

# The Wilton School Confection Connection

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Editor: Nancy Siler

## Welcome

By: Chris Weeditz



To those of you who are new to the Wilton School family, *welcome!!!!* It is always fun to share new ideas and recipes, and old ones for that matter.

You don't have to worry about misplacing the newsletter again. It will now be available on the Wilton School website at [www.school.wilton.com](http://www.school.wilton.com). You can also get more information and easy access for registering on that site as well. If you'd like another brochure, feel free to call me at 630-810-2211 or Doris Bohlig at 630-810-2221.



## From the Director

By: Nancy Siler

*More New Products Thanks to Great Product Managers*

There are always so many new things at Wilton, it's hard to keep up with them. New Shaped Pans include Smiley Grad, Train, Lil Hero (firefighter), Butterfly and Ice Cream Cone. Watch for new patterns for each upcoming holiday.

In Cookie, check out the battery operated cookie gun with accent tips-Cookie Master Plus.



Ever need a certain shaped cookie cutter? You are bound to find most everything in either the 101 pc. Cutter set, 50 pc. Animal Pals or the 50 pc. Read and Write set. The two new concepts are the Stencil-A-Cookie (bear, heart, butterfly, flower, house, star) for only \$1.99 each or the Ice-a-Cookie (white, blue, green, red, pink) which is poured fondant icing in a great bag applicator.



For Party Bags, Baking Cups and Doilies look for football, baseball, soccer, smiley face, and smiley grad baking cups. There are new 3½", 6", and 10" red and white heart doilies. Need blue, pink, or 4 different "Pizazz" patterns in party bags?

Color Mist Spray or as I like to call it "airbrush in a can" is now available in red, blue, yellow, green, violet, pink, black and orange.

In the Cake category watch for

9" Round Cake Pan Liners

5 lb. Rolled Fondant

101 Piece Tool Caddy

Icing Sculptor Set

Cake Stencils (4 pack)

Dessert Decorator Max

Comfort Grip Glove

Cake Dome

Tilting Turntable

Wrist & Hand Gloves



Candy offers a 2 piece Metal dipping set and mold kits that are amazing including burger blast, pizza chef, funny faces, greeting cards, and flower fancy.

Kids will find the brand new Gummy Candy Sets in the following licenses a real treat: Spongebob, Princesses, Dora the Explorer, Blues Clues, Bob the Builder. Also we will be offering two Wilton/Nestle Baking Sets.

Bakeware offers the new Dimensions Cast Aluminum series in fluted molds and rectangular shapes.



Licenses are

Dora the Explorer

Little Suzy Zoo

Strawberry Shortcake

Disney Princesses

Spongebob Squarepants

Cookie Face Kits for many licenses



Candles include Glow in the Dark and Message (Clowns, Happy Birthday, Congrats, Over the Hill)

#### Decorative Product

Light Crafter is a new way to customize your Christmas lights, wreaths, or mantels.



Wedding Products are too many to mention so check out some of them at [weddings.wilton.com](http://weddings.wilton.com)

Guess what? The above items are just the everyday things and don't include any of the many seasonal products offered. Happy shopping and decorating.

### From the Kitchen



By: Lois Levine

Easter is just around the corner and spring has sprung or so the calendar tells us.

As usual the Wilton Test Kitchen has been busy developing new and fun ways to use our products.

We developed our very own marshmallow eggs, so fun and easy, we could hardly believe it. You can get as creative as you want by adding flavors and colors to the recipe. Or mold it in a different shape.

The carrot cookie pops in bunny shapes are also fun and easy and healthy, too.

In case there is a wedding in the offing we are including a recipe for individual heart cakes beautiful enough to impress any bride.

So without further ado -  
Happy Spring! Happy Baking!

### Individual Fancy Hearts Singles™ Cake

Wilton Products:

Fancy Hearts Singles Mold™  
Ready-to-use Rolled Fondant  
Ready-to-use Decorator Icing  
Easy-Glide Fondant Smoother  
Disposable Decorating Bags  
Decorating Tips #3 & #4  
Gold Fanci-Foil  
6" Cake board circles

Cake mix (1 box of cake mix (18.25 oz.)  
makes 6 cakes)  
 $\frac{3}{4}$  cup batter per heart pan

Preheat oven to 350°. Spray pans with vegetable pan spray. Prepare cake mix according to package directions. Prepare as many cakes at once, as you like. 4-6 pans will fit on a cookie sheet. Bake 15-20 minutes or until toothpick inserted in middle comes out clean. Cool on rack 5 minutes. Remove from pans, cool completely before icing.

To decorate:

When cool, position cake on a cake circle that has been trimmed to appropriate size and covered with Fanci Foil. Lightly ice the cake smooth with white buttercream. Roll out  $\frac{1}{4}$  of fondant package to  $\frac{1}{4}$  inch thick and place over cake. Smooth with Easy-Glide Fondant Smoother and then trim off excess fondant.

