

Gadgets to Goulash



A Cook's Club

Auburn Public Library

April 27, 2015

Simple Cake Decorating











HERSHEY'S "PERFECTLY CHOCOLATE" Chocolate Cake Recipe



Ingredients

2 cups sugar
1-3/4 cups all-purpose flour
3/4 cup HERSHEY'S Cocoa
1-1/2 teaspoons baking powder
1-1/2 teaspoons baking soda
1 teaspoon salt
2 eggs
1 cup milk
1/2 cup vegetable oil
2 teaspoons vanilla extract
1 cup boiling water

"PERFECTLY CHOCOLATE" CHOCOLATE FROSTING (recipe follows)

Directions

1. Heat oven to 350°F. Grease and flour two 9-inch round baking pans.
2. Stir together sugar, flour, cocoa, baking powder, baking soda and salt in large bowl. Add eggs, milk, oil and vanilla; beat on medium speed of mixer 2 minutes. Stir in boiling water (batter will be thin). Pour batter into prepared pans.
3. Bake 30 to 35 minutes or until wooden pick inserted in center comes out clean. Cool 10 minutes; remove from pans to wire racks. Cool completely. Frost with "PERFECTLY CHOCOLATE" CHOCOLATE FROSTING. Makes 12 servings.

VARIATIONS:

ONE-PAN CAKE: Grease and flour 13x9x2-inch baking pan. Heat oven to 350° F. Pour batter into prepared pan. Bake 35 to 40 minutes. Cool completely. Frost.

THREE LAYER CAKE: Grease and flour three 8-inch round baking pans. Heat oven to 350°F. Pour batter into prepared pans. Bake 30 to 35 minutes. Cool 10 minutes; remove from pans to wire racks. Cool completely. Frost.

BUNDT CAKE: Grease and flour 12-cup fluted tube pan. Heat oven to 350°F. Pour batter into prepared pan. Bake 50 to 55 minutes. Cool 15 minutes; remove from pan to wire rack. Cool completely. Frost.

CUPCAKES: Line muffin cups (2-1/2 inches in diameter) with paper bake cups. Heat oven to 350°F. Fill cups 2/3 full with batter. Bake 22 to 25 minutes. Cool completely. Frost. About 30 cupcakes.

"PERFECTLY CHOCOLATE" CHOCOLATE FROSTING

1/2 cup (1 stick) butter or margarine
2/3 cup HERSHEY'S Cocoa
3 cups powdered sugar
1/3 cup milk
1 teaspoon vanilla extract

Melt butter. Stir in cocoa. Alternately add powdered sugar and milk, beating to spreading consistency. Add small amount additional milk, if needed. Stir in vanilla. About 2 cups frosting.

HERSHEY'S "PERFECTLY CHOCOLATE" Chocolate Cake Recipe

<https://www.hersheys.com/recipes/recipe-details.aspx?id=184&name=HERSHEY%27S-PERFECTLY-CHOCOLATE-Chocolate-Cake>

Vermont Maple-Pecan Cake Recipe



This delectable nutty maple cake has become a hands-down favorite. Chopped pecans add delicious flavor, and the rich cream cheese frosting is accented with a teaspoon of real maple syrup. —Teresa Cardin, Mansfield, Missouri

Read

more: <http://www.tasteofhome.com/recipes/vermont-maple-pecan-cake#ixzz3Y9oDm8Js>

Vermont Maple-Pecan Cake Recipe

TOTAL TIME: Prep: 40 min. Bake: 20 min. + cooling

MAKES: 6 servings

Ingredients

3/4 cup plus 1 tablespoon all-purpose flour
1/4 cup sugar
1/4 cup packed brown sugar
1/2 teaspoon baking soda
1/4 teaspoon salt
1/2 cup buttermilk
1/4 cup butter, melted
3 tablespoons maple syrup
1/4 teaspoon vanilla extract
1/3 cup finely chopped pecans, toasted

GLAZED PECANS:

3 tablespoons light corn syrup
1/3 cup pecan halves

FROSTING:

1 package (3 ounces) cream cheese, softened
3 tablespoons butter, softened
1 tablespoon plus 1 teaspoon maple syrup
1-1/2 cups confectioners' sugar

Read more: <http://www.tasteofhome.com/recipes/vermont-maple-pecan-cake#ixzz3Y9pC5C73>

Directions

In a large bowl, combine the flour, sugars, baking soda and salt. Combine the buttermilk, butter, syrup and vanilla; stir into dry ingredients just until combined. Fold in chopped pecans.

Pour into two 6-in. round baking pans coated with cooking spray. Bake at 350° for 20-25 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely.

