



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

Country Kitchen SweetArt
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www.ShopCountryKitchen.com

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

SWEET CONNECTIONS

Issue No. 009

In this Issue:

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- Push-up Pop Molds
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To find instructions on how to make these sweet treats and other Holiday themed goodies, go to www.shopcountrykitchen.com>ideasandrecipes>

Christmasideas.

Country Kitchen Classes:

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

- The Basics of Gum Paste by Becky Carpenter. Wed, January 18 and 25, 2012.
- A Garden of Icing Flowers by Theresa Oman. Tuesday, January 24, 2012.
- Stacking the Cake by Shelly Netherton. Thursday, January 26, 2012.
- Pies and Tarts by Christine Lusier. Thursday, February 9, 2012.
- Fresh Pasta from Scratch by Jane Lengacher. Friday, March 23, 2012.

Children's Classes: Autumn's Classes:

Country Kitchen SweetArt offers a variety of classes for children ages 2 and up.

For ages 8 to 13:

- Kids Take the Cake by Theresa Oman. Saturday, January 21, 2012.
- Be My Valentine by Jane Lengacher. Saturday, January 28, 2012.

For ages 2 to 5 and 5 to 11:

- Toddler Time and After School Sweets by Kelly Connelly. Check class schedule for monthly dates and times.

This coming Spring, Autumn will be teaching a couple of classes:

The Art of Figure Modeling on Monday, February 27, 2012.

Very Chic Cookies on Thursday, March 8, 2012.

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

Check our website for complete 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

New items for baking.



Red Velvet Bakery Emulsion- Rich in taste and color. Add to chocolate cake batter for a classic red velvet cake. 4 oz.

L-0762

\$4.95



2 in 1 Pie Dish- Now you don't have to choose between your two favorite pie flavors.

Bake them both in the same pan! Use this pie plate to bake 2 half pies or 1 whole pie. Pan measures 9 x 9 x 1.25" deep. AM-26719 \$15.50

Need a gift idea for the baker on your shopping list?



How about a
Country Kitchen SweetArt
Gift Card!

Silicon Macaron Baking Sheet- Bake perfectly round, uniform macarons every time. Also great for cookies, biscuits and meringues. Nonstick. Makes 53 1 1/2" shells. Also available in larger size: 18 2 1/2" shells.



MI-A45301

\$15.00

Marshmallow Cream- Use marshmallow cream in fudge or as a candy center. Delicious inbetween two graham crackers. Available in regular and toasted. 7 oz.



76-4046 (toasted)

76-4045 (regular)

\$1.95

Push-up Pops- Make deliciously adorable bite-size desserts in these push-up pop molds. Each mold measures 3 3/16" tall by 1 7/8" deep. Stem measures 3 3/4" long. 10 per package.

KBR-GST01P

\$11.50



Meet our Featured
Staff Member:
**Jason
Buchwald**



Q: How long have you worked at CKS?

A: 6 years as of August.

Q: What do you do at CKS?

A: I drive the van, work in receiving, packing and stocking, snow removal, all sorts of things.

Q: What is your favorite part about your job?

A: The environment and the people. It makes waking up easy in the morning.

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

A: Cake boxes. From day one I did not like them.

Q: What is your favorite product from Country Kitchen?

A: We sell these gummies during Christmas. I wait all year for them.

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

A: This graham cracker cereal bar, everybody loves it!

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

A: Christmas, I'm busy from the time I clock in 'til the time I leave.

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

A: I know what a ton of chocolate looks like.

New gumpaste and fondant tools



Silicon Fondant/ Gumpaste Molds-

These are flexible molds that can be stretched, twisted and pulled. They can be used with chocolate, hard candy, fondant and gumpaste, though certain mediums work better than others with some molds. The molds come in a wide variety of flowers and other various shapes.



Hydrangea Cutter Set- Use this cutter set to create beautiful bouquets of hydrangea flowers. This plastic set of plunger cutters, embosses as it cuts. Set comes with 4 cutters from 15/16" x 12/16" to 2 2/16" x 1 13/16".

Sassie Glue- Completely edible, Sassie Glue resists humidity and dries clear. Great for applying edible details to fondant cakes. Liquid sugar glue can be used wet or dry to create permanent or temporary bonds. Available in liquid glue bottles and glue sticks.



Rolling Pin Imprinters- These rolling pins are 13" long and 1" in diameter. Roll fondant out using pin to create a textured surface for your cake. Rolling pins come in a variety of textures including, Ivy, Polka Dots and Fall Leaves.

Featured Products

Ask our Pastry Chef

As the holiday season approaches, a lot of us will be getting a head start with our baking projects. Most frequently customers ask how far in advance they are able to make their cookies and candies.

Q: Can I make my cookies ahead of time then freeze them? What is the best way to ice them?

A: Yes, you can make your cookies ahead and freeze them. We would not recommend freezing them for any longer than 1 month. You can freeze your buttercream iced cookies, but keep in mind that condensation may cause the colored icing to bleed. It may be best to wait until they are out of the freezer to ice the cookies.

Q: How early can I make my Christmas candy? How should I store them?

A: The ability to make candy ahead of time varies on the type of candy being made. Hard candies can become tacky if made too far in advance and chewy candies like caramels can start to crystalize. Chocolates can be made ahead but remember if there is a fresh ingredient such as cream, that they are only good for as long as the cream would be good for.