To decorate, use tip #4 to make a beaded heart on top of cake with Ready-To-Use Decorator icing. You can use the heart on the pan as a pattern. Pipe guest of honor's initial in the center with tip #3. Pipe dots on the top edge of the cake with tip #3. Pipe a beaded border along the bottom with tip #4.

## Marshmallow Eggs

Wilton Products:

Mini Egg Pan  
Colored sugars:  
Lavender  
Pink  
Green  
Yellow  
Clear Vanilla Extract  
Candy Flavors- Peppermint, raspberry

2 envelopes unflavored gelatin  
1 ¼ cups water, divided  
2 cups granulated sugar  
1 teaspoon Wilton Vanilla Extract  
Candy flavors, peppermint or raspberry,  
(optional)  
Colored Sugars\*

Spray Mini Egg pan with vegetable pan spray. Spoon ½ teaspoon of desired colored sugar into each cavity. Rotate pan to cover area and shake out excess. In small bowl, stir together gelatin and ½ cup plus 2 tablespoons water. Let stand 5 minutes or until gelatin is firm.

Combine sugar and remaining ½ cup plus 2 tablespoons water in medium saucepan over low heat. Stir until sugar crystals are dissolved and liquid is clear. Brush sides of pan with water to keep crystals from forming. Let cool 15 minutes. Combine gelatin and sugar water in mixer bowl; add vanilla and beat at highest speed for 10-12 minutes or until mixture is light and fluffy and ribbons dropped from beater hold their shape on the surface of the mixture. Pour mixture into prepared pan. Sprinkle colored sugar on marshmallows.

Refrigerate overnight.

To remove; gently slide marshmallows out of pan. Turn out onto serving plate, garnished with gree tinted coconut, if desired.

Makes about 18.

\* If desired may color eggs with coordinating icing color. May also use pastel colored sugars.

## Bunny Carrot Cookies

Wilton Products:

Bunny Cookie Treat Pan  
Cookie Sticks  
Pure Vanilla Extract

1 cup butter, softened  
1 cup granulated sugar  
1 tablespoon orange zest  
1 egg  
1 teaspoon vanilla extract  
2-2/3 cups all-purpose flour  
1 teaspoon baking powder  
¾ teaspoon cinnamon  
¼ teaspoon each nutmeg, cloves and salt  
1 ¼ cups finely grated carrots  
¼ cup finely chopped walnuts (optional)

Preheat oven to 350°. Spray Bunny pans with vegetable pan spray. Cream butter and sugar until light and fluffy. Add orange zest, egg and vanilla. Mix to blend. In separate bowl, combine flour, baking powder, cinnamon, nutmeg, cloves and salt.

Add to butter mixture alternately with carrots, mix just until combined. Stir in optional nuts.

Press about 2 tablespoons dough into each cavity. Press in stick and top with about 1 teaspoon dough to cover. Bake 10-12 minutes or until edges are a light golden brown. Cool in pans on racks for 15 minutes. With thin spatula, gently loosen edges and remove gently from pan. Continue to cool on rack. Cool completely before decorating, if desired.

Makes approximately 16-18 bunnies.

## Wilton School Confection Connection

By: Debbie Friedman



What I love about our Candy Melts is that they are so easy to work with and very versatile. Not to mention how delicious they are! Homemade candies make wonderful gifts for every occasion, and

Candy Melts can be creatively used to decorate all kinds of desserts. How about simple chocolate dipped strawberries adorning your cheesecake or chocolate drizzled pecan halves garnishing your brownies? Dip pretzel rods into your favorite Candy Melts and sprinkle with jimmies or nonpareils for another easy treat everyone loves. Don't forget to flavor your Candy Melts with any of our many candy flavorings for more delicious options. One of my favorites is to add a few drops of peppermint candy flavoring to melted Dark Cocoa Candy Melts then dip graham crackers. When set, the coated graham crackers remind me of Thin Mint Girl Scout Cookies!

Now that I have you thinking, don't stop now. With our classic candy molds and new ones always being developed, your creativity can be endless. Look around your kitchen; all kinds of things can be used as molds for Candy Melts. Try fluted or shell shaped plastic containers often used for carryout food. Mini pans, cookie treat pans and cookie cutters make great molds also.

When it's time to clean up, here's a hint for easy clean up of your chocolate bowls. Place your bowls and utensils in the dishwasher with about  $\frac{1}{2}$  cup of liquid bleach. Run your usual dishwasher cycle. The bleach helps remove all chocolate from your bowls.

Another fun and easy medium that I love to work with is fondant. New this year is an Introduction to Fondant Class. Fondant covered cakes have a simple elegance. Learning to work with fondant is the perfect compliment to decorating techniques learned in the Masters Course and gum paste flowers learned in the Gum Paste Classes. From learning to cover cakes with fondant to making bows and flowers, fondant is fun and easy to learn.

