



# *Contra Costa Cake & Sugar Art Society (CCCSAS)*

*Vol. 2, Issue 8, August 2007*

## *Contra Costa Cake & Sugar Art Society Annual Meeting, BBQ & Pot-Luck in Sandy Burns Back yard in Concord*

You must RSVP to this one as we need to know how many Hamburgers to grill. It is also a Pot-Luck, so bring your favorite picnic dish to share with everyone.

Please let us know when you RSVP if you would you like a beef hamburger or a Boca veggie burger and what dish you are bringing.

You will receive directions to Sandy's when you RSVP. Directions will not be on the web site. RSVP on or before Tuesday Aug 7th by email to Tracy at [info@contracostacakeclub.org](mailto:info@contracostacakeclub.org) or call (925) 932-0436

This is an important meeting as we will be updating our By-Laws and voting in new Board members, but mainly it will be a relaxing meeting where we can share our latest sugar achievements and enjoy each other's company!

Tracy Wirta & Lisa Summerlin will show pictures from their latest teaching trip to Honduras. Come just to see the 18 tier wedding cake made in a gang prison!

**CCCSAS Members eat free**

**Non-members - \$5.00 per person**  
Hamburgers, Veggie Burgers with all the fixings, chips & drinks are supplied by CCCSAS. Pot-luck dishes will add to the goodies, so please be sure to bring something to share.

**Food with drinks will be available for \$5.00 per person and of course we will have our raffle!**

### Meeting Info

**WHEN:** Thurs. August 9, 2007 - 7:00 pm to 9:00 pm

**WHERE:** Sandy Burns Back yard in Concord

**RSVP & Information:** with Tracy Wirta (925) 932-0436

This is my business phone, Bay Hill Design, please leave a message

OR Email: [info@contracostacakeclub.org](mailto:info@contracostacakeclub.org)

**Visit Our Web Site at:  
WWW.CONTRACOSTACAKECLUB.ORG**

### Board Members

President – Tracy Wirta

First Vice President - Ellie Constant

Second Vice President – Patti Rivard

Secretary – Cindy Variz

Treasurer – Kenia Alfaro

Historian – Christie Ozorio and Patti Rivard

Newsletter – Patti Rivard

Web Master – Kimberly Jennery

CCCSAS Cake Show Chairperson – Sandy Burns

## **Fun Flowers (using Fondant or Gum Paste)**

(www.thepartyworks.com)



Make one full-bloom yellow blossom, two solid rose blossoms and one yellow/rose blossom as follows:

Roll out tinted fondant OR gum paste and cut blossoms using second smallest (2 1/2 in.) blossom cookie cutter. For full-bloom yellow blossom, this will be bottom row of petals; cut top row using smallest (1 1/2 in.) blossom cookie cutter. Using craft knife, cut between all petal divisions to 3/4 in. deep.

Place flowers on foam and use ball tool from confectionery tool set to thin and fan out petals. Let dry in cornstarch-dusted Mini Ball Pan.

For full-bloom yellow blossom, attach top and bottom rows of petals with brush dipped in water. For centers of solid rose and full-bloom blossoms, cut a 5/8 in. wide x 5 in. long strip of tinted fondant or gum paste. Roll up strip in four complete turns, pinching at bottom and trimming excess with each turn. For center of Flower #3, roll a 3/4 in. of rose-tinted fondant or gum paste. Attach centers to flowers with fondant or gum paste.

Using royal icing, pipe tip 2 swirls on solid rose petals and center of yellow/rose blossom.

Using fondant or gum paste, attach centers to flowers and flowers to wire wrapped in florist tape.



## **Emergency Substitutions**

<b>For</b>	<b>Use</b>
1 tbs cornstarch (for thickening)	2 tbs flour (approximately)
1 whole egg	2 egg yolks plus 1 tbs water (in cookies, etc.) or 2 egg yolks (in custards and such mixtures)
1 cup fresh sweet milk	1/2 cup evaporated milk plus 1/2 cup water or powered milk plus water (directions on pkg) or 1 cup sour milk/buttermilk plus 1/2 tsp soda (decrease baking powder by 2 tsp if

using sour milk)  
 1 tbs lemon juice  
 or vinegar plus  
 enough fresh  
 sweet milk to  
 make 1 cup

1 cup sour milk or  
 buttermilk

1 sq. unsweetened  
 chocolate (1 oz.)

