

Marshmallow Fondant

INGREDIENTS

- 8 ounces miniature marshmallows (4 cups not packed, or half of a 16-ounce bag)
- 1 pound powdered sugar (4 cups), plus extra for dusting
- 2 tbsp. water
- Food coloring or flavored extracts, optional
- **Yield:** 1 1/2 lbs. fondant

1. Dust your counter or a large cutting board with powdered sugar. Place the marshmallows and the water in a large microwave-safe bowl. Microwave on high for 1 minute, until the marshmallows are puffy and expanded.

2. Stir the marshmallows with a rubber spatula until they are melted and smooth. If some unmelted marshmallow pieces remain, return to the microwave for 30-45 seconds, until the marshmallow mixture is entirely smooth and free of lumps. If you want colored or flavored fondant, you can add several drops of food coloring or extracts at this point and stir until incorporated. If you want to create multiple colors or flavors from one batch of fondant, do not add the colors or flavors now.

Instead, refer to step 6 below for instructions.

3. Add the powdered sugar and begin to stir with the spatula. Stir until the sugar begins to incorporate and it becomes impossible to stir anymore.

4. Scrape the marshmallow-sugar mixture out onto the prepared work surface. It will be sticky and lumpy, with lots of sugar that has not been incorporated yet--this is normal. Dust your hands with powdered sugar, and begin to knead the fondant mixture like bread dough, working the sugar into the marshmallow with your hands.

5. Continue to knead the fondant until it smooths out and loses its stickiness. Add more sugar if necessary, but stop adding sugar once it is smooth--too much sugar will make it stiff and difficult to work with. Once the fondant is a smooth ball, it is ready to be used. You can now roll it out, shape it, or wrap it in cling wrap to use later. Well-wrapped fondant can be stored in a cool room or in the refrigerator, and needs to be kneaded until supple before later use.

6. If you want to add coloring or flavoring to your fondant, flatten it into a round disc. You might want to wear gloves to avoid getting food coloring on your hands during this step. Add your desired amount of coloring or flavoring to the center of the disc, and fold the disc over on itself so that the color or flavor is enclosed in the center of the fondant ball.

7. Begin to knead the ball of fondant just like you did before. As you work it, you will begin to see streaks of color coming through from the center. Continue to knead until the streaks are gone and the fondant is a uniform color. Your fondant is now ready to be used or stored as outlined above.

Gumpaste (Estelle Stensby)

2tsp powdered gelatin

60ml water

2tsp gum trag

1tsp CMC

350g icing sugar

45g vegetable shortening

1 egg white

- preheat oven to 200 degrees Fahrenheit
- put water into a small oven proof container
- Sprinkle gelatin over water, place into warm oven until dissolved
- put 1/2 of the icing sugar into an ovenproof bowl, sprinkle gum trag and CMC over the top and heat in the oven until warm(5-10mins)
- melt shortening over low heat
- put melted shortening, warm sugar mixture, and dissolved gelatin and egg white in mixer bowl and beat with flat paddle until smooth and white
- gradually add remaining icing sugar
- wrap in cling wrap and put in zip lock bag, leave overnight then knead and re-wrap, use as needed
- TO STORE-Gumpaste can be frozen, store what you are not using in the fridge, bring to room temperature before using.

Flexible Lace (Estelle Stensby)

1Tbsp CMC

1Tbsp icing sugar

2tsp cornstarch

1/4cup boiling water

2tsp royal icing

A few drops white food color

1/8tsp glucose (corn syrup)

- In a small bowl combine CMC, icing sugar and cornstarch.
- Add boiling water all in one go and stir thoroughly, pressing out lumps with the spoon.
- Add royal icing, color and glucose. Mix well.
- Sieve before using
- Use right away, you can store for a few days in an airtight container but the consistency can change so it is better to make as you need it.

