

# From the Director's Desk



By Sandy Folsom

How well do you know your geography? What an odd question for me to ask! I didn't say, "How overfilled is your decorating bag" or "Do you have the bag pointed at the correct angle" or "You are having a hard time remembering to make a primrose, so that might be the problem, the angle pressure, incorrect control". Since we have celebrated our 80<sup>th</sup> anniversary, our map is now boasting representation from 95 different countries.

Two doctors, husband and wife, traveled from Honduras to take the Master Course. Never did they say it was too far to travel, they just wanted to learn from the "Best". The cake decorating world is just expanding and nowhere is too far to travel to Wilton. Eventually Aldo and his wife Yonina hope to start a business when they retire from pediatrics. I might add that cake decorating has opened a lot of doors to people in other careers.

In May of this year I traveled to Lisbon, Portugal to teach the Master Course for the first time in Europe. It was exciting for both the students and me. We had 20 students with 100+ on a waitlist! Upon arrival I knew I was to judge a contest. Students were encouraged to enter a cake. All contests have certain criteria participants must follow. I also was wondering, if I was coming to teach, how were they going to enter a contest if they had not yet been taught. Europe being the land of fondant, submissions were going to be their best work in a medium they were the "best" at—fondant, of course. I would like to share the cakes I judged.

The first several days of the course were so typical that you would never know the class was not being conducted at the Wilton School, except for the student chatter in Portuguese or questions translated to me. Most of the students had never worked with buttercream nor had handled a decorating bag. They were also worried that they would not be able to learn something so new to them. Overfilled bags, incorrect angles, the same issues we see in every Master Course. Fortunately, communication was not an issue thanks to the direct translation from Joanna Monteiro, who so graciously hosted the class. I am sharing some pictures of their final projects. **AWESOME!** Just like home. I'm looking forward to returning on January 31, 2011.

With all the hype about food, cakes and decorating on TV, we were very excited when The Food Network asked to come to the school to film a segment of **Unwrapped** with Marc Summers. The episode, "**Supersized**", featured Wilton's Giant Cupcake Pan with several creative ideas for the viewers. Check their website for future airings, you will really enjoy it. How many different ways can you imagine decorating the Giant Cupcake pan?

If you might be thinking what you'd wish for a birthday, anniversary, Christmas, Hanukah or just a "whatever" gift, consider a gift class from the Wilton School. If your family knows you, they'll know how perfect a gift this is. And you don't have to worry that it won't fit! And the Wilton School experience will last you a lifetime! Come visit us soon. You won't be disappointed, we promise!



# Bake Decorate Celebrate! Entering 8th Season!

By Gretchen Homan

**We just "wrapped" the tapings** for our 8<sup>th</sup> Season of Bake Decorate Celebrate! The show is currently seen across the country on 586 Public Television stations in 46 states and in more than 45 countries internationally.

**This season we're mixing things** up a bit. In addition to co-hosts Nancy Siler and Beth Madland showing how easy it is to decorate baked treats to impress family and friends from the **studio, we've added on-**location shots in the test kitchen, where Beth Somers, Wilton Culinary Specialist, and Nancy show how to successfully bake the **yummy cakes featured in the show's** projects.

Each new episode features a special segment where Nancy discusses baking basics and **tool tips. We've also added a "Busy Moms" segment to each show.** Beth Madland along with test kitchen guest experts Angie Thayer and Diana Rodriguez share quick ideas for busy moms who need to provide treats when time is of the essence.

**Some of this season's themes** include Beautiful Blossoms, Big Top, Funky Fondant and Party on Safari. The new shows began airing in late September. All the projects and recipes fea-

tured on the television show can also be found on the website, [www.bakedecoratecelebrate.com](http://www.bakedecoratecelebrate.com).



## Sky-High Sculptures

By Laurie Bradach

How would you like to create soaring, glass-like showpieces that withstand heat and humidity? How would you like the luxury of being able to create these masterpieces weeks ahead of when they are needed?

