will crack & tear easily. To mist a wafer spritz water in air and run wafer paper or cut out design thru the mist. It may be necessary to do this a couple of times.

I prefer piping gel as my glue but water can be used if used sparingly. As you put each section together hold dampened area for just a few seconds allowing it time to attach.

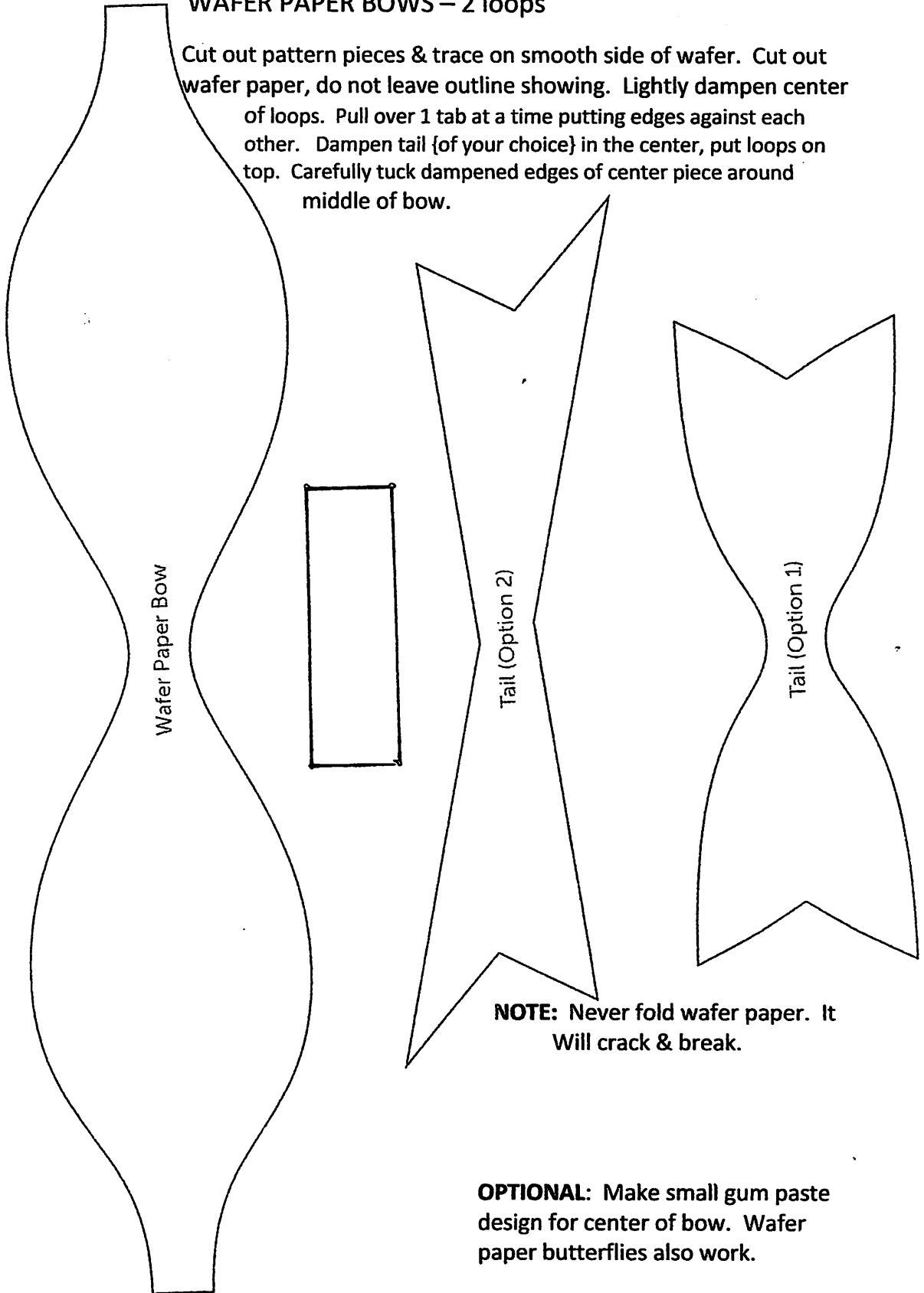
Wafer paper is tasteless but can be eaten.
It is made using potato or rice starch





WAFER PAPER BOWS – 2 loops

Cut out pattern pieces & trace on smooth side of wafer. Cut out wafer paper, do not leave outline showing. Lightly dampen center of loops. Pull over 1 tab at a time putting edges against each other. Dampen tail {of your choice} in the center, put loops on top. Carefully tuck dampened edges of center piece around middle of bow.



