



# Houston Cake Club

## February 2021

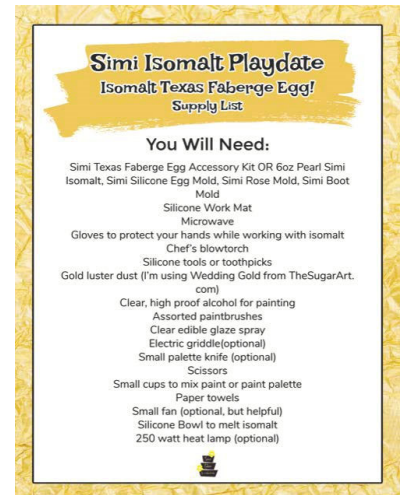
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**Newsletter Editor:** Helen Osteen, Phone: (713) 204-3218

## Meeting is February 23<sup>rd</sup> at 10 AM through Zoom

**Sidney Galpern will be conducting a hands-on demo on Zoom.** Sidney will teach us how to make a 3D Texas style Easter Egg. If you would like to participate in the hands-on demo, you can order the kit from Sidney, and will need to order it before February 16<sup>th</sup>. There is a link to go on and order on the flyer. You may watch the demo without charge.



Create this elegantly Texan themed Faberge/Easter Egg panorama in our fun online workshop! Cast, pull, hand sculpted entirely out of isomalt for a beautiful centerpiece or cake topper.

The kit contains 6 ounces Pearl Simi Isomalt, Oval Egg Silicone Cocoa Bomb Mold, Silicone Cowboy Boot Mold, and the Small Silicone Rose Mold. Kit + workshop \$24.99 and \$5.99 shipping. Order by Feb 16 noon to receive your kit in time for the workshop.

Register here [https://simi-cakes-and-confections.square.site/product/members-only-houston-cake-club-zoom-kit/1084?cp=true&sa=false&sbp=false&q=false&category\\_id=15](https://simi-cakes-and-confections.square.site/product/members-only-houston-cake-club-zoom-kit/1084?cp=true&sa=false&sbp=false&q=false&category_id=15)

We have decided to allow non-members to attend the workshop with the understanding that they will not receive the discounted rate of \$24.99 for the kit. That discount only applies to Houston Cake Club members.

## President's Message

I would like to remind everyone to pay your club dues; this will be the last newsletter you will receive until they are paid. Please tell your cake friends and family about our club and ask them to join our club. We now do zoom meeting and have demos on zoom, if anyone is interested in or know of anyone interested in doing a zoom demo please let Susan Shannon, Helen Osteen or myself know and we will get them on schedule.

We are asking everyone to share any new techniques and or ideas they have seen or been playing with for cakes, cookies, candies or whatever new trick or tip you have. Let's make this a fun club. This is your club.

Hope all is well and blessed.

*Sue Blume*

## March Hands-on by Mariana Lopez



### **Mariana will conduct a hands-on demo on Zoom.**

This is the project Mariana wants to do. Sweet Nations can send kits to work on for \$30.00 including shipping. That includes the cookie recipe along with the manual. You can still use the silicon mold Sidney is using for February.

Or you can view the demo without purchasing the kit.

## April Hands-on by Helen Osteen & Sue Blume

**Marzipan hands-on, hand modelling vegetables.** We will send you the recipe and you can make your marzipan before the meeting. Pictured

- Carrots
- Turnips
- Sugar snaps
- Artichokes
- Pumpkins
- Cauliflower
- Sweet peas (in the pod and shelled)
- Baking potatoes
- Eggplant
- New potatoes
- Corn on the Cob



## Monthly Demos

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

	<b>Demonstrations</b>
February	Sidney Galpern - 3D Texas style Easter Egg – HANDS ON
March	Mariana Lopez – Easter Cake Topper – HANDS ON
April	Sue Blume & Helen Osteen – Marzipan Fruits Pixies
May	
June	
July	
August	
September	
October	
November	
December	

Now this list looks mighty pitiful. Since we aren't having physical meetings, no list has been passed around. And we didn't get anybody signed up at the Christmas party. Please either email Susan Shannon or give her a call and let her know which month you can demo and what you will show us.

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

## Membership Dues

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

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."

This will be your last newsletter if your dues are not paid.

## Upcoming Events

**Cancelled February 7, 2021 ~ ICES Area IV, Day of Sharing**, Angel Oaks Events, 314-A Pruitt Rd, Spring TX 77380, 8:30 to 4:00 pm.

**Cancelled May 2, 2021 ~ Texas ICES, Area II**, will have a Day of Sharing at the Hilton Garden Inn Dallas/Richardson, 1001 W President George Bush Hwy, Richardson, TX 75080.