Gumpaste (Gwen Oldroyd)

2 1/2 cups icing sugar

4 tsp CMC

2 tsp gum trag

2 egg whites

2 tsp vegetable shortening

- Put all ingredients into the bowl of a mixer with a flat paddle, beat until smooth and white
- Turn onto a greased surface and knead
- wrap in cling film and a zip lock bag
- leave to rest for a least 6 hrs. before using

Liz Marek Fondant

◆ www.artisancakecompany.com

Ingredients

- 2 lbs. sifted powdered sugar (you may not use all the powdered sugar depending on your area, that is okay)
- 1 lb. mini marshmallows (Hy-Top, Walmart brand or Haribo Brand if you can find it)
- 2 tbsp. water (use only 1 tbsp. if it is very humid in your area)
- .5 cup shortening (or trex)
- 1.25 lbs. of Wilton fondant (if you buy the 5 lb. box, use one half of one of the packages, if you buy the 1.5 lb. box, use the whole package) •Extra powdered sugar (for kneading)

Tools Needed:

- Stand Mixer
- Large plastic bowl
- Spatula
- Dough hook for mixer

Instructions

1. Weigh and sift out 2 lbs. of powdered sugar and set aside.
2. Melt down 1 lb. of marshmallows in large plastic bowl in microwave. Start with 1 minute, stir. Then heat in 30 second intervals until well-melted and puffy.
3. After fully-heated, without stirring, pour 2 tbsp. water over the marshmallows and use a spatula to release the marshmallow from the bowl, letting the water move under and between the marshmallows and the bowl. The idea is to get the marshmallows unstuck from the bowl and pour it into the mixing bowl.
4. Pour marshmallows into stand-mixer bowl.
5. Add shortening into the marshmallows and turn mixer on with dough hook attached.
6. Using a 1 cup measure, add in about 1 lb. of powdered sugar, a cup at a time.
7. Let the mixture stir until shortening and powdered sugar is fully-incorporated and smooth.
8. Heat up Wilton fondant in microwave for about 40 seconds or until softened.
9. Add a couple more cups of powdered sugar to mixing bowl until it begins to release from the edges (using a spatula to guide the mixture away from the bowl edges).
10. Put a little shortening on your hands and pull the mixture off the dough hook and put the whole lump into the leftover powdered sugar bowl.
11. Add the warmed Wilton fondant and knead inside bowl, turning the mixture over and over itself until the remaining powdered sugar combines.
12. Store in a plastic Ziplock bag or use roll out and use right away.

Black, Red Brown Purple or Any Other Dark-Colored Fondant:

13. Omit 1 tbsp. of water and during the 1st part of the mixing phase, add roughing 1.5 tbsp. of food color gel (I prefer Americolor Brand).
14. The color should look slightly light because it will deepen in a few hours.
15. Note: if you use powdered food color, you do not need to subtract any water.

Convert Fondant Flavor to Chocolate

16. Combine freshly-made modeling chocolate into fondant recipe during mixing stage.

Gum Paste Recipe by Nicholas Lodge from The Ultimate Sugar Rose **Ingredients**

•1/2 cup (125 g) fresh or pasteurized egg whites (about 4 eggs)

•6 2/3 cups, divided (725 g + 100 g) confectioners' (icing) sugar

•3 tablespoons (30 g) Tylose powder

•1 tablespoon + 2 teaspoons (20 g) vegetable shortening

AN ALTERNATIVE INGREDIENTS LIST:

•7 tablespoons (105 g) water

•2 1/2 tablespoons (20 g) albumen powder (dried egg whites)

•Soak the dried egg whites for approximately 20 minutes, stirring occasionally. Once dissolved, strain into mixing bowl and continue recipe.

Directions

-Place the egg whites in a stand mixer bowl, fitted with the flat paddle or scraper paddle attachment.

-Turn the mixer on high speed for 10 seconds to break up the egg whites.

-Turn the mixer to the lowest speed; slowly add the 725 g of powdered sugar to make a soft consistency royal icing.

-Turn up the speed to setting 3 or 4 for about two minutes.

-Make sure the mixture is at the soft-peak stage. It should look shiny, like meringue, and the peaks should fall over. (If coloring the entire batch, add the paste, gel or liquid color at this stage, making it a shade darker than desired)

-Turn the mixer to the slow setting and sprinkle in the Tylose over a five-second time period. Turn the speed up to the high setting for a few seconds. This will thicken the mixture.

-Scrape the mixture out of the bowl onto a work surface that has been sprinkled with some of the reserved 100 g of powdered sugar. Place shortening on your hands and knead the paste, adding enough of the reserved powdered sugar to form a soft but not sticky dough. You can check by pinching with your fingers; they should come away clean. Place the finished paste in a resealable plastic bag, then place the bagged paste in a second bag and seal well.

