



Contra Costa Cake & Sugar Art Society (CCCSAS)

Vol. 2, Issue 7, July 2007

Demonstration by Cris Gonzales.

Decorating with Chocolate

“CCCSAS member Cris Gonzales is amazing with melted chocolate and she is willing to share her gift with you.

Last month Cris and her two daughters saved my behind by helping to make 600 Petite Fours for a charity event. Cris single handedly decorated 300 of the Petite Fours with beautiful melted chocolate swirls of decoration! It was inspiring to watch her work, so I asked her to do a demo for us at this month's meeting... “Tracy Wirta. CCCSAS President



Join us to watch a master at work and get ideas for decorating your own treats with chocolate. Maybe you can even give it a try!

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



Meeting Info

WHEN: Thurs. July 12, 2007 – 7:00 pm to 9:00 pm

WHERE: Shirley Wilson’s Condo Social Hall - 4692 Melody Drive, Concord 94521
See Directions on the web site

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

Visit Our Web Site at:

WWW.CONTRACOSTACAKECLUB.ORG

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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

For	Use
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

1 cup sour milk or buttermilk

1 sq. unsweetened chocolate (1 oz.)

1 cup honey

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

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

Newsletter Editor: Patti Rivard
PRbrat@aol.com

Candy III ~ Linda \$70

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Nov 3

9am - 12pm



Upcoming events and contests

July 26 – 29, 2007 ICES Convention
Omaha, NE www.ices.org

September 2, 2007 – California Cake
Club's Cake Cruise 2007 to Alaska on
the MS Noordam from Seattle, WA.
See 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/ca
keshow](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:

Web Site: www.contracostacakeclub.org

Email: info@contracostacakeclub.org

President: Tracy Wirta

Phone: (925) 932-0436

wiltonwithtracy@pacbell.net