

From the Director's Desk



By Sandy Folsom

If you have been anxious to plan your next years' vacation and spend some time at the Wilton school, you can expect to see the 2012 courses posted on our website by August 1st. If you like to plan ahead, look for 1-day classes like **"Decorating with Chocolate Flowers & Bows," Fondant Modeling "Spring Creation,"** and **"Extreme Stringwork"**. New 3-day workshops will include **"Bride & Groom" Fondant Modeling** and **"Baking Workshop II"** for those that want more baking!

Kim Morrison, certified Master Sugar Artist, will be visiting us for a 5-day advanced gum paste class. She is known for her life-like sugar flowers and elegant wedding cake designs. In 2003 & 2004 Kim was the Grand Prize Winner of the National Wedding Cake Competition in Oklahoma and she was the Mid-Atlantic Wedding Show Competition Winner in 2007. Most recently Kim has won the Best of Show at the Great American Cake Show in Maryland.

Kim's class, **"Intricate Gum Paste Artistry,"** will teach you to make an array of beautiful spring and summer flowers. You will work with Mexican Paste to create a tea cup & saucer, see picture to the left, and an elegant jewel box, all in one class. I'm sure you will enjoy our guest instructor's artistic flair and congenial personality.



The **Intro to Artistic Gelatin** course is a class in taking ordinary and changing it to EXTRAordinary! Learn to create awesome 3-dimensional floral designs suspended in clear gelatin. Everyone will ask, "How do you do that?" and you'll just smile and say, "I took this amazing class at the Wilton School." Don't miss the opportunity to master this exciting medium. It's easier than you think. Classes available October 1 and November 17. Enroll today!



We are proud to announce that The Wilton School is approved by the American Culinary Federation to offer Continuing Education Hours (CEH) for all classes of 9 hours or more. Please advise us on the first day of class if you require the CEHs to be noted on your certificate.

There's a lot that can be said for desserts from scratch, like "Delicious!" for starters. Nothing beats fresh, natural ingredients to make a cake the best it can be and our **"Baking Series"** teaches you how to achieve the flavor, taste and texture that comes from homemade baking. October & November **"Baking Series"** offer 5 different classes for desserts that will amaze you and your friends.

Looking to learn something new? Chocolate Inspirations can very well be your answer. Our resident chocolatier, Pam Vieau, has a magnitude of information to share in her hands-on workshops from elegant confections to brittles and barks. Take away all the skills and techniques, not to mention tons of chocolate too! Dates available in August and September.



Holidays will be here before we know it so it's never to soon to plan ahead. We will be presenting a **"Holiday Fondant Modeling Workshop"** creating a whimsical holiday scene with Santa, elves & lots of special effects. Don't miss it.

Lastly, I always like to mention how International our classes have become and how far students travel to come to The Wilton School. Our last Master Course had students from Singapore, Spain, Turkey, Netherlands, Bahamas, Virgin Islands and Switzerland. How exciting to share with so many different cultures the very same love of cake decorating.

OVER 80 YEARS OF TEACHING EXCELLENCE

Confection Connection

New Arrivals at Wilton!

Now available for sale is the long awaited 2012 Yearbook with 14 pages devoted to Punch. Cut. Decorate! Additional information is in this newsletter to tell you about this exciting new product line!



Also, you will be excited to see the new fondant molds Wilton has introduced in the yearbook to help make your fondant decorating more interesting. The new fondant molds are so easy to use. Create amazing details such as blossoms, leaves, birds in the Nature design; buttons, bows, ribbons Fabric design; scallop, paisley, flower Global design; and small and large pearl Baroque designs.

To go along with our new fondant molds Wilton has introduced Chocolate Flavored Fondant, which not only tastes delicious but saves time and energy trying to get the right color. 1.5 lb packages of pastel blue, yellow, pink and green are also readily available as well.

We are all excited about the new Gum Paste cutters. The cutters and curriculum we are teaching include popular wedding flowers such as hydrangea, dogwood, gerbera daisy and lilies, to name a few.



The new Flower Impression mat is now available to give these flowers all their natural definition, and new shades of Color Dusts are also available to highlight these flowers to their natural state



PUNCH. CUT. DECORATE!

We Make It Easy...You Make It Amazing



At Wilton we've been hard at work developing new and exciting ways to dress up cakes, cookies and cupcakes. We're so excited to introduce a new and revolutionary program called **Punch. Cut. Decorate!™** It brings the ease and versatility of scrapbooking to treats and is *colorful, sweet and fun!*

The Punch. Cut. Decorate! system features Sugar Sheets! Edible Decorating Paper, punches and cutting tools that make it easy to create decorations in dazzling colors and shapes.

Sugar Sheets! Edible Decorating Paper

Sugar sheets are edible and flexible decorating papers that you can use to decorate cakes, cookies, cupcakes or other treats. They have a light, sweet flavor that works with buttercream or fondant-covered treats. Used with Wilton's new punches and tools, you can create amazing and unique designs. The technique is simple - just peel, cut or punch any shape or border design, and place your decorations.

With 21 great colors and patterns to choose from, Sugar Sheets! brings the fun and versatility of paper crafting to your cakes. You can write messages with FoodWriter® Edible Color Markers, stencil with Color Mist, brush on colorful Pearl Dust or Color Dust accents or sprinkle on your favorite colored sugars to elevate your design.

Border, Single Shape Punches and Accessories

With our easy-to-use punch and interchangeable cutting inserts, you can create an array of perfectly cut edible shapes and border designs effortlessly. It's a whole new way to frame your cake, with border shapes like waves, lace, diamonds or flowers. You can add layered designs, messages, flowers and other shapes to your treats with ease.

Cutting is quick and easy—just position the two-piece cutting insert shape you want in the punch base, place your edible sheet between the bottom and top inserts and press down on the top of the punch. When you want to cut a different shape or border, just replace the insert.

Get inspired at www.wilton.com/pcd where you'll find over 150 Punch. Cut. Decorate! project ideas, videos, how-to's and more.

From Beth's Recipe Box...

Here's a recipe for blueberry muffins with a little extra "something." The cereal topping has an addictive crunch that I love. Feel free to use fresh or frozen berries, perfect for this summer's upcoming crop.

Crunchy Blueberry Cornmeal Muffins

- 4 tablespoons (1/2 stick) butter, softened
- 1/2 cup granulated sugar
- 1 egg
- 1/2 teaspoon vanilla extract
- 1/2 cup all-purpose flour
- 1/2 cup cornmeal
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1/4 cup milk
- 3/4 cup fresh or frozen blueberries

Topping:

- 1/2 cup crushed cornflakes
- 1/4 cup firmly packed brown sugar
- 1 tablespoon butter, melted

Preheat oven to 375°F. Spray pan with vegetable pan spray or line with baking cups.

In large bowl, beat butter, granulated sugar, egg and vanilla with electric mixer until light and fluffy. Combine flour, cornmeal, baking powder and salt. Alternately add flour mixture and milk to butter mixture; mix well. Gently fold in blueberries. Spoon into prepared muffin cups. For topping, combine cereal with brown sugar and butter in small bowl. Press mixture evenly onto tops of muffins.

Bake 19-21 minutes or until toothpick inserted in center comes out clean. Remove to wire rack and let cool slightly. Serve warm or at room temperature.

Yield 6 muffins.

Recipe can be doubled.

Enjoy!

BETH SOMERS