-Mature the gum paste for 24 hours if possible before use, keeping in a cool environment. -When you are ready to use the paste, cut off a small amount and knead in a little vegetable shortening into the paste. If coloring at this stage, knead the color into the paste until the desired shade is achieved.

-When not in use, the paste will need to be stored in the refrigerator. Before use, remove from refrigerator and allow the paste to come to room temperature. Knead a small amount of shortening into the paste.

-Always store the paste vacuum-sealed with a food saver type system if available, or in resealable plastic bags with as much air removed as possible. The paste will keep under refrigeration for approximately six months. You can keep the paste longer by freezing it. Be sure to use zip-top freezer bags. If you will be freezing a batch of paste, allow it to mature for 24 hours before placing into the freezer. The paste can be kept in the freezer for several years with no problems and can be taken out of the freezer, thawed, used and refrozen without any problems or ill effect on the paste.

-Less tylose can be used if you do not want the gum paste to dry as fast, or if you're making dark colors that typically dry the gum paste out (e.g., black, dark green, purple). *Copyright 2013, Nicholas Lodge*

Homemade Gumpaste Recipe (Makes 3 x 8oz bullets)

Recipe by Lesi Lambert of Lambert Academy of Sugar Craft

1 pound powdered sugar (icing sugar)

3 ½ oz. white corn syrup (glucose)

2 Tbsp. Tylose Powder

3 Tbsp. water

1 Tbsp. white vinegar

- Sift your sugar into the bowl of your stand mixer.
- Sprinkle the Tylose powder over top of the sugar and turn your mixer on low to stir this together well.
- Pour the corn syrup into the center of your powdered sugar being careful not drip any onto the sides of the bowl.
- Mix the vinegar and water together and with your mixer on low, pour this into the dry mix.
- Once it forms a soft ball, turn out onto your work surface that has been sprinkled with powdered sugar.
- If mixture is sticky, put a bit of vegetable shortening on your hands and knead until you have a firm smooth ball of paste.
- If you mixture is very sticky, add small amounts of powdered sugar at a time being careful not to add too much, making your mixture excessively dry.
- Divide the dough into three equal parts and tightly wrap in cling-wrap.
- Store these "bullets" in the fridge in a Ziploc bag for up to 6 weeks.

Royal Icing (with meringue powder)

Ingredients

•3 tablespoons Meringue Powder

•4 cups (about 1 lb.) confectioners' sugar (icing sugar)

•5 tablespoons warm water

Makes about 3 cups of icing.

Directions

Beat all ingredients until icing forms peaks (7-10 minutes at low speed with a heavy-duty mixer, 10-12 minutes at high speed with a hand-held mixer).

Royal Icing (with egg whites) **Ingredients** makes 4 cups

- 3 cups Icing Sugar
- ¼ tsp cream of tartar
- 2 egg whites, beaten

Directions

In a bowl, sift together confectioners' sugar and cream of tartar. Using electric mixer, beat in 2 beaten egg whites for about 5 minutes or until mixture is thick enough to hold its shape.

Marzipan Recipe

INGREDIENTS

DIRECTIONS

- 1 pound almond paste
 - 1 box confectioners' sugar
 - 1/4 cup light corn syrup
 - Vegetable shortening, for hands drying as you work with it, rub hands with a light coating of vegetable shortening. Wrap tightly in plastic until ready for use.
1. Combine almond paste, confectioners' sugar, and corn syrup in a large mixing bowl. You may need to work the mixture with your hands to ensure that it is well mixed. To prevent the mixture from

Pastillage (Ceri DD Griffiths)

Ingredients

- 12 ounces (340 g) royal icing made by your method of choice
- 6 ounces (170 g) sifted confectioners' (icing) sugar
- ¾ ounce (20 g) Tylose (or gum tragacanth or CMC) power

Directions

1. Fold the Tylose or gum tragacanth/CMC into the royal icing; it will quickly thicken to the point where you will need to place it onto a clean work surface dusted with your icing sugar.
2. Knead the sifted sugar into the paste until you reach a smooth pliable constituency. To fully knead in all of the icing sugar will take approximately 20 minutes.
3. Store the pastillage in a food safe plastic bag inside an airtight container to prevent drying.*the pastillage can be firmed further by adding more sieved icing sugar, should the need arise, and is best rolled out using cornstarch.

