



Contra Costa Cake & Sugar Art Society (CCCSAS)

Vol. 2, Issue 6, June 2007

Round Robin Learning Stations – Hands-on Meeting

At this Hands-on meeting you visit four work stations and learn to make fun goodies to take home! You will be in small groups and spend 20 minutes at each station. At the end of the time you will move to the next station until everyone has been to all four stations.

Station One:

Linda Moreno leads you in making little pulled flowers from Gum Paste

Station Two:

Cindy Variz challenges you to a surprise task. You will need what you make at this station for station three!

Station Three:

Tracy Wirta walks you through making lovely color-flow butterflies

Station Four:

Jennifer Cazares shows you how to make one of those cute Sesame Street cupcakes that she entered in the show last month

All supplies are provided by the club to club members FREE!

Non-members pay \$5.00 to participate in or to even watch this event.

Remember: Membership has its privileges!

* Do bring a box to carry your goodies home *

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

Meeting Info

WHEN: Thurs. June 7, 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

Board Members

President – Tracy Wirta

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Secretary – Cindy Variz

Treasurer – Kenia Alfaro

Historian – Patti Rivard and Shirley Wilson

Newsletter – Patti Rivard

Web Master – Jeff Clark

CCCSAS Cake Show Chairperson – Sandy Burns

Results from our May 3rd Cake Show



A Message From Your President Tracy Wirta

Category: Sugar Art
Division: Amateur

First Place: Cindy Variz - Sugar tea set



Second Place: None
Third Place: None

Cake Decorating Missionaries Left to right: Dede Reed, Chicago, IL, Claudia Hurt, Corpus Christie, TX, Tracy Wirta, Walnut Creek, CA and Lisa Summerlin, Lafayette, CA (fellow CCCSAS member) and one of their students "Brash"

Hi Everyone,

Due to my very recent return from Honduras I didn't get "A Message From Your President" written for this month.

I promise you an amazing message next month. It will include photos of the 18 tier wedding cake we helped the boys in the 18th Street gang prison create!! You won't believe it!

All my best, Tracy

Division: Intermediate

First Place: Rowena Masiglat-Valerio – Baby clothes cookies



Second Place: None
Third Place: None

Division: Advanced
First Place: None
Second Place: None

Third Place: None

Division: Professional

First Place: Shirley Wilson –
Gum paste orchids



Second Place: Jennifer Cazares
– Decorated cookies



Third Place: Tracy Wirta –
Tiffany box petit fours



Category: Cake
Division: Amateur

First Place: Stacy Lopez – Fantasy
flower cake



Second Place: Andrea Hicks –
Coach handbag cake



Third Place: Tara Maiden – Beanie
hat cake



Division: Intermediate

First Place: Susan Prince –
Garden cake



First Place: Shirley Wilson –
Faberge egg cake



Second Place: Sandy Burns



Second Place: Linda Moreno –
Rose & Petal covered cake



Third Place:

Division: Advanced

First Place: None

Second Place: None

Third Place: None

Third Place: Tracy Wirta – Topesy
Turvey cake



Division: Professional

BEST OF SHOW

Shirley Wilson – Gum Paste Orchids



Recipes

Cappuccino Pound Cake

3/4 Cup Oil
1/2 Cup Honey
1 Cup Sugar
4 Eggs
1/2 Cup Milk
1/2 Cup Sour cream
1 Tablespoon Creme de Cacao
1 Tablespoon Kahlua
2 Cups Flour
1/2 Cup Cocoa
2 Teaspoons Baking powder
1 Teaspoon Baking soda
1 Tablespoon Instant coffee
2 Teaspoons Cinnamon
1/4 Teaspoon Nutmeg
1/4 Teaspoon Cloves

GLAZE:

1 Cup Cream
1 Teaspoon Instant coffee
2 Tablespoons Sugar
1 Tablespoon Kahlua

Mix all wet ingredients together and beat for 4 minutes with electric mixer. Mix all dry ingredients together and add to wet mixture, mix well. Spread into greased and floured tube pan. Bake at 325°F for 1 hour 10 minutes.

Coffee Kahlua Cream Glaze: Beat all ingredients until stiff and spread over cool cake.



