



Country Kitchen SweetArt
 4621 Speedway Drive
 Fort Wayne, IN 46825
 260-482-4835
www.ShopCountryKitchen.com

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

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

SWEET CONNECTIONS

Issue No. 005

In this issue:

- Two New Texture Sets
- New Jewel Molds
- Cake Plateaus & Servers
- New Satin Ice Fondant Colors
- Russian Doll Measuring Cups
- Caramel Apple Recipe
- New Halloween Supplies
- Shortbread Surprise Acorn Recipe
- New Country Kitchen SweetArt catalog vol. 9



Sparkly Happy Halloween Cake

This festive cake uses a 2" tall 9" x 13" cake pan for the bottom layer, and a 4" tall 5" x 8" cake pan on top. Covered with green and black fondant; and various purple, green and orange fondant rectangles.

Using disco dust to create sparkle! For directions on creating cake, check out the idea gallery on our website!

Idea #1210

Items Used: PopTop "Happy Halloween": #BC-H336E
 Black Rolled Fondant: #77-767
 Orang Rolled Fondant: #77-757
 Green Rolled Fondant: #77-764

Purple Rolled Fondant: #77-769
 Plum Disco Dust: #43-1802
 Burnt Orange Disco Dust: #43-1870
 Sour Apple Disco Dust: #43-18281

Country Kitchen Classes:

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

- 3 Gelatin Classes; Beginner, Advanced, and Butterfly/Bow
- Basic Cake Decorating by Shelly Netherton
- Everything's Coming Up Roses! by Theresa Omen
- Basics of Gumpaste by Becky Carpenter
- Pies and Tarts by Christing Lussier
- Candy Making for Beginners 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:

- Cupcakes a la mode
- 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

Satin Ice-

Ready-to-use rolled fondant. Rolled fondant is a sweet icing that is rolled out with a rolling pin, draped over the cake, and smoothed with the hands. Fondant gives a silky, smooth, porcelain-like finish on which to decorate. It's perfect for hot and humid weather because it won't melt. It is also ideal for molding pieces in push molds, candy molds, silicone lace molds, bead makers, etc. The fondant forms a crust, but still can be cut. Recommended shelf life is 3 months. Freezing not recommended before putting on the cake.



#77-757 Orange #77-759 Lavender #77-756 Baby Blue #77-754 Pastel Green #77-753 Baby Pink #77-752 Pastel Yellow

Ask our Pastry Chef

Question:

Hello I'm new to this whole baking, gum paste, and fondant world. I was wondering is the satin ice gum paste edible. Some websites say yes, but others say no. Also will fondant set just as hard as gum paste? Thanks for all of your help.

Answer:

The Satin Ice gum paste is edible. Gum paste dries very hard and is not something that is very good to eat after it has dried. It is not really designed to be eaten so it doesn't have a particularly great taste. Fondant can dry very hard, but not as hard as gum paste. Gum paste can also be rolled much thinner than fondant making it better suited for sugar flowers.

*Question? Submit questions to pastrychefs@countrykitchensa.com

Meet our 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 out 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 homeade pastries and chocolates!



#FF-MCUP

Russian Dolls-

This set of 6 dry-measure cups nests neatly just like traditional Russian matryoshkas. They accurately measure 1/4, 1/3, 1/2, 2/3, 3/4 and 1 full cup, and they're built from heavy-duty, food-safe, high-tech plastics. Why not doll up YOUR kitchen with a little Russian folklore?

New Jewel Molds-

Create beautiful jewels with this mold that withstands heat. Ideal for cooked sugar or heated isomalt. May also be used with rolled icing. 10 different shapes on each of the new molds!

Silicone Candy & Chocolate Molds-



#H-40001

You can now make perfect chocolates or refined mini-desserts from the comfort of your own home. The Easy Choc chocolate molds by Silikomart give your chocolates a unique shape due to their exclusive design as well as being easy to use, adaptable, long-lasting and non-toxic. They are safe to use in the oven, microwave, fridge and freezer. Many shapes available!

Cake Plateaus & Servers-

We have some exciting new cake plateaus and servers that come in a variety of sizes!



This new aluminum stand comes in round and square. Sizes are 22", 18", or 14".



This stand comes is made of heavy metal, and is 14 1/2" x 7". Smaller versio will soon be available.



These silverplated trays come in 10", 12", 14" and 17".



This scalloped plate comes in two different sizes; fitting a 10" or 9" cake.