Modeling Chocolate (McGreevy Cakes www.mcgreevycakes.com)

Ingredients

5 cups (40 oz) candy melts

8oz clear corn syrup **Directions**

- melt candy melts in microwave stirring often (use a silicone spatula only, no wooden spoons)
- heat corn syrup in microwave for 40 seconds
- add color to syrup if coloring all of the modeling chocolate
- add corn syrup to melted candy melts and mix gently.
- stop when starts to firm up.
- wrap in plastic wrap and let sit for at least an hour. Knead, if too greasy let sit longer.

Mexican Paste (www.patchworkcutters.com)

Ingredients

- 250g pure icing sugar
- 3 level tsp cellogen
- 1 heaped tsp pure glucose (the extra thick kind)
- 2 tsp cophu
- 35ml boiling water

Instructions

1. Mix icing sugar & cellogen in bowl making sure cellogen is fully blended.
2. In a separate bowl, place glucose, cophu & pour boiling water over top. Stir until all the cophu & glucose have dissolved.
3. Add liquid to icing mixture and mix roughly.
4. Turn out onto a sugared surface & knead/mix until combined & smooth. By the time you finish it should resemble regular fondant.
5. Store wrapped in airtight bag/container.
6. -----
7. This paste dries out fairly fast... only break off what you need to use and keep rest covered. Once dried it is very hard and will shatter if dropped. I doubt that there is actually any nutrition in this!
:o)

Strawberry Compote (www.allrecipes.com)

-amazing as a sauce, or to be mixed into a vanilla buttercream as a flavour

Ingredients

- 1 pint fresh strawberries
- 1/3 cup white sugar
- 1 teaspoon vanilla

Directions

1. Wash strawberries and remove stems; cut large berries in half or roughly chop them.
2. Combine strawberries, sugar, and vanilla in a saucepan. Cook over medium-high heat, stirring occasionally. The mixture will sizzle for a while, but then juice will begin to form. Continue stirring; mash a few strawberries with a wooden spoon or heat-proof spatula to help produce the syrup. Cook until sauce thickens, about 15 minutes.
3. Remove from heat. In a blender, puree about 1/3 of the sauce, then mix back into remaining topping. Store in refrigerator.

Chocolate Mousse – Great for a cake filling!

Ingredients

- 1 teaspoon unflavored gelatin
- 1 tablespoon cold water
- 2 tablespoons boiling water
- ½ cup sugar
- ¼ cup HERSHEY'S Cocoa
- 1 cup (1/2 pt.) cold whipping cream
- 1 teaspoon vanilla extract

Instructions

1. Sprinkle gelatin over cold water in small cup; let stand 1 minute to soften. Add boiling water; stir until gelatin is completely dissolved. Cool slightly.
2. Stir together sugar and cocoa in medium bowl; add whipping cream and vanilla. Beat on medium speed of mixer, scraping bottom of bowl occasionally, until mixture is stiff. Pour in gelatin mixture; beat until well blended. Store in the refrigerator while you make the pastry.

Raspberry Mousse (www.cakejournal.com)

Ingredients

- 7 oz (200 grams) raspberries fresh or frozen
- 1/2 cup (70 grams) powdered sugar
- Seeds from 1 vanilla bean
- 5 sheets of gelatin or 5 tsp of gelatin powder
- (use the directions described on the package)
- 2 1/8 cup (500 ml) heavy cream
- 1 large disposable piping bag **Instructions**

1. Leave the gelatin sheets to soften in a bowl with ice cold water for 30-45 minutes.
2. Place the raspberries in a small casserole along with the powdered sugar and vanilla seeds. Slowly heat up the raspberry mixture, just until it starts to boil. Stir with a whisk and let the berry mixture simmer for 8-10 minutes. It is a good thing to check the temperature before taking it off the heat. When it is 160-170 F (75 C) in temperature take it off the heat and let it cool down for 5-10 minutes before you continue. Note: You can add more powdered sugar if you want it to be sweeter.
3. Whip the heavy cream until it reaches soft peaks.
4. Make sure that you have the berry mixture, gelatin and whipped cream all in front of you before you continue. Next take up the gelatin sheets and squeeze them for water. Put them or the gelatin powder mix into the berry mixture which should still be warm to the touch and stir with the whisk until it is all melted. Next add 1 cup of the whipped cream to the berry mixture and give it a good stir.
5. The mixture should now be lukewarm. Then pour the berry and cream mix back into the bowl with the whipping cream and carefully fold it in until it is thoroughly combined.