**A new and exciting class called "Sugar Showpieces with Laurie Bradach" has been added to the 2011 brochure. This fun and fast-moving course will teach you how to create beautiful sculptures using Isomalt. Expanding upon techniques learned in Wilton's "Advanced Sugar Artistry," you will learn to blow and shape fruit, graceful birds, or shimmering fish. Your showpiece will also include uniquely formed and molded elements. Each student project will truly be a one-of-a-kind creation!**

The three-day class will be offered in January and November 2011, immediately following the "Advanced Sugar Artistry" course, which is a prerequisite. This is a thrilling opportunity for all aspiring sugar artists to take their skills to new heights!



## Lorena's Tips...

- **Keeping moisture in your cake:** As soon as you take the baking pans out of the oven, flip the baking pan upside down on parchment or baker's paper. Let it cool overnight. Once cool, remove the cake from the mold. Refrigerate or freeze the cake.
- **A quick way to tort a cake:** Use a piece of dental floss or very strong thread long enough to wrap around the cake. Wrap the thread around the cake. Cross the thread while pulling the two thread ends toward you. The cake will be cut in half when the thread reaches the cake's center.
- **Smoothing cake icing:** Place the cake on a turntable. Move the turntable with one hand while holding a straight comb edge at a 45° angle.

# Funky Flower Dots Cake

Gretchen Homan, Wilton Test Kitchen Director

Here's a project from the new season of **Bake Decorate Celebrate!** The color combinations, as well as the shape of these "flowers", will make everyone smile. The decoration is simply a series of circles, dots and beads – fondant and buttercream combined. The colored cake inside is as fun as the outside. Anyone can do this!

## Ingredients and tools:

- Two white cake mixes (18.25 oz. ea.) or your favorite white cake recipe
- Icing Colors: Violet, Golden Yellow, Kelly Green
- 6 in. Round Baking Pan
- 8 in. Round Baking Pan
- 6 in. Cake Circle
- 10 in. Foil Wrapped Cake Base
- Dowel rods
- White Rolled Fondant – 5 lb.
- Roll & Cut Mat
- Rolling Pin
- Cutter/Embosser
- Ruler
- Decorator Brushes
- Round Cut-Outs
- Round Decorating Tip 5



## Step 1: Bake The Cakes



Prepare white cake batter. Divide into thirds; tint each portion violet, yellow and green, stirring gently. Spray pans with vegetable pan spray. Scoop or spoon different colored batter into pans randomly, filling 1/2 to 2/3 full. Bake 25-35 minutes or until toothpick inserted in center comes out clean. Cool in pan 10 minutes. Remove from pan and cool completely. Crown cooled 6 in. cake layers and stack on cake circle. Crown cooled 8 in. cake layers; position on cake base. Prepare for fondant by lightly icing with buttercream. Prepare for stacked construction.



## Step 2: Cover Cakes with Fondant

Roll out fondant 1/8 in. thick. Cover cakes with fondant; smooth.



## Step 3: Tint Icings

Tint remaining fondant dark violet, light violet and green with a small amount of yellow. Tint buttercream icing to match fondant; tint a portion of the buttercream yellow.



## Step 4: Decorate

Roll out light violet fondant 1/8 in. thick; cut 1 in. wide strip long enough to fit around each cake; attach with damp brush. Add tip 5 green buttercream dots around border strip. Stack 6 in. cake onto 8 in. cake. Roll out remaining fondant 1/8 in. thick, cut with round cutouts; attach to sides and top of cake layers. Pipe alternating colors of tip 5 buttercream beads around edges of cutouts. Add tip 5 dots on cake between "flowers."

Serves 32.

# Something for Everyone at The Wilton School...

By Debbie Friedman

Interest in cake decorating seems to be growing by leaps and bounds! Classes at the Wilton School are no exception, with the most popular filled to capacity. I'm sure the numerous television shows featuring cake artists, cake challenges, fantastically creative cakes and a behind the scenes look at how cakes are decorated has opened up a whole new world for many. There is even an entire show featuring cupcakes. Of course, I have to add Wilton's very own television show "**Bake Decorate Celebrate!**" to the list. Adults as well as children are fascinated with the magical sugar creations. At the Wilton School, you'll find classes for both adults and children, beginners and non-beginners, to teach you everything from how to bake the perfect cake to how to make the most beautiful decorations for your cake.

