



Contra Costa Cake & Sugar Art Society (CCCSAS)

Vol. 2, Issue 3, March 2007

PANORAMIC SUGAR EGGS With Linda Moreno of Spun Sugar, Berkeley

*Panoramic Sugar Eggs, They are Not Just for
Easter Anymore!*

Do you remember wondering how the Easter Bunny got those cute little scenes inside those beautiful sugar eggs?

CCCSAS's own Linda Moreno is the Bay Area's Sugar Egg aficionado and she will be sharing secrets for creating your own sugar eggs at our March meeting.

Linda teaches this lost art at her shop, Spun Sugar, in Berkeley. These are not your Grandma's sugar eggs. Linda specializes in large 9 inch eggs with whimsical scenes that are sure to provide wonderful memories to the lucky recipient. Join us to learn about the art of Panoramic Eggs, watch how they are made and see samples of these amazing creations.

Join us in the upstairs meeting room at Fuddrucker's in Concord.

Come early and order some food to support Fuddrucker's who allow us to use their room for free just for buying their food & drinks.

We will have our monthly raffle. Raffle tickets are \$1.00 each or 6 for \$5.00



Meeting Info

WHEN: Thursday March 1, 2007 – 7:00 pm to 9:00 pm

Come early (6pm) and order food & drinks to support Fuddrucker's

We meet in the up-stairs meeting room

WHERE: Fuddrucker's 1975 Diamond Blvd. Concord, CA (925) 825-1443

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

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Historian – Patti Rivard and Shirley Wilson

Newsletter – Patti Rivard

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Burns



A Message From Your President Tracy Wirta

Greetings Everyone!

And I mean EVERYONE. We hit 40 members in February! I would like to extend a special welcome to all members new and old. Attendance at our meetings is awesome and I would like to thank new members for joining and old members for continuing to come to the meetings and for all the support each of you gives the Contra Costa Cake and Sugar Art Society!

We are come up on our first anniversary in May. Our first meeting was held on May 4, 2006 at the Round Table in Concord. We had a single tip challenge. Here are photos from that meeting...



A Master Piece in Progress



The Winners: Patti, Linda & Kenia



Concentration

We will be starting membership renewals in May for those who joined for one year in May 2006. We have learned a lot about running a cake club in the past year and one thing we realized is that it takes money to keep our club going. There are many things we would like to do for our members in the coming years, including hosting a Day of Sharing for the California Cake Club and the California Chapter of the International Cake Exploration Society and hold a judged cake show. We were hoping to do this in 2007 however we do not have the resources needed to pull it together for this summer, so we are aiming for next year. We want to continue to bring you informational, fun and tasty activities and demonstrations at our meetings. This being said the Board met and voted to raise our annual membership dues from \$20.00 a year to \$25.00 for 2007. The new cost for membership will take effect on May 1, 2007. New members and renewing members will begin paying \$25.00 a year at that time. For those who paid for a two year membership the increase will not be effective until your renewal date in 2008. The two year dues will be increased by \$10.00 from \$38.00 to \$48.00 for two years.

I hope the reasons for the membership increase is understood and that you will continue to join us for our ongoing love fest with all things sugar!

I am working on our April meeting, so details will be coming soon. I would like to make our first anniversary meeting in May memorable. How about an all member cake show? We welcome your ideas on how we can celebrate our first year together, so be

vocal, be imaginative and let your board members know what you think!

Cheers to the Contra Costa Cake and Sugar Arts Societies first year!!

Also, check the next edition of the California Cake Club's newsletter "Batter Chatter" for an article on our January field trip. You need to be a 3 C's member to receive it. If you are not a member check it out at www.cacakeclub.org



Helpful Tips

☺ Adding a little flour to buttercream will cut the sweetness.

☺ When making black or brown buttercream, start with chocolate icing so you won't need to add so much coloring.

