



Country
Kitchen
SWEETART

Country Kitchen SweetArt
4621 Speedway Drive
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www.ShopCountryKitchen.com

Owners: Vi Whittington, Autumn and Bruce Carpenter, Leslie and Todd Myers

Don't forget to
check out
our coupon inside!!

SWEET CONNECTIONS

Issue No. 006

Yule Log with Holly



This festive Christmas cake is made by tightly rolling a layer of spongecake covered in chocolate buttercream into a log shape. Cut angled pieces from ends and attach with buttercream. Spread icing over entire cake except ends and create tree bark texture by dragging a small spatula in straight lines along the log. Cut out holly leaves from green fondant and roll red fondant into small berries. Let dry and attach to cake. Place Merry Christmas plaque on top.

In this Issue:

- New Candy Beads
- Gingerbread aprons, cookie cutters and more
- New Fabric and Floral Texture Sheet Sets
- Great cupcake ideas for the holidays
- Answers to your chocolate questions

Items used:

Bun pan half-sheet: FD-SPHALF

Chocolate Cream Icing: 77-860

8" Angled Spatula: 33-200

Satin Ice Rolled Fondant Green: 77-764

Satin Ice Rolled Fondant Red: 77-763

Confectioners Glaze: 78-8200

American Red Disco Dust: 43-1862

Sour Apple Disco Dust: 43-1828

Merry Christmas Pop Top: BC-X331E

PME Leaf Cutter Set: 43-230HL

Gumpaste Veiner Set B: 43-C220

Country Kitchen Classes:

Listed are just a few classes currently offered at Country Kitchen SweetArt:

- Contemporary Candy Making by Jane Lengacher
- Gelatin Bow and Butterfly by Diane Simmons and Michelle Stidham
- Just Sweet Enough by Christine Lussier
- Old Fashioned Candy Making by Jane Lengacher

Upcoming Events:

Taste of the Holidays "Christmas PAST and PRESENT"

Don't miss our annual event filled with samples, recipes, demonstrations and more! This year, our classroom demonstrations will take place on Friday evening only. Call CKS for details including costs. Saturday we will have several free brief demonstrations throughout the shop!

Date: Friday, November 12
Time: 4:00 - 9:00 PM

Date: Saturday, November 13
Time: 9:00 - 5:00 PM

Autumn's Classes:

This Fall, Autumn has a few upcoming classes that are perfect for the holidays! Classes include:

- Very Chic Cookies for the Holidays
- Truffles, Truffles, Truffles

www.CookieDecorating.com contains Autumn's upcoming classes, cookie recipes, products, baking tips, and of course, cookie decorating.

Check our website for class schedule: www.shopcountrykitchen.com

Welcome to *Sweet Connections*, Country Kitchen SweetArt's seasonal newsletter. We would like to take a moment to welcome all of our new customers to our store, whether visiting our shop in person, online, or through our catalog. A special thank you goes out to all of our returning customers as well.

We appreciate your business and look forward to serving you again soon.

--Leslie Myers

New Products

Candy Beads-

These new beads have a sweet, crunchy inside with a hard candy coating. They look like similar edible pearls but are much softer. Makes a great decoration for cakes, cookies and any other treat. Comes in a variety of colors. Bead size: approximately 8mm.



Coming soon: 16mm size



Ask our Pastry Chef

Due to the busy Christmas season ahead, we have decided to answer a few of the most popular questions we have been asked about chocolate.

What is the difference between real chocolate and candy coating? The main difference between the two is that candy coating is made with palm kernel oil or other fats and real chocolate has a cocoa butter base. Candy coating is ready to melt and use while real chocolate must be tempered.

What are those white splotches I see on my candy coating? It is called blooming when the oils separate from the chocolate and form white spots on the surface. The chocolate can still be used but may be difficult to melt down. Use paramount crystals to help thin down the coating.

How do I keep my chocolate warm while I'm making my candy? We recommend lining an electric skillet with 5 to 6 dry dish towels and turning it to the lowest setting. Place bowls, squeeze bottles and parchment bags in skillet to keep warm.

What is the best way to store my chocolate? Chocolate may be stored for several months kept in an airtight container at room temperature. Avoid freezing chocolate as it may draw moisture and become sticky.

*Question? Submit questions to pastrychefs@countrykitchensa.com

Meet our Featured Staff

Member: Sarah Dinius



Q: How long have you worked at CKS?

A: I have worked at CKS for just over 2 years now.

Q: What do you do at CKS?

A: I work out front in the store. I help customers and run the cash register. I get to see all the new products that come in and find homes for them in the store.

Q: What is your favorite part about your job?

A: My favorite part about my job is getting to work with such creative people. I love to see what they create with the new products and tools.

Q: What is your least favorite part about your job?

A: My least favorite part is that I am always tempted to buy all the new products that I like, which is pretty much everything. I'm getting married in May, so I need to save money. I have to tell myself that if I don't need it, don't buy it!

Q: What is your favorite product from Country Kitchen?

A: I would have to say that my favorite product is probably the Merkens candy coat wafers. This is the product that I use the most. I love the cocoa lite, cocoa dark and superwhite. They all taste great and are easy to use.

Q: What do you like to cook or bake the most?

A: I enjoy making chocolates the most. Truffles, turtles, anything that is covered in chocolate.

Q: What is the best time of year to work at CKS and why?