I marvel at how easy it is to connect with people across the world. Just explore Wilton's website, and there you'll find discussion forums, cake blogs, podcasts, Wilton on Twitter and Facebook and even this newsletter to keep you up to date on new products and decorating ideas. The website also makes it quite easy to find just the right class and sign up too. It's an exciting time as well as a privilege to be an instructor as the students travel to us from all over the world.

Take a look at the many 1-day workshops we offer. We have workshops where you'll learn how to work with fondant, decorate cookies, decorate cupcakes, make and decorate petits fours, make homemade candies and chocolates, pull sugar, make pastries and of course, decorate cakes. What a perfect introduction into the world of sugar art! If you are eager for more, the 3-day classes will be perfect. New this year is a real cake workshop- decorating with fondant and gum paste. Two of my favorite mediums combined into one class! You'll be proud to show off your new skills and flowers on a beautifully decorated real cake.

I particularly love to see friends or family come to one of our workshops or other classes together. It's a wonderful way to spend time together, learn something new and create something fabulous. I also love when our students tell us that the class they are taking was given to them as a gift. I think it is a very special gift because I know they will have a fun time, learn something new and take home their creation to share with others. A homemade treat is always more special!



I have recently taken a few new classes at the Wilton School myself. Even seasoned decorators and instructors love to learn new things! I participated in learning new gum paste flowers with Nick Lodge, Isomalt Design with Laurie Bradach and Artistic Gelatin with Lorena Hernandez. I loved them all. I'm proud to say my projects have been on display on my dining room table for months (except for the gelatin which went into the refrigerator) where I could excitedly show off the beautiful things I learned.

## New Classes You Won't Want to Miss...

The new 2011 course catalog is currently online and students are already signing up. **NEW** for 2011 is a Sugar Showpiece class. Those of you who have taken sugar or Isomalt classes from **Laurie Bradach** have been asking for more. **So here's your chance.** **Colette Peters** is offering a Sculpt a Cake class and real cake is absolutely a must. Check the Chocolate Inspirations classes with **Pam Vieau**—yummy, decadently rich and sinfully delightful. Still intimidated with working on real cakes and fondant? **Debbie Friedman** will solve that problem with the Real Cake Workshop—Decorating with Fondant and Gum Paste.

The Advanced Masters has been changed, so you might want to check it out. **Lorena Hernandez** will keep you busy and enthralled with the Fondant Modeling class for the holiday. A showpiece that is a real show stopper. All ideas applicable to your holiday cakes. The Baking Classes fill up fast, so start planning. Check out the Intro to Artistic Gelatin course. You can turn gelatin into an art and successfully become a "**gelatin art designer**". **It is totally amazing what you will learn in only one day!**



## From Mary's Recipe Box...

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This is a family favorite, especially in the fall and during the holidays. **It's such a quick, easy and delicious dish that company always asks for the recipe! So now I'm sharing it with you too!**

### Cranberry Chicken

8 Chicken breasts, skinless and boneless (about 5 oz.) \*

½ cup mozzarella cheese, shredded

2 cans (10.75 oz) cream of chicken soup (condensed)

½ cup white wine (A rosa may be used)

2 cups stuffing mix (May use stove top stuffing mix)

¾ cup dried cranberries

½ cup melted butter

\*Use smaller size breasts around 5 oz. Larger size may need additional baking time.

Preheat oven to 350° F.

Spray a 9 x 13 in. baking pan/dish, line it with parchment and spray with non stick pan spray for easy release and clean up.

Rinse and pat dry chicken breasts. Place into baking dish and sprinkle with cheese.

Stir together soup and wine and then pour over chicken. Sprinkle chicken with stuffing mix and cranberries. Drizzle with butter.

Bake for approximately 45 minutes until chicken reaches 160° F.

### What's for dessert, you ask...

Why not try our Caramel-Apple Cheesecake recipe! The perfect dessert to compliment your dinner menu.

<http://www.wilton.com/recipe/Caramel-Apple-Cheesecake>

or try our Orange Cheesecake. This cheesecake recipe is a very good one, firm and very tasty. Not an orange flavor fan, just leave it out.

<http://www.wilton.com/recipe/Orange-Cheesecake>

Enjoy!

Mary Gavenda