6. Fill the raspberry mousse into a disposable piping bag and fill your cake.

7. Place the cake in the refrigerator overnight.

Notes

If you like you can add some chopped dark chocolate when the raspberry mousse is combined with the whipped cream.

Mousse troubleshooting:

- Working with gelatin can be tricky, so if you have never tried it before then make only the mousse and use it for a delicious dessert with some fresh berries. This will help you troubleshooting any problems you may run into and you won't end up with a spoiled mousse that should have been used in a cake.
- It is also important that the berry mixture is warm but not hot before the gelatin sheets is added. It will not give you any problems melting the gelatin, but a too hot berry/cream mixture, will give you a very liquid mousse that is not pipe-able for cake filling.
- Cakes filled with raspberry mousse must be kept in the refrigerator. Take the cake out 1 hour before serving.

Raspberry Mousse www.woodlandbakeryblog.com/

Yield 2 Qrts

Raspberry Puree 1 cup (242g)

Chambord or Other Raspberry Liquor 4 Tablespoons**

If you do not use alcohol in your desserts, you can substitute raspberry, grape or cranberry juice here.

Gelatin Powder 1/2 ounce

Heavy Cream 1 1/2 Cup (348g)

Raspberry Jam seedless 1/4 cup (80g)

Egg Whites 3 Large (90g)

Sugar 1/4 cup (50g)

Mix Method:

If you are preparing your own Raspberry Puree, be sure to make it well in advance so it can cool to COLD before you begin preparations on the raspberry Mousse

Bloom the gelatin in the liquor, by sprinkling it over the surface lightly allowing it to absorb completely.

Let it stand for about 5 minutes.

Meanwhile in a microwave safe bowl, or in a small sauce pot over low heat, melt the raspberry jam. Do not boil.

Place the raspberry puree in a large mixing bowl and add the heated raspberry jam, whisk smooth.

Whip the heavy cream to soft-medium peaks and reserve in the refrigerator until you are ready to use.

Heat the bloomed gelatin/liquor in the microwave or in a small sauce pot, DO NOT BOIL.

Once it has melted, pour directly into the puree mixture and whisk smooth.

Begin whipping the egg whites in a very clean, dry bowl until foamy and starting to gain volume, then add in the sugar very slowly and continue whipping until you have reached medium to firm peaks.

Fold the meringue into the raspberry puree mixture, and then fold in the reserved whipped cream. Transfer the entire mixture to a clean bowl for storage in the refrigerator for up to 1 week, or you can pour it directly into your cake layers as you assemble the most amazing Chocolate Raspberry Cake you have ever seen or tasted!!!

The finished cake should be kept refrigerated for up to 1 week, or frozen for up to 2 months.

Sweet Sugar Belle's Chocolate Royal Icing (www.sweetsugarbelle.com) **Ingredients**

- 8 cups {one bag} confectioner's sugar
- 1/2 cup cocoa powder {I like Hershey's Special Dark}
- 1/2 cup meringue powder
- 1 Tbsp. vanilla
- 3/4 cup+2 Tbsp. warm water

Instructions

1. Add dry ingredients to the bowl and mix lightly before adding the liquid. Mix half the water with the flavoring and add to the dry ingredients and mix on low adding the remaining liquid little by little until the mixture reaches the consistency of molasses. At this point, turn the mixer to high and whip for approximately two minutes until the icing is light and fluffy like meringue.

Traditional Red Velvet Cake From: Bo Hons

(Yield: 1 9 x13 pan, 2 8 round pans, or 24 regular-sized cupcakes)

Ingredients:

- 2 cups cake flour
- 1.5 cups granulated white sugar
- 3 tbsp. cocoa powder
- 1 tsp baking soda
- 1 tsp salt
- 2 eggs, room temp.
- 1 cup canola oil
- 4 tbsp. unsalted butter, room temp.
- 1 cup buttermilk, room temp.
- 1.5 tbsp. vanilla extract
- 2 tbs. white vinegar – can substitute Apple Cider Vinegar- adds more depth of flavor, but not traditional.
- 1.5 Tbsp. red gel food colouring

Directions

- Preheat oven to 350F. Line with parchment and grease a 9 x13 pan or two 8 pans. Alternately, line a cupcake tin. Set this aside.
- In the bowl of your stand mixer, combine the flour, sugar, cocoa powder, baking soda, and salt. Set the mixer on low to combine.
- Add in butter and oil and mix until a thick mixture forms.
- Turn the mixer on to medium and beat for about 2 minutes, until a little more air has been incorporated into the mixture.
- In a separate bowl, combine the eggs, buttermilk, vanilla, white vinegar, and food coloring, whisking to create a homogeneous mixture.
- Stream this into the flour & fat mixture and beat for about 2-3 minutes until the batter becomes light and well combined.
- Divide into your prepared cake pans and bake.