1 cup honey

3 tbs cocoa plus  
 1/2 cup shortening

3/4 cup sugar plus  
 1/4 cup liquid



## Recipes

### **Toffee Popcorn Crunch**

#### **Ingredients:**

8 cups popped popcorn

3/4 cup whole almonds or slivered almonds

1-1/3 cups (8 oz. pkg.) HEATH BITS 'O BRICKLE Toffee Bits

1/2 cup light corn syrup

#### **Directions:**

1. Heat oven to 275°F. Grease large roasting pan (OR two 13x9x2-inch baking pans). Place popcorn and almonds in prepared pan.

2. Combine toffee bits and corn syrup in heavy medium saucepan. Cook over medium heat, stirring constantly, until

toffee is melted (about 12 minutes). Pour over popcorn mixture; stir until evenly coated.

3. Bake 30 minutes, stirring frequently. Remove from oven; stir every 2 minutes until slightly cooled. Cool completely. Store in tightly covered container in cool, dry place. About 1 pound popcorn.

NOTE: For best results, do NOT double this recipe.



### **BASEBALL CAP CUPCAKES**

Preparation time: **45 min** baking time: **20 min**

Yield: **8 cupcakes**

#### **Cupcake Ingredients:**

1 cup sugar  
 2/3 cup [LAND O LAKES® Butter](#), softened  
 1 tablespoon vanilla  
 3 eggs  
 1 1/4 cups all-purpose flour  
 1/2 cup miniature semi-sweet chocolate chips

#### **Frosting Ingredients:**

4 cups powdered sugar  
 2/3 cup [LAND O LAKES® Butter](#), softened  
 3 to 5 tablespoons milk  
 Food color

#### **Garnish Ingredients:**

Candy-coated milk chocolate pieces  
 Colored construction paper

Heat oven to 350°F. Combine sugar, 2/3 cup butter and vanilla in large mixer bowl. Beat at low speed, scraping bowl often, until light and fluffy (1 to 2 minutes). Continue beating, adding eggs one at a time, until creamy (1 to 2 minutes). Stir in all remaining cupcake ingredients by hand.

Pour into 8 greased and floured 6-ounce custard cups. Place custard cups on 15x10x1-inch jelly roll pan. Bake for 20 to 25 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes. Remove from cups; cool completely.

Combine all frosting ingredients **except** food color in large mixer bowl. Beat at medium speed, scraping bowl often, until smooth and creamy (1 to 2 minutes). **Reserve 1/2 cup frosting.**

Divide remaining frosting into small bowls for as many colors as desired. Stir 1 to 2 drops food color into each bowl; mix well. If necessary, cut top of cupcakes off so surface is flat; place flat-side down. Frost rounded side of each cupcake; smooth frosting.

Fit pastry bag with small hole decorator tip; fill with white frosting. Starting at center top of cupcake pipe 5 radiating lines over top and down sides of cake (to look like seams in baseball cap). Place 1 candy-coated chocolate piece at center top.

Cut front hat pieces (brims) from construction paper; write names on brims, if desired. Place 1/2 inch of hat brims under each cupcake, forming hats. Place cupcakes on individual serving plates.

**TIP:** Batter can be baked in greased and floured 12-cup muffin pan. 12 cupcakes



## BRANDIED APPLE CHEESECAKE CAKE

Preparation time: **25 min** Baking time: **45 min**

Yield: **16 servings**

### Cake Ingredients:

- 1 (18.25-ounce) package yellow cake mix
- 1 cup apple cider **or** apple juice
- 1/2 cup [LAND O LAKES® Sour Cream](#)
- 1 (3-ounce) package cream cheese, softened
- 3 eggs
- 1 tablespoon lemon juice
- 1/2 teaspoon brandy flavoring\*
- 2 medium (1 1/2 cups) apples, peeled, chopped

### Glaze Ingredients:

- 3/4 cup powdered sugar
- 1 tablespoon [LAND O LAKES® Butter](#), melted
- 1/4 teaspoon brandy flavoring **or** vanilla
- 1 to 2 tablespoons apple cider **or** apple juice

Heat oven to 350°F. Grease and flour 12-cup Bundt® pan.

Combine all cake ingredients **except** apples in large bowl. Beat at low speed, scraping bowl often, 2 minutes. Increase speed to medium; beat 2 minutes or until well mixed. Stir in apples. Pour batter into prepared pan.

Bake for 45 to 50 minutes or until toothpick inserted near center comes out clean. Cool on wire rack 15 minutes. Loosen cake edges with knife. Invert onto serving plate; cool

completely.

Meanwhile, combine all glaze ingredients **except** apple cider in small bowl. Stir in enough apple cider for desired glazing consistency. Drizzle over cooled cake.

\*Substitute 1 tablespoon brandy.