Note: Any time you are freezing things, be sure to wrap the container thoroughly and let come back up to room temperature before unwrapping. This will help to reduce the risk of condensation accumulating on your candies and cookies.

*Question? Submit questions to pastrychefs@countrykitchensa.com



Country Kitchen SweetArt Catalog Vol. 10



Gingerbread Mix- Just add shortening and water to this mix and you are ready to start baking. Each box of mix will make approximately a 7.5x 7 x 6.5" gingerbread house.

2104-6011

\$6.99

Christmas Tags- Use these gift tags made of royal icing to add a cute embellishment to your baking. Blank tags can be made personal by piping names onto them. 10 per package.

710-0996

\$5.99



Winter Wonderland Baking Cups- Bake delicious cupcakes in these snowflake liners. Each package comes with 48 liners in 2 different styles.

NM-4400043

\$3.95

Snowflake Treat Bags- Package your homemade goodies in these clear cellophane bags with blue cut-out snowflake bases. Comes with labeling tags. 8 bags per package.

NM-4400048

\$8.10



Candy Cane Bark Mold- Use 7 oz. of chocolate per candy cane. Add peppermint chips for an easy holiday bark. Package with cellophane bag and bow and you have a quick and simple gift!

CM-2160

\$1.90

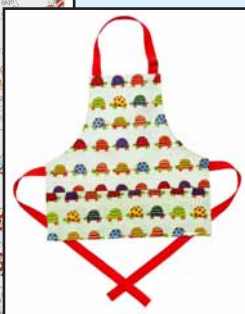
Visit our website www.shopcountrykitchen.com for more products like these.

Children's Vinyl Aprons

These aprons tie at the neck and back and have two front pockets. The vinyl material makes for easy clean up. Vinyl aprons come in a variety of styles for boys and girls and make great gifts!



ND-2601368



ND-100001

ND-2601205

ND-2601017

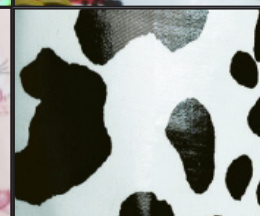
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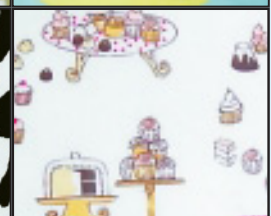
ND-2601004



ND-2601020



ND-2601960



ND-2601009

Visit our website to see our entire selection of children and adult aprons.



A note from our classroom manager:

Thank you to all who were able to come to our annual Holiday Open House. It was another successful year!

-Kelly Connelly



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

facebook

Christmas Cupcake Cake Pops

Items Used: Candy Cup Mold # 90-5607

Red Candy Beads # 78-524R

White Candy Coating # 70-2220

Flo-coat # 41-7505

Pink Food Color #41-8032

Turquoise Food Color # 41-8028

Green Food Color # 41-7962

Light Green Candy Coating # 70-2300



Prepare candy cups using various colors of candy coating. Let dry. Form cake balls and place into candy cups. Dip top into white candy coating and place red candy bead on top.

Take **\$5.00** off your next purchase of *\$50.00 or more!

If purchase exceeds \$100.00, our standard ^10% discount will be given in addition to the \$5.00 discount. Limit: one coupon per customer. To redeem: When ordering over the phone, mention coupon number #CK-NL004. If ordering online, upon order completion enter the coupon number in the coupon code box. \$5.00 discount may not show up online. We will deduct the correct amount upon invoicing.

Hurry! **Coupon expires: 12/31/2011**

*Product total must be over \$50 without shipping fees.

^10% applies only to items eligible to receive a discount. Check website for discount details.

Christmas Cupcake Ganaches

Items Used: Mini Candy Cane Cutter # MB-36027

Mini Cupcake Cutter # ACC-1608

Red Candy Beads # 78-524R

White Polka Dot Transfer Sheet # PH-220236E

White Candy Coating # 70-2220

Flo-coat # 41-7505

Pink Food Color #41-8032

Green Food Color # 41-7962

Turquoise Food Color # 41-8028

Red Food Color # 41-8019



Make a ganache that is 1/2" thick. Color candy coating using food colors and flo-coat, following instructions. Cut ganache using mini cupcake and candy cane cookie cutters. Dip candy canes in red candy coating. Once dry, pipe lines with white coating. Cut transfer sheet into squares that are 1 1/2" x 1 1/2". Dip bottom half of cupcake in colored candy coating, place transfer sheet on wet coating. When dry, remove transfer sheet. Dip top half in white candy coating and place red candy bead on top.



Toffee Crunch

Ingredients:

2 cups granulated sugar

1 tsp salt

1/2 cup water

1 cup butter

1 tsp lecithin

2 lbs. cocoa lite

1 - 1 1/2 cups nuts, chopped

Combine sugar, salt, water, butter and lecithin in a heavy saucepan. Cook to 285 F. Spread out onto a buttered marble slab or silicon baking mat with a cookie sheet underneath. Let cool completely. Melt candy coating. Spread half of chocolate onto cooled candy. Sprinkle with nuts. When chocolate is set, turn over and spread remaining coating over candy. Sprinkle with nuts. Once, candy has completely cooled, break into pieces.