NOTE: Never fold wafer paper. It will crack & break.

OPTIONAL: Make small gum paste design for center of bow. Wafer paper butterflies also work.

WAFER PAPER ROUND BOWS

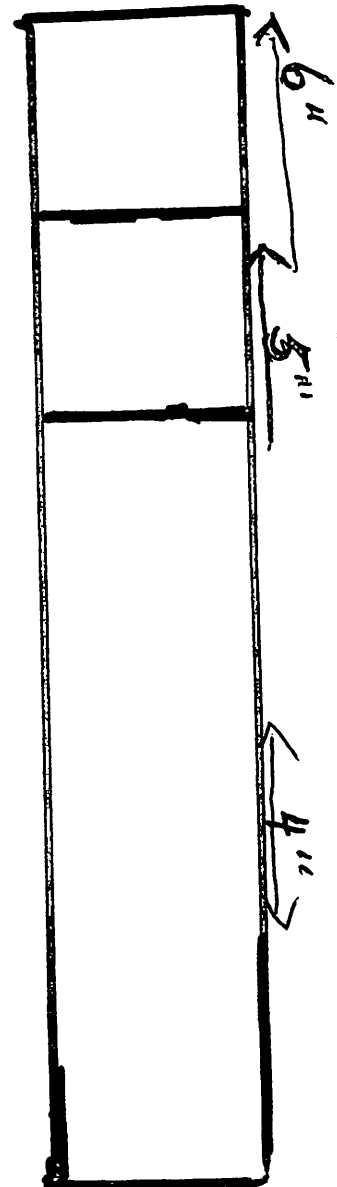
Cut stipe 1" wide by 4, 5 or 6 inches in length (depends on size of bow you want. The number of strips needed depends on how full you want the bow to be. I recommend 12 to 18 strips. I normally cut 18 strips to make sure I have enough & do not have to stop and cut more as I am putting the bow together.

NOTE The larger the bow the more strips you will need. If making a bow with strips longer than 6 inches you will need approximately 24 strips or more.

Dampen 1 edge of one strip with piping gel & gently attach the 2 ends together. Hold for a moment letting the ends attach to each other. This should give you a soft loop.

Cut gum paste circle and dampen top with piping gel. Trim edges of each loop to a < shape. Place as close as possible to each other going around outer edge of circle. Inset next row of loops approx. 1/4 inch & loops will stand slightly more upright. Continue adding rows of loops working to the center, ending with 1 or 2 loops in the center.

Gum paste circle will usually be 2" or larger. Roll to 1/4" thickness and let dry before using. Once loops have been attached try to let bow dry for 30 minutes or longer. This will help the loops not to tear where they are attached to the circle. Do not use a circle made of wafer paper. It will buckle and change shape when adding piping gel & your bow will never have the correct shape. If you have trouble with the first loop making a soft smooth curve, mist the strips before pulling edges together. Wafer paper dries with time and dry humidity.



Wafer Paper Flowers (Fantasy flower)

Use small stamens (color of your choice)

Use quantity of stamens for the effect you want to create in the center.

Use a 22 gauge wire & curve to make a hook. Fold stamens in half & pull up the hook, on end of wire. Close wire & twist to hold the stamens on tightly. Wrap end of wire & stamens with ½ width floral tape.

Trace pattern & cut 2 pieces for each petal. Cover one side with thin coat of piping gel. Lay 24 gauge wire in center, add matching petal. Press together. Trim edge if needed so both sides look exactly alike.