9" "x13 pan: 33-36 minutes 8 round pan: 26-30 minutes cupcakes: 18-22 minutes"

Best Chocolate Cake Recipe (www.rosesen.wordpress.com)

Ingredients

800 g granulated sugar
510 g all-purpose flour
113 g cocoa
11 g baking powder
13 g baking soda
11 g salt
4 eggs
500 mL milk
250 mL vegetable oil
20 g vanilla
500 mL hot water or coffee

Directions

1. Sift sugar, flour, cocoa, baking powder, baking soda and salt together.
2. Beat eggs, milk, oil and vanilla together.
3. Mix dry ingredients with wet ingredients in mixer with paddle until combined. Add boiling hot water or coffee. The batter will be very runny. Mix with paddle until there are no lumps (I think I did it at the end for about 20 seconds).
4. Bake at 375 for 40-45 minutes, or until cakes springs back lightly to the touch and pulls from the sides of the pan. Makes 2 x 10 rounds that are a 2 high.

Vanilla Cake

Single	Double	Triple
9 oz Cake Flour	1lb 2 oz Cake Flour	1lb 10 oz Cake Flour
9 oz Granulated Sugar	1lb 2 oz Granulated Sugar	1lb 10 oz Granulated Sugar
1 Tablespoon 1 tsp Baking Powder	2 Tablespoon 2 tsp Baking Powder	4 Tablespoon Baking Powder
3/4 tsp salt	1.5 tsp salt	2 tsp salt
8 oz Whole Milk	16 oz Whole Milk	1lb 8 oz Whole Milk
3 Large Eggs	6 Large Eggs	9 Large Eggs
2 oz Vegetable Oil	4 oz Vegetable Oil	8 oz Vegetable Oil
2 tsp vanilla extract	4 tsp vanilla extract	2 Tablespoon vanilla extract
6 oz Unsalted butter (softened)	12 oz Unsalted butter (softened)	1 lb Unsalted butter (softened)
(For Lemon Cake: add lemon zest from 1 lemon. Omit vanilla extract and add lemon extract)	(For Lemon Cake: add lemon zest from two lemons. Omit vanilla extract and add lemon extract)	(For Lemon Cake: add lemon zest from two lemons. Omit vanilla extract and add lemon extract)

Chocolate Cake

Single	Double	Triple
2.25 oz Dutch Cocoa Powder	4.5 oz Dutch Cocoa Powder	6.25 oz Dutch Cocoa Powder
8.25 oz Boiling Water	1 Lb 1 oz Boiling Water	1 Lb 9 oz Boiling Water
3 Large Eggs	6 Large Eggs	9 Large Eggs
2 Teaspoon Vanilla	1 Tablespoon 1 Teaspoon Vanilla	2 Tablespoon Vanilla
2 oz Vegetable Oil	4 oz Vegetable Oil	6 oz Vegetable Oil
8.25 oz Cake Flour	1 lb 1 oz Cake Flour	1 lb 10 oz Cake Flour
10.5 oz Granulated Sugar	1 Pound 5 oz Granulated Sugar	1 Pound 15 oz Granulated Sugar
1 Tablespoon <i>Baking Powder</i>	2 Tablespoon <i>Baking Powder</i>	3 Tablespoon <i>Baking Powder</i>
3/4 Teaspoon salt	1.5 Teaspoon salt	2 Teaspoon Salt
8 oz Unsalted Butter	16 oz Unsalted Butter	1lb 8 oz Unsalted Butter

Method

Combine dry ingredients in mixing bowl. Add butter in small chunks and mix with paddle until crumbly. Combine wet ingredients (for chocolate, combine boiling water and cocoa powder and whisk, let cool before adding to wet ingredients). Whisk together with eggs.