In a small saucepan, bring corn syrup to a boil. Cook and stir for 1 minute or until slightly thickened. Remove from the heat; stir in pecan halves until coated. Place in a single layer on a foil-lined baking sheet. Bake at 425° for 2-3 minutes or until golden brown. Cool.

For frosting, in a small bowl, beat the cream cheese, butter and syrup until smooth. Beat in confectioners' sugar. Place one cake layer on a serving plate; spread with 1/2 cup frosting. Top with second layer; frost top and sides of cake. Garnish with glazed pecans. Store in the refrigerator. Yield: 6 servings.

Editor's Note: This recipe does not use eggs.

Cake Recipes

- <http://www.marthastewart.com/275403/how-to-decorate-a-birthday-cake/@center/276954/great-cake-recipes>
- <http://www.countryliving.com/food-drinks/g745/homemade-cake-recipes-0309/>
- <http://www.tasteofhome.com/recipes/cooking-style/baking-recipes/cake-recipes>
- <http://www.foodnetwork.com/topics/cake.html>

Cake Toppings

- *Frosting*
- *Icings*
- *Fondant*
- *Fruit & Berries*
- *Edible Flowers*
- *Fancy Candy and Chocolate Decorations*
- *Non-edible toppers*

Types of Frosting

- <https://www.craftybaking.com/learn/baked-goods/frosting-icing-etc/types>
- <https://confectionperfection.co.uk/tutorials/tutorial/different-types-of-icing>
- <http://www.wilton.com/decorating/icing/icing-chart.cfm>

Quick Vanilla Buttercream Frosting

Recipe courtesy Gale Gand

SHOW:

Sweet Dreams

EPISODE:

All About Frosting

Read more at: <http://www.foodnetwork.com/recipes/quick-vanilla-buttercream-frosting-recipe.html?oc=linkback>



Ingredients

3 cups confectioners' sugar

1 cup butter

1 teaspoon vanilla extract

1 to 2 tablespoons whipping cream

Directions

In a standing mixer fitted with a whisk, mix together sugar and butter. Mix on low speed until well blended and then increase speed to medium and beat for another 3 minutes.

Add vanilla and cream and continue to beat on medium speed for 1 minute more, adding more cream if needed for spreading consistency.

Recipe courtesy Gale Gand

Read more at: <http://www.foodnetwork.com/recipes/quick-vanilla-buttercream-frosting-recipe.html?oc=linkback>

Glossy Chocolate Frosting Recipe



The original recipe for this thick chocolate frosting was my grandmother's. I lightened it up, but it still has all of the original's taste. — Melissa Wentz, Harrisburg, Pennsylvania

Read more:

<http://www.tasteofhome.com/recipes/glossy-chocolate-frosting#ixzz3Y9vgG3yN>

Glossy Chocolate Frosting Recipe

TOTAL TIME: Prep/Total Time: 15 min. MAKES: 15 servings

Ingredients

1/2 cup sugar
Sugar substitute equivalent to 1/2 cup sugar
1/2 cup baking cocoa
3 tablespoons cornstarch
1 cup cold water
4-1/2 teaspoons butter
1 teaspoon vanilla extract

Nutritional Facts

4 teaspoons equals 54 calories, 1 g fat (1 g saturated fat), 3 mg cholesterol, 12 mg sodium, 11 g carbohydrate, 1 g fiber, 1 g protein. Diabetic Exchanges: 1/2 starch, 1/2 fat.

Directions

In a saucepan, combine the sugar, sugar substitute, cocoa and cornstarch. Add water and stir until smooth. Bring to a boil; cook and stir for 1 minute or until thickened. Remove from the heat; stir in butter and vanilla until smooth. Spread over cupcakes or cake while frosting is still warm. Yield: 1-1/4 cups.

Editor's Note: Recipe makes enough to frost 12 cupcakes or the top of a 13-inch x 9-inch cake. This recipe was tested with Splenda No Calorie Sweetener.

Originally published as Glossy Chocolate Frosting in Light & Tasty February/March 2006, p49

Read more: <http://www.tasteofhome.com/recipes/glossy-chocolate-frosting#ixzz3Y9vGkgWi>



Quick Pour Fondant Icing

Submitted By: MARCIAMOLINA
Photo By: Bunda Estherlita Suryoputro

Prep Time: 5 Minutes
Cook Time: 10 Minutes

Ready In: 25 Minutes
Servings: 20

INGREDIENTS:

6 cups confectioners' sugar, sifted
1/2 cup water
2 tablespoons light corn syrup
1 teaspoon almond extract

DIRECTIONS:

1. In a saucepan, combine confectioners' sugar, water and corn syrup. Cook over low heat, stirring constantly, until it reaches a temperature of 92 degrees F (33 degrees C.) Mixture should be thin enough to pour, but thick enough to coat cake. Stir in the almond extract.
2. To cover cake: Frost cake smoothly with buttercream and place on a cooling rack with a cookie sheet underneath. Pour fondant over iced cake, flowing from center and moving out in a circular motion. Touch up sides with a spatula.

