



Contra Costa Cake & Sugar Art Society (CCCSAS)

Vol. 2, Issue 9, September 2007

Presentation by Tracy Wirta,
Lisa Summerlin & Claudia
Hurt .

Honduras May 2007 a
photographic journey
And Demonstration by
Special Guest Claudia Hurt .
Figure Piping

Have you ever heard of a Cake
Decorating Mission? Bring your family
and friends to see the adventures of
instructors while teaching Cake
Decorating to prisoners in a Gang
Prison and to local impoverished
people in Honduras. See an 18 tier
wedding cake made by the prisoners
for their leader. Hear about the many
successes of this project and see
where your donations made a
difference!

AND

**Special guest decorator, Claudia
Hurt from Corpus Christi, Texas will
demonstrate her amazing skills as a
figure pipest.**

**Claudia works in a bakery in Texas
and is an accomplished decorator
and gum paste artist. Claudia single
handily iced the 18 tiers for the**

**wedding cake while we were in
Honduras. She even worked by candle
light when the electricity went out!**

**Be sure to bring pictures of your latest
decorating project to share with the
group!**

**Come early (6pm) and order food & drinks to
support Fuddrucker.s We meet in the up-stairs
meeting room**

**Of course we will have our raffle,
including items from Honduras!
Raffle donations are greatly appreciated.**

See our web site for location information
and directions.

www.contracostacakeclub.org

Meeting Info

WHEN: Thursday September 6, 2007 . 7:00
pm to 9:00 pm

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

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CCCSAS Cake Show Chairperson – Sandy Burns



A Message From Your President Tracy Wirta

***** EFFECTIVE OCTOBER 11,
2007 *****

**!! CCCSAS WILL MEET ON
THE SECOND THURSDAY OF
EVERY MONTH !!**

At the August General Meeting the CCCSAS membership voted to move our monthly meetings to the second Thursday of every month. This change will take effect in October 2007. The meeting dates for the remainder of the year will be:

October 11,
November 8 and
December 13.

This change is intended to minimize the shifting of meeting dates due to holidays that fall in the first week on the month.



Welcome to Fall,

Our September meeting will be a special one. I will be joined by two of my Cake Decorating Missionary colleagues, Lisa Summerlin and Claudia Hurt. Lisa is a CCCSAS member. You might remember her by the Yoda cake she made for her son. She shared the photos with us at the August meeting. Claudia is from Corpus Christi, Texas. Both ladies joined me in May for my second trip to Honduras to teach cake decorating and sugar art in a gang prison and to ladies in need.

Well, we had such fun together Claudia and her husband will be visiting me just in time for our September meeting. Claudia and I will be showing a slide presentation of our May Honduran trip. Lisa will join us if possible. Claudia is fluent in Spanish so she was able to converse with many more people on our trip than I. This gave us a whole new perspective on the work we are doing there. Claudia's sense of humor was a god send for us during the very long days that we worked and I am sure you will enjoy it too as she regales you with stories of going to the gang prison and teaching ladies gum paste in hot, humid weather at times without electricity!



In Honduras Lisa, Claudia, Dede & Tracy



18 tier wedding cake for the prison leaders wedding.

Claudia is an accomplished decorator. In addition to the Honduran presentation she has agreed to demonstrate Figure Piping for us. She will use royal icing to create animals and lovely little sugar art figures. You don't want to miss this demo!

Our August General Meeting was a great success. Special thanks go to Sandy Burns for opening her home to us and for all her hard work preparing food and cooking our hamburgers. We truly appreciated her hospitality! We did make a key decision at this meeting. We voted to change the meeting day of the club from the first Thursday of every month to the second Thursday of every month effective in October. This will help us avoid many major holidays that fall in the first week of the month. Our October meeting will be on Thursday October 11, 2007. The location is to be determined.

Our September 22nd Field Trip to COPIA and Sweet Grace's in Napa is on. I will be contacting those who volunteered to drive and the sign up sheet will be available at the September 6th meeting. I will also email it to all members and it will be on the web site next week. The cost is lower than first estimated. All the details will be emailed to you soon.

I hope to see you all, except those lucky enough to be going on the "Cake Cruise" to Alaska, at the September meeting. We are expecting a great presentation on the cruise by Cindy Variz & Linda Moreno at the October meeting!!!

All my best,
Tracy

Here are some "chocolate rules" you may want to share with those to who enjoy chocolate...

- If you've got melted chocolate all over your hands, you're eating it too slowly.
- If calories are an issue, store your chocolate on top of the fridge. Calories are afraid of heights, and they will jump out of the chocolate to protect themselves.
- Chocolate has many preservatives. Preservatives make you look younger.
- A nice box of chocolates can provide your total daily intake of calories in one place. Isn't that handy?
- If you can't eat all your chocolate, it will keep in the freezer. But if you can't eat all your chocolate, what's wrong with you?



Recipes

Lemon Glaze Coffee Mug Cake

INGREDIENTS:

- 1 (18.5 ounce) package yellow cake mix
- 1 (3.4 ounce) package instant vanilla pudding mix
- 2-2/3 cups confectioners' sugar
- 1/4 cup powdered lemonade mix

PREPARATION:

Each coffee mug should hold 1-1/2 cups water.