Add 1/4 of wet ingredients to dry until moistened, increase speed to medium high and mix until light and fluffy and lightens in color. Add half of remaining wet ingredients and continue mixing on low. Scrape bowl. Add remaining wet ingredients and mix until combined.

Bake at 335 in a floured pan

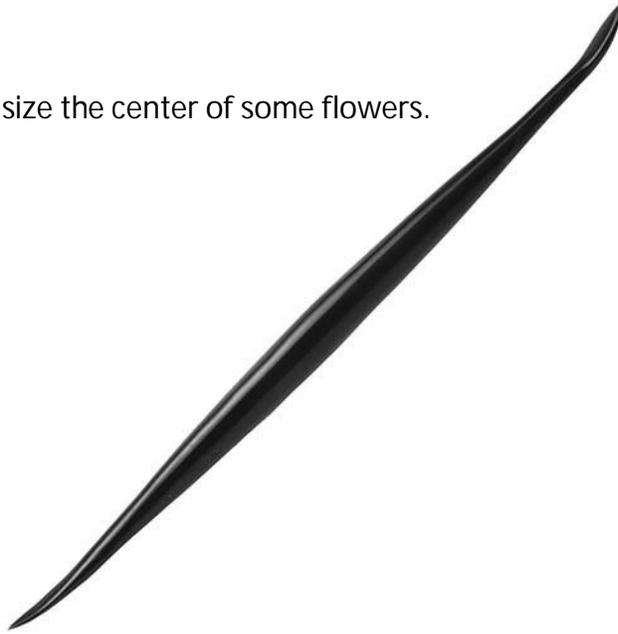
The Calgary Sugarcraft Guild Member Binder



Tools

The Calgary Sugarcraft Guild Member Binder

Its pointed tip is used to emphasize the center of some flowers.

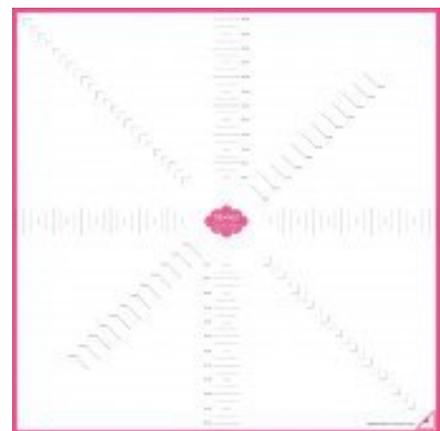
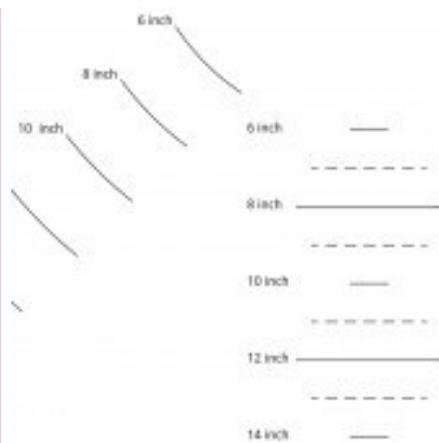
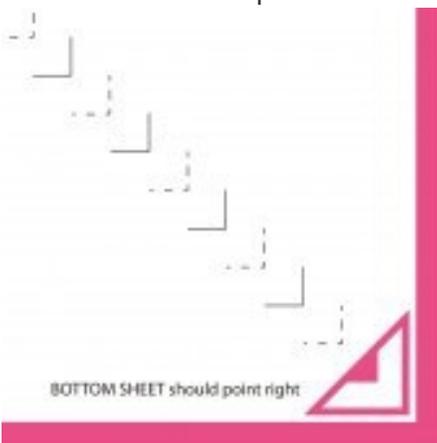


Dresden Tool

- For fluting and frilling petals.
- help to increase the size of any petal
-

The Mat

- food safe vinyl fondant mat
- roll out fondant between two mats(one with grid)
- use mat to put fondant on cake • sweetwise.com



Professional Turn Table

- metal
- high quality
- No washboard affect from uneven turning • amazing.
- Ateco and Fat Daddio both make great turntables.



Wilton's Stainless Steel Multi-Purpose Modeling Tool Set

- Metal gives higher quality plastic
- no sticking
- stainless steel design helps glide effortlessly over and gum paste
- has great tools not found in kits like the smile tool , lifter pick tool.