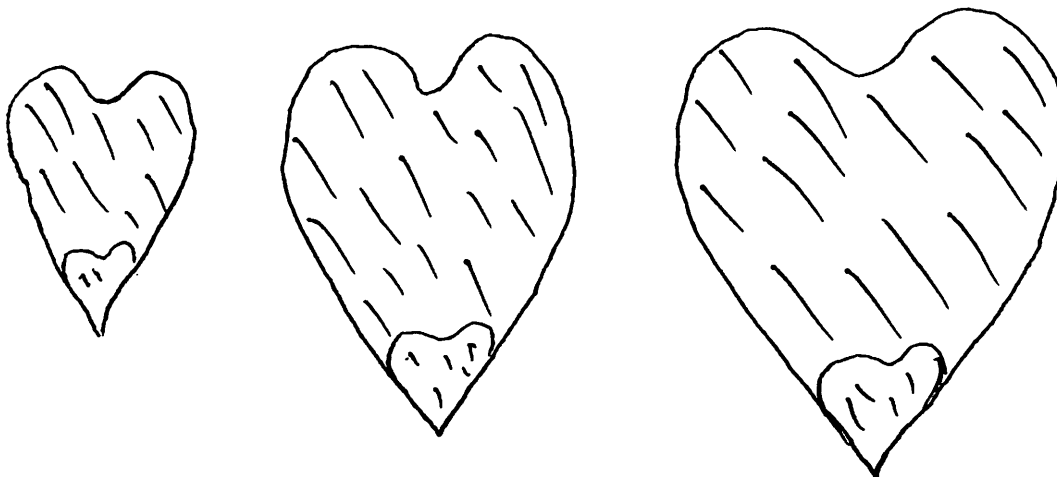
OPTIONAL: Lay on veiner & press to create veins. Be careful to not press hard in middle or wire will tear the wafer. Double sided veiners work great. Single sided veiners can be used. Press against the wafer with a small thin sponge to vein what will be the front of petal. If using a single sided veiner be sure to lay all of the petals on the veiner the same direction.

Use the side of a toothpick if you do not have a veiner. Be careful to not use the point as it will tear the wafer.

If wafer is dry and wants to crack lightly mist with water. This will make the petal pliable to put together. Once finished veining spritz petal lightly for it to curl and create a more natural looking petal. You can also dampen the edges a little heavier for more curl or take a thin skewer and curl edges to create the look you want. Let Dry then dust to create the effect you want.

Tape 3 small petals around your stamen center, then tape 3 medium petals offset between each 2 of the small petals. 3rd row will be 5 larger petals spaced evenly around bottom.

LARGER FLOWER: Add 7 of the Largest petal below the 5 petals.



Poppy

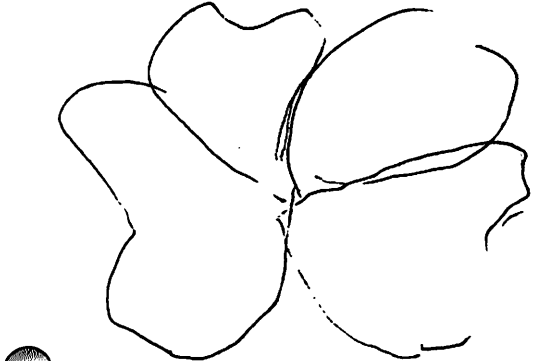
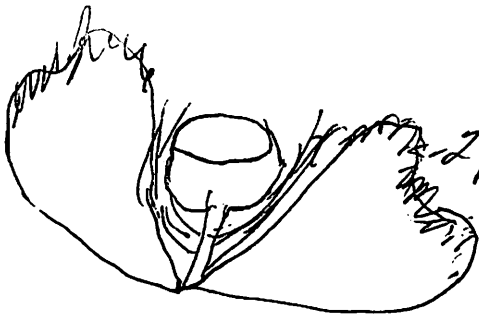
Use red Wafer paper or White paper and dust with couple dark shades of red dusting powders.

With large English pea size piece of gum paste (avocado green) shape to look like a balloon. Slightly flatten top. Use thin pallet knife, toothpick etc to create lines from the base of the gum paste to top. Space lines fairly close. Tape large cluster of black stamens around base of center. Need small seed heads on stamens. Spread stamens around the center. They should stand slightly taller than the gum paste center. Add a few dusted areas on the green gum paste with black dust.

A poppy will have 4 or 6 petals.

Tape 2 petals across from each other curving around the flower center, Add 4 petals below the two petals. These petals also curve slightly upward.

Most Poppies have 4 petals. Tape the 4 together around the gum paste center with the center completely showing . Dust creating a shaded red flower.



2 petals Curved Around Center

4 Petals on Center