Place dry cake mix and dry pudding mix into a large bowl and blend well with a whisk. This will be about 4 to 4 1/2 cups of dry mix and will make 8 coffee cup cake mixes. Divide mix

into 8 small plastic bags (about 1/2 cup each). Place mix into a corner of each bag and tie it there with a twist tie.

Make glaze mix: in a medium bowl, combine confectioners sugar with powdered flavoring mix. Divide into 8 small plastic bags and close bag with a twist tie. Attach each glaze mix to the cake mix bags with a twist tie. Place one of each bag into each cup.

Attach the following instructions to each cup:

Generously spray inside of cup with cooking spray. Empty contents of cake mix packet in cup. Add 1 egg, 1 tablespoon of oil, 1 tablespoon water to dry mix. Mix 15 seconds, carefully mixing in all dry mix. Microwave on full power for 2 minutes. While cake is cooking, place ingredients from Glaze mix into a very small container and add 1 1/2 teaspoon water. Mix well. When cake is done, pour glaze over cake in cup. Enjoy while warm.

Makes 8 servings

Gluten Free Chocolate Cherry Roll Cake

5 eggs
1 cup sugar
4 Tablespoons cocoa powder
1 cup whipping cream (1/2 pint container), chilled
1/4 teaspoon almond extract
1/2 cup maraschino cherries, chopped fine
1 Tablespoon liquid from the cherry jar
1 additional Tablespoon sugar

Preheat oven to 350 degrees Fahrenheit. Grease and dust (or use parchment paper) a 12" x 20" x 1/2" cookie sheet/jellyroll pan.

In a large bowl, whip the egg whites until peaks are firm but not stiff. Set aside only briefly.

In a separate bowl, froth the egg yolks,

then add the cocoa powder and the sugar. Mix very well, to get volume, but do not over mix. Carefully add the chocolate mixture to the egg whites, mixing and folding gently to incorporate, but do not deflate the egg whites too much.

Bake at 350 degrees Fahrenheit for 20 minutes. Remove and cool. It's basically a flat soufflé, so it will fall. This is normal.

Turn the cake over onto a clean dishtowel (or additional clean parchment paper) and carefully remove the pan (and baked parchment paper).

Cover with a moist towel until cooled. Or replace the pan over the top of the cake to keep it moist while you prepare the filling. Whip the cream with the almond extract and the cherry liquid. Add the sugar. Stir in the chopped cherries. Spread the whipped cream mixture over the cooled cake, just to edges, and roll gently. Place on serving platter. Dust with powdered sugar if desired.

Refrigerate for easier slicing. Slice into fairly thin (less than 1-inch wide) slices, and serve.



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 aprox. 25 small blooms, easy and so impressive! Next, the spectacular dendrobium orchid spray. This flower is so lifelike, I actually have a picture of the gumpaste next to a fresh spray and you can hardly tell the difference! Other posies we will be doing are the cosmos, gardenia, tulip and alstroemeria. The alstroemeria is done with a method that is taught by Diane Gruenberg. I have never seen a more real looking alstroemeria – it's just fantastic!

The cost of the two day class is \$250.00. I will supply all of the gumpaste and dusts to complete your flowers. There are very little supplies that are REQUIRED, but having some does help. We will share cutters and

veiners if necessary. If you have any questions at all, please feel free to contact Jennifer at cakebabe1@aol.com
OR 231-723-5774

Spun Sugar - Berkeley

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

Gum Paste Flowers I ~ Linda \$90
Oct 17 6pm - 10pm

Rolled Fondant & Gum Paste Flowers ~ Linda \$170

Sep 22 (lunch included) 9am - 4pm

Topsy Turvy Cake ~ Richard \$90

Aug 25 9am - 12pm
Sep 15 9am - 12pm

Whimsical Cupcakes ~ Richard \$70

Sep 6 6pm - 9pm

Building Tiered Cakes ~ Mitchell \$90

Oct 11 6pm - 9pm

C is for Cookie I : Bars & the Basics ~ Mitchell \$70

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

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

C is for Cookie III : Gussy It Up! ~ Linda \$70
Jul 21 9am - 12pm
Oct 6 9am - 12pm

Truffles ~ Linda \$70

Oct 10 6pm - 9pm

Jul 28 9am - 12pm

Chocolate Enameling ~ Linda \$70

BAKING

Jul 18 6pm - 9pm

A Layer Cake To Die For ~ Mitchell \$70

Candy I ~ Mitchell \$70

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

Sep 20: Chocolate Cake 6pm - 9pm

Sep 29 9am - 12pm

Tarts & Pies ~ Mitchell \$70

Candy II ~ Linda \$70

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

Nov 1 6pm - 9pm

Oct 20 6pm - 9pm

Croissants ~ Richard \$70

Candy III ~ Linda \$70

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

Jul 26 6pm - 8pm

Aug 21 6pm - 8pm

Nov 3 9am - 12pm

Eclairs & Cream Puffs ~ Richard \$70



Aug 7 6pm - 9pm

Petit Fours ~ Richard \$70

Upcoming events and contests

Jun 28 6pm - 9pm

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



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