### **September 12, 2021 ~ Cake Decorating Extravaganza**

**February 6, 2022 ~ ICES Area IV, Day of Sharing**, Angel Oaks Events, 314-A Pruitt Rd, Spring TX 77380, 8:30 to 4:00 pm. A light lunch is furnished. Registration: ICES Member - \$35; nonmembers - \$45. Take advantage of the early registration. At the door, ICES members will pay \$45, and nonmembers \$55.

**?? date 2022 ~ Texas ICES, Area II**, will have a Day of Sharing at the Hilton Garden Inn Dallas/Richardson, 1001 W President George Bush Hwy, Richardson, TX 75080. Stay tuned for details and how to book our special \$89 room rate.

## Officers

<b>Office</b>	<b>Officer</b>	<b>Email Address</b>	<b>Phone</b>
President	Sue Blume	<a href="mailto:sblumecakes@hotmail.com">sblumecakes@hotmail.com</a>	(832) 492-4380
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Treasurer	Helen Osteen	<a href="mailto:helen@osteenjewelry.com">helen@osteenjewelry.com</a>	(713) 204-3218

## Benefits

Your membership comes with a discount card. Here are some examples of Houston Cake Club sponsored events:

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

You must be a member 6 months BEFORE a class starts to be eligible for the member rate. New member rate for classes is based on teacher cost + lunch, and is available to members as soon as they join.

This discount card is honored at:

- Cake Craft Shoppe in Sugar Land, TX <http://www.cakecraftshoppe.com/>
- Cake Supply World in Houston, TX <http://cakesupplyworld.com/>
- Fiesta Baking Supplies in Houston, TX <http://www.fiestabakingsupplies.com/>
- Larry's Arts & Crafts in Pasadena, TX <http://www.larrysartsandcrafts.com/>
- Over the Top Cake Supply, 453 Sawdust Rd., The Woodlands, TX 77380, phone: (832) 458-0995; [www.overthetopcakesupplies.com/thewoodlands](http://www.overthetopcakesupplies.com/thewoodlands)
- Smart Lace Décor in Houston, TX <http://smartlacedecor.com/>
- Sweet Nation, 12440 Oxford Park Dr Suite C-101, Houston TX 77082. Phone: (832) 942-9109 -- Jessie Lopez and Mariana Beltran. <https://www.facebook.com/SweetNationCo/>

## Salted Carmel Cappuccino Cheesecake

### Ingredients

- 1 package (9 ounces) chocolate wafers
- 1 cup (6 ounces) semisweet chocolate chips
- 1/2 cup packed brown sugar
- 2 tablespoons instant espresso powder
- 1/8 teaspoon ground nutmeg
- 1/2 cup butter, melted
- **FILLING:**
- 3 packages (8 ounces each) cream cheese, softened
- 1 cup packed brown sugar
- 1/2 cup sour cream
- 1/4 cup Kahlua (coffee liqueur)
- 2 tablespoons all-purpose flour
- 2 tablespoons instant espresso powder
- 4 large eggs, lightly beaten
- **TOPPING:**
- 1/2 cup hot caramel ice cream topping
- 1/2 teaspoon coarse sea salt

## Directions

Preheat oven to 350°. Place a greased 9-in. springform pan on a double thickness of heavy-duty foil (about 18 in. square). Securely wrap foil around pan.

Place the first five ingredients in a food processor; cover and pulse until fine crumbs form. Gradually add melted butter, pulsing until combined. Press mixture onto the bottom and 2 in. up sides of prepared pan.

In a large bowl, beat cream cheese and brown sugar until smooth. Beat in sour cream, Kahlua, flour and espresso powder. Add eggs; beat on low speed just until blended. Pour into crust. Place springform pan in a larger baking pan; add 1 in. of hot water to larger pan.

Bake 55-65 minutes or until center is just set and top appears dull. Remove springform pan from water bath; remove foil. Cool cheesecake on a wire rack 10 minutes; loosen sides from pan with a knife. Cool 1 hour longer. Refrigerate overnight, covering when completely cooled.

Pour caramel topping over cheesecake. Refrigerate at least 15 minutes. Remove rim from pan. Sprinkle with sea salt just before serving.

## Test Kitchen tips

- Don't skip the water bath! This helps create a gentle cooking environment and prevents cracks from forming.
- Styling tip: For a mirror-smooth finish on cheesecakes, be very gentle when stirring in eggs. You can also tap the filled pan gently on a firm surface a few times and pop any bubbles that rise to the top before baking.

## Nutrition Facts

1 slice: 618 calories, 38g fat (22g saturated fat), 160mg cholesterol, 530mg sodium, 64g carbohydrate (42g sugars, 2g fiber), 9g protein.

*Originally published as Salted Caramel Cappuccino Cheesecake in Taste of Home April/May 2012*