## Student Accomplishments

By: Sandy Folsom



2 Websites worth

checking: [www.cynthiascakes.com](http://www.cynthiascakes.com)

[www.markedfordessert.com](http://www.markedfordessert.com) Both of these past students I have written about in the previous newsletter, but I had the opportunity of seeing first hand what the Master Class and possible subsequent classes can do for you. On my vacation I had the pleasure of seeing Cynthia Ebrom's operation in Edinburg, Texas. Cynthia took the Masters Class 13 years ago and eventually returned for Colette's Class in October 2000. Check her web-site!

Mark Seaman finally opened his business in July, but his website says more than I could. Mark changed his career and went into cake decorating after taking Master's 2  $\frac{1}{2}$  years ago. Networking is so valuable to all cake decorators and as an instructor it's very rewarding to hear of all these success stories.

While at ICES this summer, I met Sarelle Weiner who took Master's, Cake Sculpting with Roland, Colette's Class and Pulled Sugar. Her portfolio is incredible which includes all of the techniques she learned here. I'm amazed with her Pulled Sugar.

Ann Chan of Augusta, GA also fell into a new career. Ann took Master's, Colette's Cakes for Catering and has found her new passion doing fondant cakes. Ann advises, do not wrap your fondant display cakes in bubble wrap and transport unless you want your fondant to have the appearance of bubble wrap. Sometimes trial and error is a hard lesson or a new-design.

Debbie Howard of Lexington, KY took Master's Class about 5-6 years ago. At the time, Debbie was so new to cake decorating that she would have been happy to ice a cake

smooth and just make a rose. Debbie came back many times for every new course we offered. Debbie has no fears of decorating and has a huge collection of fondant cakes.

Michelle Orsellet of Playa del Rey, CA is still enjoying her husband's Hanukah present from 10 years ago, a Master's Course at Wilton. She is still an active decorator doing beautiful buttercream and fondant cakes.

Continue to send cards and notes, I love the success stories.

### From the HeadMASTER

By: Sandy Folsom



**Tip of the Day,** not decorating but a helpful hint when baking. If a customer asks for a 11x15 or 12x18 -  $\frac{1}{2}$  yellow,  $\frac{1}{2}$  chocolate, prepare yellow cake and chocolate cake batters as usual, take a strip of aluminum foil, at least double thick, even triple, insert in  $\frac{1}{2}$  section of pan, begin pouring some yellow batter in  $\frac{1}{2}$ , some chocolate batter in other  $\frac{1}{2}$ , alternate back and forth until you have used all the batter. Tap pan firmly on the counter. Quickly remove aluminum strip and discard. Tap again slightly. You now have  $\frac{1}{2}$  yellow,  $\frac{1}{2}$  chocolate in one pan without the hassle of baking twice. It works very nicely.

### Tent Sale:

It's that time again! The annual Tent Sale dates are June 5<sup>th</sup> thru June 24<sup>th</sup>.

### School Registrations

By: Chris Weeditz

Please call me at 630-810-2211 or Doris at 630-810-2221 if you would like another school bulletin.

Although we try our best to run every class we have, sometimes it doesn't become feasible if we do not have enough

students signed up. We do make every effort to contact students that have signed up, but it may help to call as reassurance that the class may run.

When registering, remember that all I need to hold your spot is the registration fee. The tuition isn't due until the first day of class. You can either fax in the registration form to my attention at 630-810-2710 with your credit card number, or you can mail the registration form to:

Chris Weeditz  
Wilton School  
2240 W. 75th St.  
Woodridge, IL 60517

Check out the Wilton website at [www.school.wilton.com](http://www.school.wilton.com)

### Wilton School Kitchen-Aide Tip

By Mary Beth Kerbs



For the first time last week we ran our one week class "Advanced Fondant Art with Laurie Bradach." Judging from the incredible projects completed by the students, I'm pleased to say it was a huge success. Student's cakes ranged from a dimensional reproduction of a quilt pattern to a stone fountain complete with fish. Laurie Bradach, who also teaches pulled sugar, has a great deal of experience with fondant and brings us many exciting and innovative ideas in cake design and decorating. Lisa-Marie Stienessen chose this class as her prize for being named International Instructor of the Year. Lisa-Marie went home to Minnesota with three projects all of which were exceptional. Anyone who is interested in the limitless world of fondant should certainly keep this class in mind.

## Keep Us Posted!



Send news of your awards and business highlights so we can recognize and feature you in an upcoming newsletter. Know someone who didn't receive their newsletter? Have them call, write or e-mail Chris Weeditz at 630-810-2211 or [cweeditz@wilton.com](mailto:cweeditz@wilton.com).