A: The best time of year to work at CKS is the Christmas season. It's the time of the year when business in the store really picks up and when we have our open house. The open house is great because we have demos and lots of great samples! I love being able to help prepare for the big event.

Q: What is one thing you would like everyone to know about you?

A: Someday I would love to open my own coffee shop and sell homemade pastries and chocolates!

New Texture Sets

Texture sheets are used for accenting cakes, decorating cookies, or adding texture to cupcake tops. Each texture sheet is extra deep to give highly detailed results. The sets include 6 different texture mats with easy-to-follow instructions and samples of projects decorated using the sets. They can be used with buttercream, fondant, gingerbread, and chocolate, making them incredibly versatile. Each sheet size is 7" x 10". Sheets are made of lightweight, clear plastic.

See www.AutumnCarpenter.com for more ideas on how to use new texture sets!

Floral Set



#43-4715

Fabric Set



#43-4714

Purchase both new texture sets for \$24.95!

Regularly priced \$14.95 per set.

(Save \$4.95)

If ordering on line, upon order completion, enter the coupon number in the coupon code box. Discount may not show up on line, we will deduct the correct amount upon invoicing.

Coupon Expires: 12/31/10

Coupon Code: CK-NL005

New Gingerbread Products

ABC Gingerbread Men Cookie Cutters

Make fun holiday cookies with these adorable ABC (Already Been Chewed) gingerbread men cutters. Made of cast aluminum. \$10.00 for set of three.



Item # FF-ABCG

Adult and Kid's Gingerbread Aprons

These Gingerbread aprons make a great gift for anyone on your list. Adult aprons measure 33" X 26". Kid's apron measures 20 1/2" X 24 1/2". All aprons are made of cotton. Be sure to include matching gingerbread accessories with your gift!



Item # RZ-19421

Item # RZ-19510

Item # RZ-19422

Gingerbread House Bundt Pan

This bundt pan is made of heavy cast aluminum and has a non-stick surface which ensures for even and uniform baking. Great for breads, molded desserts and cakes.



Item # NW-83948

Silicone Gingerbread Mold

Make the perfect chocolates and mini desserts with this silicone gingerbread men mold. Safe to use in oven, microwave, fridge and freezer. This mold has 12 cavities; 8 gingerbread men and 4 candycanes. Each cavity is approximately 1 3/4" X 1/2" deep.



Item # H-40008



Complete instructions for these items and other gingerbread ideas can be found on www.ShopCountryKitchen.com Ideas and Recipes > Seasonal Ideas & Recipes > Christmas > Christmas Gingerbread Ideas



A note from our shipping manager:

The time to plan for the holiday season is already here. Order early to be sure we have what you need for your upcoming projects!

--Todd Myers



For more ideas and additional up-to-date information, visit our page and become a fan on

facebook

Country Kitchen SweetArt Catalog Vol. 9



Now Available!!

Holiday Cupcake Ideas

Peppermint Cupcakes with Candy Cane Chocolate Transfer

Ingredients and Supplies

- 1 package white cake mix batter
- 1 tablespoon peppermint extract
- red food color
- buttercream icing with peppermint extract
- white candy coating
- red striped chocolate transfer sheet
- peppermint sprinkles



Idea Gallery # 1227

Instructions

Line cupcake pans with red and white striped baking cups. Mix up white cake batter and set aside 1/2 cup. Color the set aside part with red food coloring. Add peppermint extract to the white cake mix batter. Fill cupcake pans with white batter and add a 1/2 teaspoon of the red batter in each cupcake. Swirl using a skewer or cake tester. Bake according to mix instructions and cool completely. Pipe candy canes using white candy coating on the textured side of the red striped transfer sheet. Allow to set up for 15 minutes. Add 2 teaspoons peppermint extract to 3 cups of buttercream icing. Pipe buttercream icing onto cupcake with a #2A tip. Roll the sides in peppermint sprinkles. Remove piped candy canes from transfer sheet and place 2 on each cupcake.

Holiday Ornament Cupcakes



Idea Gallery # 1224

Ingredients and Supplies

- baked and cooled cupcakes
- red, green and pink rolled fondant
- red, green and pink royal icing
- buttercream
- miniature marshmallows
- silver edible spray
- pipng gel

Instructions

Spread a thin layer of buttercream icing on top of cupcakes. Roll out red, green and pink fondant. Texture with a variety of impression mats. Cut out designs using a 3" round cutter. Cut stripes and pieces from different textures and colors. Use red, pink and green royal icing in a small parchment cone to outline details and pipe additional dots to decorate ornaments. Spray marshmallows with silver spray. Attach to cupcake with piping gel.

Poinsettia Cupcake Bouquet



Idea Gallery # 1217

Ingredients and Supplies

- 6 mini cupcakes
- green buttercream icing
- red buttercream icing
- yellow buttercream icing

Instructions

Pipe green buttercream icing on top of each cupcake using a #1A tip. Allow to crust, and smooth with pastry roller. Pipe poinsettia petals with red bettercream using a #350 tip. Pipe dots in the center with green buttercream and a #4 tip. Pipe dots on top of the green with yellow buttercream and a #2 tip. To assemble the bouquet insert a mini styrofoam cupcake into a 3" terra-cotta pot. Poke 6 toothpicks into the styrofoam cupcake with one pointed straight up and the others angled slightly around it. Carefully poke cupcakes through toothpicks. Wrap pot with red foil to complete the bouquet.