



Contra Costa Cake & Sugar Art Society (CCCSAS)

Vol. 2, Issue 11, November 2007

Demonstration by Lisa
Summerlin
Making Your Own Silicon
Molds and Sugar Bottles!

CCCSAS member Lisa Summerlin will be using the kitchen for part of her demonstration on making your own silicon molds and sugar bottles. Did you know just about anything can be made into a mold for fondant or gum paste? Lisa is experienced in using several types of silicon molding materials. She will show us how to create molds and use them. Lisa is known for her detailed demos and exquisite decorating. This is a demo you can't miss!!

Just take a look below, yes those bottles are made of sugar!!



Be sure to bring pictures of your latest decorating project to share with the group! Pizza & Salad with drinks will be available for \$5.00 per person and of course we will have our raffle! Raffle donations are greatly appreciated. See our web site for location information and directions.

www.contracostacakeclub.org

Meeting Info

WHEN: Thursday November 8, 2007 . 7:00 pm to 9:00 pm

WHERE: Shirley Wilsons 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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Web sites you might want to check out:

Unlimited Molds:

<http://www.unlimitedmolds.com/>

Silicone Zone:

<http://www.siliconezoneusa.com/>

First Impressions Molds:

<http://www.firstimpressionsmolds.com/>

Alley Goop:

<http://www.clayalley.com/goop.htm>



Recipes

6 Flavor Pound Cake

3 c sugar
1 c butter
1/2 c margarine
1 tsp vanilla extract
1 tsp coconut flavor
1 tsp almond flavor
1 tsp lemon flavor
1 tsp rum flavor
1 tsp butter flavor
5 eggs
3 c all-purpose flour
1 c evaporated milk
1/2 tsp baking powder

Cream sugar, butter and margarine. Add the vanilla, coconut flavor, almond flavor, lemon flavor, rum flavor, and butter flavor. Add flour, baking powder and evaporated milk. Blend until well mixed. Bake at 300 in floured

tube pan 1 1/2-2 hours. Pour cooled glaze over hot cake.

GLAZE:

1 c. sugar
1/2 c. water
1/2 tsp. vanilla extract
1/2 tsp. coconut flavor
1/2 tsp. almond flavor
1/2 tsp. lemon flavor
1/2 tsp. rum flavor
1/2 tsp. butter flavor

Cook until sugar dissolves; cool. Pour over hot cake.

PRALINE CREME PIE

Praline:

1/2 cup butter
1/3 cup firmly packed brown sugar
1/2 cup pecans

1 (9-inch) baked pie crust

Butterscotch Creme:

2/3 cup firmly packed brown sugar
2 tbl. cornstarch
1/8 tsp. salt
2 cups milk
2 egg yolks
2 Tbl. butter, softened
2 tsp. vanilla

For praline mixture, in small saucepan, combine all praline ingredients. Bring to a boil over medium-high heat, stirring constantly. Pour into baked pie shell. Cool until set.

To prepare butterscotch creme, in medium saucepan, combine brown sugar, cornstarch and salt. In small bowl, combine milk and egg yolks; beat well. Gradually stir into sugar mixture. Cook over medium heat, stirring constantly, just until thickened and bubbly. Stir in butter and vanilla. Pour over praline mixture in pie shell. Refrigerate at least 4 hours before serving. Top with whipped

cream before serving.

Pumpkin Cinnamon Rolls

3 tsp. active dry yeast
1/4 c. warm water
1 tsp. sugar
1/2 c. slightly warm buttermilk
2 tsp. vanilla
1 egg
1 1/2 c. canned pureed pumpkin (not pumpkin pie mix)
1/2 c. brown sugar
1 tsp. salt
1 tsp. cinnamon
7 c. flour, about
canola oil

Filling:

1/2 c. melted butter
1/2 c. sugar
1/2 c. packed brown sugar
2 T. cinnamon
1/2 c. currants

Glaze:

1 T. butter
1 T. milk
1 1/2 c. powdered sugar
2 T. or so, boiling water
1 tsp. vanilla

Proof the yeast in the warm water with sugar, until it expands, about 5 minutes. Blend together the buttermilk, vanilla, egg, pumpkin puree, sugar, salt and cinnamon in a large bowl. Stir in yeast mixture and then the flour, 1/2 c. at a time. Work the mixture, slowly adding flour, until a soft dough forms and cleans the side of the bowl as you work. Turn dough onto a floured board; knead until springy and smooth. This takes at least 5 minutes. Just add a T. of flour at a time to keep dough from stiking. Use a little canola oil to grease a bowl. Place dough in bowl, turning to oil top. Let rise in a warm place about 1 1/2 to 2 hours. The longer rising time is normal, due to the heaviness of the pumpkin.

Plump the currants by soaking them briefly in hot water, drain well. Divide the dough into 2 equal portions. Pat or roll out to a thick rectangle, about 8x12". Spread with half the melted butter. Combine sugars, cinnamon and currants; sprinkle half of this mixture over melted butter - press in to dough slightly. Roll dough up; cut into about 9 thick rolls. Lay rolls on greased baking sheet. Repeat with remaining dough and ingredients.

Cover loosely with plastic wrap and set aside to rise until doubled, about 45 minutes. Preheat oven to 350F. bake rolls 22-25 minutes. remove from oven to cool for 20 minutes.

Make the glaze: Warm the butter and milk together in a microwave for 30 seconds. Add powdered sugar, stirring well. Add boiling water and vanilla, whisking until smooth. Pour glaze over the just barely warm rolls. If you add the glaze to hot rolls, it will melt quickly and not stick. Makes about 18 large, divine, Pumpkin Cinnamon rolls.

A Bit of Humor....

~We had a 'going away' party yesterday for a lady at our office. One of the supervisors called a Wal-Mart and ordered the cake. He told them to write:

'Best Wishes Suzanne' and underneath that write 'We will miss you'.

As the picture shows, it didn't quite turn out right. It was too funny not to keep it.



Member Classifieds

For Sale, For Trade or For
Free

Listing Guidelines

Listing in the "For Sale, For Trade or For Free" section of the CCCSAS newsletter is open to current CCCSAS members only. These are non-commercial listings, so advertising by businesses are not allowed in this section. Contact the newsletter editor if you would like to list your business in the newsletter. There will be a very small fee for advertising a business in the newsletter.

Listed items must be related to cake decorating, sugar art, baking or cooking only. This is will strictly enforced.

Your completed form must be submitted via email to the newsletter editor, Patti Rivard, (prbrat@aol.com) by the 15th of the month to appear in the following months newsletter.

Example: A listing is submitted on the 15th of October. The listing will appear in the November newsletter.

The listing will appear for one month only. Items may be re-listed by submitting a new listing form by the 15th of the month prior to the month it will be listed. Example: A listing is submitted on the 15th of October. The listing will appear in the November newsletter.

Listings appear at the discretion of the newsletter editor or the CCCSAS Board.

Inappropriate items will not be listed.



Local Classes

Making Fondant Roses - Walnut Creek Recreation Department

Instructor: Tracy Wirta

Tuesday November 27 & December 4 -
Two class session 6:00 to 8:00 pm -
\$60.00 A \$12.00 lab fee is due the first night of class. Learn to make professional looking roses from one of the most versatile cake decorating materials available today. Fondant, or sugar paste, is fun and easy to work with after learning a few tricks of the trade. At the end of the session, you will be able to make three different types of sugar roses. No prior fondant or cake decorating experience is needed.

W.C. Rec web site: <http://www.walnut-creek.org/pdf/rec/Fall07pdf.pdf>

W.C. Rec Phone: (925) 943-5858
Tracy will waive the lab fee for all CCCSAS members.

2 Day Potpourri Of Posies Class - By Jennifer Dontz

Benicia - November 10 & 11 - \$250.00
This two day class will feature different but practical flowers that the brides are asking for today..... You will create the flowers from thin sheets of gumpaste and then color with dusts to give them that beautiful lifelike finish. First, the gorgeous and popular hydrangea. This flower is created by putting together approx. 25



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