**Recipe Tip**

This cake stays moist and actually develops more apple flavor a day after baking. To store cake for a longer period, wrap unglazed cake in plastic food wrap. Place in freezer container with tight-fitting lid; freeze for up to 2 months. Glaze thawed cake as directed.

**Recipe Tip**

Apple cider is raw apple juice that has not been filtered. It contains small amounts of apple pulp and is brown and cloudy. It is highly perishable and must be refrigerated. Apple juice results when apple cider is filtered to remove solids and is pasteurized. It has a longer shelf life than apple cider.



**Local Classes**

**American Cake Decorating I ~ Linda \$130**  
Sep 18 - Oct 9 6:30pm - 9pm

**American Cake Decorating II ~ Linda \$130**  
Oct 23 - Nov 13 6:30pm - 9pm

**ACD Redux ~ Linda \$90**

Aug 11 9am - 4pm

**ACD Supply List:** Tips # 3, 6, 18, 21, 48, 69, 101, 104, 133 & 352; 2 small couplers; #7 flower nail; a pair of small sharp scissors (eg. cuticle scissors); 10" or 12" pastry bag; parchment triangles; 10" or 12" disposable pastry bags; basic food colors; 6" straight metal spatula. Optional: turntable.

Ready made kits are available for \$50; request a kit to be reserved for you when you enroll.

**Gum Paste Modeling ~ Linda \$90**

Aug 16 6pm - 9pm

**Gum Paste Flowers I ~ Linda \$90**

Oct 17 6pm - 10pm

**Working with Rolled Fondant ~ Linda \$90**

Jul 14 9am - 2pm

**Rolled Fondant & Gum Paste Flowers ~ Linda \$170**

Sep 22 (lunch included) 9am - 4pm

**Novelty Cakes ~ Richard \$90**

Jul 31 ~ Deepdish Pizza Cake 6pm - 9pm

Aug 28 ~ Teapot Cake 6pm - 9pm

**Topsy Turvy Cake ~ Richard \$90**

Jul 17 6pm - 9pm

Aug 25 9am - 12pm **Croissants ~ Richard \$70**  
Sep 15 9am - 12pm

**Whimsical Cupcakes ~ Richard \$70**

Jul 26 6pm - 8pm  
Aug 21 6pm - 8pm

Sep 6 6pm - 9pm

**Eclairs & Cream Puffs ~ Richard \$70**

**Building Tiered Cakes ~ Mitchell \$90**

Aug 7 6pm - 9pm

Oct 11 6pm - 9pm

**Petit Fours ~ Richard \$70**

**C is for Cookie I : Bars & the Basics ~ Mitchell \$70**  
Register for all 3 classes in this series for just \$180!

6pm - 9pm

Sep 12 6pm - 9pm

Aug 14 6pm - 9pm

### **CHOCOLATE & CANDY**

**C is for Cookie II : Let's Get Rolling! ~ Linda \$70**  
Register for all 3 classes in this series for just \$180!

**Tempering Chocolate ~ Mitchell \$70**

Sep 26 6pm - 9pm

Jul 21 9am - 12pm  
Oct 6 9am - 12pm

**C is for Cookie III : Gussy It Up! ~ Linda \$70**

**Truffles ~ Linda \$70**

Oct 10 6pm - 9pm

Jul 28 9am - 12pm

**Chocolate Enameling ~ Linda \$70**

### **BAKING**

**A Layer Cake To Die For ~ Mitchell \$70**

Jul 18 6pm - 9pm

Sep 20: Chocolate Cake 6pm - 9pm

**Candy I ~ Mitchell \$70**

Register for all 3 classes in this series for just \$180!

**Tarts & Pies ~ Mitchell \$70**

Sep 29 9am - 12pm

Nov 1 6pm - 9pm

**Candy II ~ Linda \$70**

Register for all 3 classes in this series for just \$180!

Oct 20 6pm - 9pm

**Candy III ~ Linda \$70**

. Register for all 3 classes in this series for just \$180!

Nov 3

9am - 12pm



**Upcoming events and contests**

September 2, 2007 – California Cake Club's Cake Cruise 2007 to Alaska on the MS Noordam from Seattle, WA. See [www.cacakeclub.org](http://www.cacakeclub.org) for information

**North Carolina Cake Show and Competition** Saturday, September 29, 2007 at Carolina Place Mall, Pineville, NC. Show rules, registration forms and other information will be available soon on our website at <http://www.angelfire.com/nc3/ncices/cakeshow>. For rules and registration forms by mail, please send a SASE to Penny Cunningham 6114 Yellowwood Road, Charlotte, NC 28210



**CCCSAS Contact Information:**

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