☺ Here is how to make a metallic, pipe-able icing that is edible. Mix equal parts of gold, silver, or bronze Luster Dust and powdered sugar together very well in a small bowl. Add enough clear spirit, such as vodka or lemon extract, to make a stiff paste. Then add enough piping gel to get a piping consistency. Use a small parchment bag to pipe it, and store leftovers indefinitely in the refrigerator.

☺ Use plastic fondant smoothers and Viva paper towels to smooth the sides and corners of square cakes to get a crisp edge on buttercream-covered cakes.

☺ Use miniature Tootsie Pops as the centers of candy clay roses. Add a wired leaf as the closure to a small plastic treat bag placed over the finished rose, and you have a great take-home party favor.

☺ Metal flower nails work great as mini "heating cores." Grease the cake pans as you normally would, then grease two or more flower nails and put them head-down (with the nail sticking up) in your cake pan. Pour the cake batter around the nails and bake the cake. The nails conduct heat into the cake without making the hole-and-plug that the big heating core makes. When the cake is done, invert the cake onto a cooling rack and remove the nails.

☺ To remove cake easily from pan, place a double thickness of paper toweling over the wire rack. The towel prevents the wire bars from breaking the crust or leaving imprints. A clean oven rack or refrigerator shelf can be used for larger cakes. Place covered rack over top of cake, invert cake & rack, remove pan. Invert onto another rack so top of cake is up. When cooled, brush loose crumbs from cake with a pastry brush.

☺ Cakes can be frozen for up to 3 months wrapped in plastic wrap, then in foil. Cakes must be completely thawed before frosting & decorating. Cakes that have been wrapped & frozen, even overnight, are moister & have less crumbs than freshly baked ones.

☺ Uniced cakes should be stored at room temperature for no more than 24 hours.

☺ To make your own cake flour, sift together bleached, all-purpose flour and 2 tablespoons cornstarch.

☺ One cup sifted cake flour equals 3/4 cup sifted, bleached, all-purpose flour plus 2 tablespoons cornstarch, sifted together.



Recipes

Lemon Creams

From [Elizabeth LaBau](#),

INGREDIENTS:

- 5 cups powdered sugar
- 1/4 cup butter, room temperature
- 2.5 tbsp lemon juice
- 1/8 tsp salt
- 3/4 cup marshmallow cream
- 1/2 tsp vanilla extract
- 2 tsp lemon zest
- 5 drops yellow food coloring
- 1 lb chocolate to dip--your choice

PREPARATION:

1. Prepare by placing a large mixing bowl and beaters in the freezer to chill. Cover a cookie sheet with aluminum foil.

2. Temper the chocolate and place it in a warm (but not hot) spot to retain its temperature.

3. Combine 2 cups of powdered sugar, butter, marshmallow cream, lemon juice, salt, vanilla, rind, and food coloring in a large mixing bowl.

Mix on medium speed until smooth and evenly incorporated.

4. Slowly add the rest of the powdered sugar in batches, stopping often to scrape down the sides of the bowl. Mix until well blended.

5. Roll into balls $\frac{3}{4}$ inch in diameter, and place on a cookie sheet lined with aluminum foil.

6. Chill for 20 minutes in refrigerator before dipping.

7. Re-warm chocolate if necessary. Using dipping tools or two forks, dip creams one

by one in chocolate and place on baking sheet. Allow to set before serving.

M&M's Bird's Nest Cookies

Combine the taste of toasted coconut with colorful "M&M's"® Chocolate Candies for Easter and get Yellow's favorite springtime dessert.

Yield: 3 dozen cookies

1 1/3 cups flaked coconut
2 sticks butter or margarine, softened

1/2 cup granulated sugar

1 large egg

1/2 teaspoon vanilla extract

2 cups all-purpose flour

3/4 teaspoon salt

1 3/4 cups "M&M's"® Plain, Peanut, Almond or Crispy Chocolate Candies for Easter

What to do:

Preheat oven to 300 F. Spread coconut on non-greased cookie sheet. Toast in oven, stirring occasionally, until it turns light golden, about 25 minutes. Remove coconut from cookie sheet and set aside.