Texture Sets/ Caramel Apples



Chocolate/Caramel Apples

Ingredients and Tools:

- Approximately 4 apples
- Wooden candy apple sticks
- 1 pound commercial caramel
- 3/4 pound chocolate
- Parchment paper or silicone mat
- Pecans and/or crushed peanuts

Instructions:

Wash apples and push stick into each apple. Melt caramel in a microwave a few seconds at a time, stirring between times until fluid; or melt slowly in a heavy pan over low heat. Cover each apple with melted caramel and place on parchment paper or silicone mat. Put caramel-dipped apple into freezer just long enough for caramel to cool, and then dip into melted candy coating or tempered chocolate. Hold apple above bowl of chocolate until excess drips off. Set dipped apple on parchment paper or silicone mat. If adding nuts, timing is important. Wait long enough that the nuts will stay in place without sliding off. Do not wait too long or nuts will not stick.

Caramel Apples

Ingredients and Tools:

- Approximately 4 apples
- Wooden candy apple sticks
- 1 pound "non-flowing" caramel
- Parchment paper or silicone mat
- Pecans and/or crushed peanuts

Instructions:

Wash apples and push stick into each apple. Melt caramel in a microwave a few seconds at a time, stirring between times until fluid; or melt slowly in a heavy pan over low heat. Cover apples with melted caramel, then roll in nuts (if desired) and place on parchment paper or silicone mat. Note--Caramel must be hot for nuts to stick.

Cinnamon-Candy Apples

Ingredients and Tools:

- Approximately 4 apples
- Hard Candy Mix
- 1/2 teaspoon concentrated cinnamon flavor
- 1/2 cup water
- 1 tablespoon butter
- Wooden candy apple sticks
- Red food color
- Parchment paper or silicone mat

Instructions:

Wash apples and push stick into each apple. Pour hard candy mix into saucepan and stir in 1/3 cup water and cook at 250 degrees. Add color. Cook to 300 degrees. Remove from heat and stir in flavor and butter. Dip each apple into hot syrup and place on parchment paper or silicone mat.

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



A note from our classroom manager:

Have a good time with friends learning something new! Schedule a birthday party or a group class at Country Kitchen. There is something available for all ages.

--Kelly Delagrange



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

facebook

Shortbread Surprise Acorns

Shortbread recipe:

1 cup butter, softened

1/2 cup sugar

2 egg yolks

2 1/2 cups flour

Cream butter and sugar together until light and fluffy. Stir in egg yolks. Work in the flour. Knead dough on an unfloured surface until it is smooth.

Baking Directions:

Lightly spray the cookie mold cavities with a cooking spray. Press shortbread cookie dough into the mold cavities, leaving an indentation the size of a thumb print in center of each acorn. Transfer the cookie mold to a cookie sheet and bake at 325 degrees until edges begin to brown. Remove from oven and place a piece of caramel on the indentation. Cool for a few minutes in the pan and carefully remove each acorn. Makes approximately 40.

Decorating Instructions:

When acorns are cool, ice the back with melted chocolate candy coating. When dry, dip top of acorn into a bowl of melted chocolate candy coating.



Items Used: Acorn Cookie Pan:#NW-80948
Milk Chocolate Coating:#70-2100
Caramel:#75-2000p
PME Lustre Spray:#34-693LS

Country Kitchen SweetArt

Catalog Vol. 9



Now Available!!

New Halloween Party Supplies



#FF-BRFR

Ice & Candy Mold-Brain Freeze

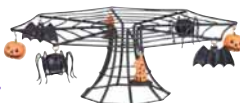
This versatile, silicone mold is ideal for molding ice as well as chocolate and candy coating. Mold measures 6" and includes 4 brain cavities that measure 2" by 1 1/2". Mold is not heat-safe



#FF-COLDB

Ice & Candy Mold-Vampire Teeth

This silicone mold is ideal for molding ice as well as chocolate and candy coating. Mold measures 7 1/2" by 4 1/2" and includes 5 vampire teeth cavities that measure 2 1/4" by 1" deep. Mold can withstand temperatures of -58F to 446F.



#BW-07481

Cake Stand- Spider Boo Wire

A fun metal stand resembling an open spider web with hand painted charms is the perfect place for Halloween goodies. Stand measures 12" x 4" tall. Includes 8 hanging charms approximately 1" in size.



#2105-1181

3-D Skull Pan

10 cup capacity pan makes assembled skull that measures 5 1/2" wide and 7" tall. Baking instructions and recipe included.



#2105-0511

Finger Cookie Pan

Makes perfectly shaped cookies every time. Just press dough into shaped cavities and bake. Non-stick for easy release. 8 cavity pan, each finger measures 3 3/4" long.



#BC-H368P

3-D Ghost- Glow in the Dark

Use as a spooky touch on cupcakes and cakes or use as a simple glow in the dark table decoration. This hard plastic ghost stands on it's own and is hollow inside. Ghost measures 2 1/4" wide and 2 1/4" tall.