Cafe Mocha Tart

1 refrigerated ready-rolled piecrust (from a 2-crust, 15-ounce package)
2/3 cup semisweet chocolate chips
1 cup coarsely chopped walnuts
3 tablespoons unsalted butter
3 tablespoons instant espresso powder
1/3 cup packed light-brown sugar
1/2 cup light or dark corn syrup
2 eggs
1 teaspoon vanilla extract
Whipped cream, optional

Heat oven to 350 F. Fit piecrust into a 9-inch removable-bottom tart pan. Sprinkle chocolate and walnuts evenly over crust. Set aside.

Microwave butter in large glass bowl, covered, 40 seconds. Whisk in espresso powder. Beat in brown sugar, corn syrup, eggs and vanilla. Pour into crust.

Bake in lower third of oven at 350 F for 37 to 40 minutes. Cool on rack to room temperature. Cut into slices; serve with whipped cream, if desired.

Dark Chocolate Crème Brulee

Yield: 8 Servings

3 c Whipping cream
12 oz Semisweet chocolate
1 Tbsp Instant espresso powder
10 Egg yolks
3 Tbsp Coffee liqueur
8 tsp Sugar
1/2 c Whipped cream
4 Strawberries, halved

Stir cream, chocolate and espresso powder in top of double boiler over simmering water until mixture is smooth. Blend yolks and liqueur in large bowl. Whisk in half of chocolate mixture. Return mixture to double boiler and stir until thickened, 10 to 15 minutes. Strain mixture into a bowl. Divide mixture among eight 3/4 cup ramekins. Cover and refrigerate 3 hours.

Preheat broiler. Sprinkle the top of each custard with 1 tsp. sugar. Broil 2 inches from heat source until sugar caramelizes, watching carefully about 30 seconds. Refrigerate until cold.

Spoon whipped cream into pastry bag fitted with large star tip. Pipe rosette of cream atop each dessert. Garnish with strawberry halves and serve.



Cake Tips

To achieve the greatest cake volume, ingredients should be room temperature

When separating eggs for cake, make sure the whites stay free of any yolks

or they will not beat to maximum volume

Toss nuts, raisins and other dried fruit lightly in flour to keep them from sinking to the bottom of cake batter

Do not over mix cake batter. Mixing too long at a high speed can result in large air holes that cause the cake to fall in the center

Heavy aluminum or dark, nonstick-coated pans are the best choice for baking. They reflect heat away from the cake resulting in a light brown, tender crust

Cake pans should only be filled 1/2 to 3/4 full. Use leftover batter to make cupcakes

For consistent layers when making a layer cake, weigh the batter on a scale and divide it equally between the pans, or use a measuring cup to assure each pan contains the same amount.

To promote even baking, make sure cake pans do not touch each other or the sides of the oven during baking

Be careful not to open the oven door during the first 15 minutes of baking. The sudden movement and temperature change can cause the cake to fall

If a cake starts to brown too quickly, cover it loosely with aluminum foil

After filling a cake pan with batter, tap it gently on the counter to remove any air pockets

To get the best cake height when making angel food cake, do not grease or flour the pan unless the recipe calls for it

To keep the tops and bottoms of unfrosted cakes from becoming sticky,

make sure they are completely cooled before covering and storing

Cool cakes completely before frosting or the frosting will melt and cause the layers to slide

Anchor the bottom of a cake with a dab of frosting to keep it from sliding when frosting or transporting it to another location. Or place the cake directly on the serving plate or cake board when turning it over after removing from the oven. The moisture that develops while cooling will anchor the cake to the serving plate.

Refrigerate cakes with very moist ingredients such as apples, bananas, carrots, zucchini, custard or whipped cream fillings and toppings

Making a cake more moist - If your cake has a good texture and flavor, but is dry, try using a simple syrup to brush on the cake to add moisture. Apple juice works to moisten cakes, and it doesn't change the flavor of the cake. Before adding the filling, brush apple juice on both inside layers. Use about 3 ounces apple juice per layer for a 12 to 14-inch cake.

To enhance the flavor of your cake - For a change in flavor to your favorite cake, replace the water with soda pop. For example: In your chocolate cake mix use a Coke or Pepsi flavor or in your yellow cake use 7-Up, Sprite or Mountain Dew instead of the water.



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/cake/show>. For rules and registration forms by mail, please send a SASE to Penny Cunningham 6114 Yellowood Road, Charlotte, NC 28210



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