Increase oven temperature to 350°F.

In large bowl, add butter and sugar and whip until light and fluffy; beat in egg and vanilla. In medium bowl, combine flour and salt. Blend into creamed mixture.

Form dough into 1 1/4-inch balls. Roll



heavily into toasted coconut. Place coconut cookies 2 inches apart on lightly greased cookie sheets. Make indentation with thumb in center of each cookie.

Bake 12 to 14 minutes or until golden brown. Remove cookies and cool completely. Fill indentations with "M&M's"® Chocolate Candies for Easter.

Source: M&M's



Red Hot Marshmallows

INGREDIENTS:

- 2 envelopes unflavored gelatin (2 tbsp gelatin)
- 1.5 cups granulated sugar
- 2/3 cup light corn syrup
- 1/8 tsp salt
- 1/4 tsp cinnamon oil
- 3 drops red food coloring (for pink marshmallows; red will require more coloring)

PREPARATION:

1. Prepare a 12 x 17 inch cookie sheet by covering it with aluminum foil or parchment paper and spraying it with cooking spray. Fit a standing kitchen mixer with a whisk attachment.

2. Place the cold water the bowl of an electric mixer and sprinkle the gelatin on top.

Let it soften while you complete the next steps.

3. Place the corn syrup, sugar, salt, and 1/3 cup water in a medium saucepan over medium-high heat. Stir until sugar dissolves and then continue to boil, without stirring, until mixture reaches 238 degrees (soft-ball stage) on a candy thermometer.

4. Carefully remove the sugar saucepan from the heat. Turn mixer to low speed and, while mixer is whisking gelatin, slowly and carefully pour the hot syrup down the sides into the bowl.

5. Once all syrup has been added, increase the mixer speed gradually until it is mixing on high. Beat until mixture is thick, white and is three times the original volume (about 10 minutes). Add cinnamon oil and food coloring and mix until combined.

6. Using a well-oiled spatula, turn the marshmallow out of the mixer bowl onto the cookie sheet and spread in a thin layer evenly over the whole sheet. Let stand at room temperature until completely set, 5 hours (or overnight).

7. Spray a heart-shaped cookie cutter with cooking spray, and stamp out heart marshmallows. Store in an airtight container for up to one week.

Upcoming events and contests

March 23-25, 2007 San Diego Cake Club's "Confections on Parade" Cake Show – San Diego, CA.

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



Classes held locally

Spun Sugar, 1611 University Ave., Berkeley, CA 94703

Classes for the month of March

American Cake Decorating I - \$130.00

Feb 28 - Mar 21 6:30pm - 9pm

Gum Paste Flowers I ~ Linda \$90

May 5 9am - 1pm

Cake Art Supplies, 1512 5th Avenue, San Rafael, CA 94901
415-456-7773

Classes February 2007-May 2007

Cookie Decorating Basics

Saturday, March 24 10am-12 noon
Easter/Spring Theme
Friday, May 18 6pm-8pm
Celebrations!

Instructor: Kathy Collins \$45

Beginning Cake Decorating

Wednesdays, March 7, 14, 21, 28 7pm- 9pm

Instructor: Alice Long \$85

Buttercream Flowers

Saturday, March 10 10am-12 noon

Instructor: Elaine Foster \$40

Panoramic Sugar Egg

Saturday, March 24 1:30pm-3:30pm

Includes decorations and mold to take home.
\$35

All Aboard The Bunny Train

Saturday, April 7 10am-12 noon

Instructor: Susan Benson \$45

Beginning Fondant

Saturday May 5 9:30am-12 noon

Instructor: Kathy Collins \$50

Mother's Day Cookie Bouquet

Saturday May 12 10:30 am-12:30 pm

Instructor: Alice Long \$45

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