"This is a great Fondant recipe that can be tinted with paste food color if desired. Pour over the top of cakes or petit fours to make a perfectly smooth and glossy surface."

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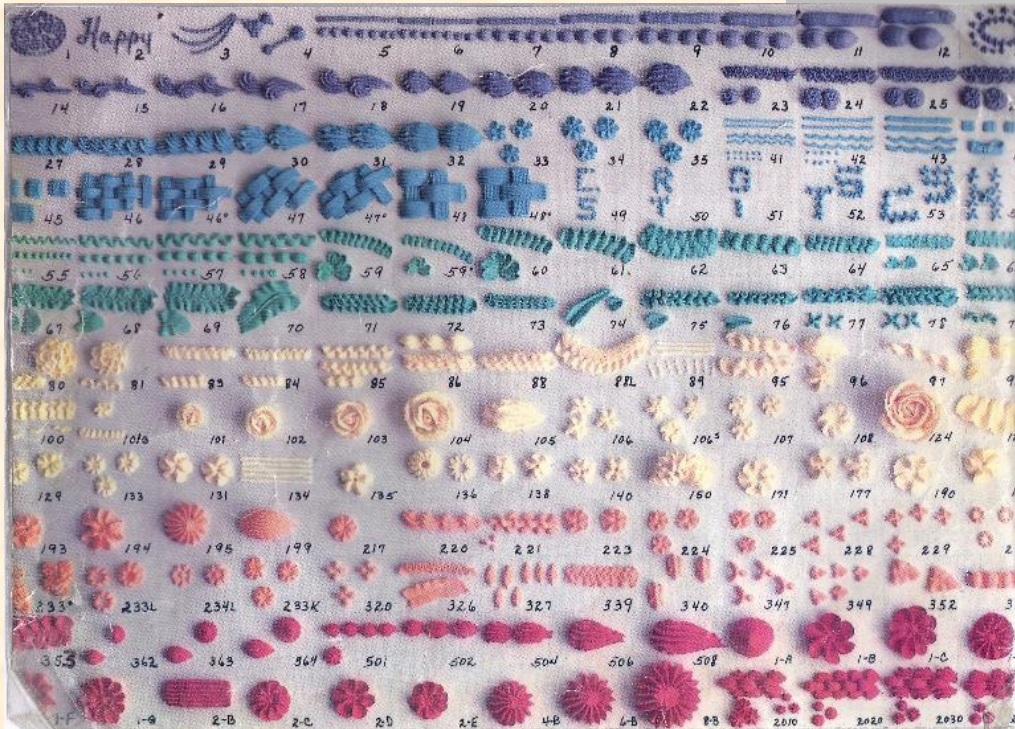
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DECORATING



Tools Needed for Decorating

- <http://www.craftsy.com/blog/2014/01/basic-cake-decorating-equipment/>
- <http://www.craftsy.com/article/cake-decorating-supplies>
- <http://www.michaels.com/10146847.html>





<http://www.collectorsweekly.com/kitchen/molds>




Decorating Instructions & Tips

- <http://www.craftsy.com/blog/2013/03/piping-techniques/>
- <http://www.wilton.com/decorating/cake-decorating/>
- <http://www.cake-decorating-corner.com/articles/terri/beginners-cake-decorating-instructions>
- <http://www.epicurious.com/archive/howtocook/prime/cakedecoratingrecipesandtips>



You Tube Video Guides

- <https://www.youtube.com/watch?v=LogkgKscHqU>
 - Fondant:
 - https://www.youtube.com/watch?v=U9N2L5iOH_E
 - Buttercream frosting cake
 - <https://www.youtube.com/watch?v=O-fYohkkrsg>
 - Chocolate Roses
 - <https://www.youtube.com/watch?v=7xoeJd2dyeE>
 - <https://www.youtube.com/watch?v=buSablu0ioc>
 - https://www.youtube.com/watch?v=hnfJDja_OMQ
- 

Rope



Shell





Reverse Shell

Rosettes



Star tip

Simple Rope Border



Shell Border



Reverse Shell Border



Rosettes



Writing Tip



Congratulations

Writing Tip

Happy

Birthday

Gadgets to Goulash 2015

➤ May 18th Special Diet
Cooking

(Gluten-free, Dairy-free etc.)

➤ June 15th Grilling and
Barbecuing

➤ July 20th Picnics

Gadget Show & Tell every
month

Bring your recipes to share!