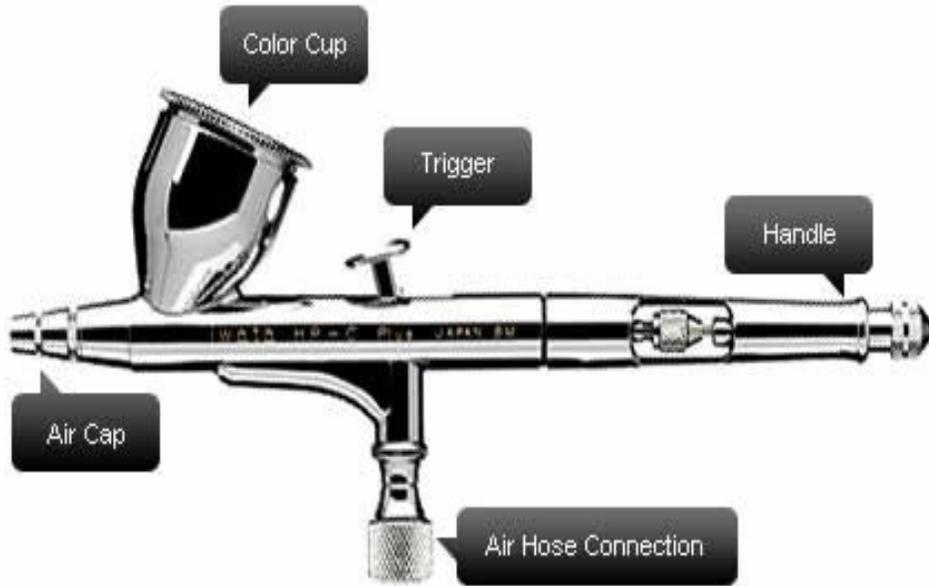
finish than

the tools
fondant

regular
tool, and

Airbrush and Compressor

- Great for coloring cakes(don't have to dye all of buttercream or fondant, just top surface) • can use it to “paint” on your cakes or sugar crafts



Flower Cutters and Veiners

PME Brand



Sunflower Sugar Art Brand



Petal Crafts Brand www.petalcrafts.com

6-Wheel Pastry Cutter

- Cut multiple strips of the same width with this adjustable cutter



Edible Markers

- Different brands are: Wilton, Americolor, Rainbow Dust, KopyKake, ...
- Different brands have different sizes of tips, these KopyKake ones have a bigger end and a thinner end.



Every Day Cake Tools

- Cake pans - lots :)
- rolling pins big and small
- cookie cutters ♦ flower cutters
- letter cutters like Tappits
- icing sugar/cornstarch pouch or shaker
- non-stick board
- paint brushes(only for cakes)
- cel board or flower foam
- pastry knife/spatula/bench scraper
- rulers
- fondant smothers at least 2 (preferably bigger ones)
- food colors – gel, liquid, powder





Resources

The Calgary Sugarcraft Guild Member Binder

All of these people/companies are on YouTube and many of them also have websites and blogs

Artisan Cake Company	Cakecrumbs
CakesByChoppA	ConfettiCakes
Emma's Sweets	Haniela's
Happy Cake By Renee	How To Cook That
Laurapoopie	MyCupcakeAddiction
Paul Bradford Sugarcraft School	Purple Cupcakes
savannahcustomcakes	Shawna McGreevy
SimplySweetsbyHnyB	swankcakedesign
Sweet Wise	SweetAmbs Cookies
Sweetopia	Zoes Fancy Cakes

Other great People/Companies

Rose Bakes	Sugar High Inc.
Royal Bakery	Cake Lace
Cake Made	Cake Journal
Cheap Cookie Cutters	The Cake Blog
Squires Kitchen	

Supplies Sources

Americolor	KopyKake
Wilton	Ateco
Fat Daddio	Marvelous Molds
Cake Lace	Global Sugar Art
Flour Confections	Evil Cake Genius
PME Arts & Crafts	petal crafts
Sunflower Sugar Art	Renshaw
Satin Ice	Platinum Paste
PM Hobby Craft Ltd.	Decobake (Ireland / UK)
The Ribbon Shake	JEM Cutters
SugarVeil	FMM Sugarcraft
Karen Davies Sugarcraft LTD.	

Make a list of your People and Companies you learn from or get supplies from!



The Calgary Sugarcraft Guild Member Binder