



Colorado & Wyoming International Cake Exploration Socié Newsletter – Winter 2017



Happy New Year!

The holidays are over and hopefully you had a chance to enjoy them with your family and friends. Now on to the new year!

First, I will be attending the ICES Midyear Meeting in Cincinnati, Ohio. I'd like to know if you have any issues you would like me to bring up or explore for our chapter. All ICES members are welcome to attend the meetings. For more information, check out the ICES website www.ices.org.

Also, remember the Spokane convention registration will start on April 1st! Keep an eye on the newsletter for more details.

Second, it's already time to start thinking about the next Sweet Times in the Rockies Sugar Art Show. A date has not been set. Once I get the final report from the committee, I'll set up a meeting to discuss our way ahead. Let me know if you would be interested to be on the committee this year!

Lastly, the Spring Day of Sharing will be the last part of March after I return from Midyear. I'm looking for a place in Castle Rock. Let me know if you have some suggestions. I've received some input on demonstrations. More to come.

Jan Wolfe, State Representative
Colorado – Wyoming ICES

Upcoming Events and Happenings!

Mark your calendars for...

March 2 - 5, 2017

ICES Midyear Meeting
Cincinnati, Ohio

Open to all ICES Members

www.icesmidyear.org

August 3 - 6, 2017

ICES Convention
Spokane, Washington

Registration begins 1 April 2017

www.icesconvention.org



July 26-29, 2018

ICES Convention
Cincinnati, Ohio



www.cowyices.org



Monthly Newsletter
Discounts at Convention
Discounts on DOS fees
Discounts at:

Cake Addicton
Park City Culinary Institute
Photo Frost

ICES Member Benefits

Scholarship opportunities
Access to the Members page at www.ices.org
Discounts on STITR Entry fees

Winbecler Store Fixture Company
Inkedibles
Cake Connection

And so much more!



If you have a favorite recipe you want to share – send it to me and it could be in the next newsletter!

Simple Scones

Ingredients

2 cups all purpose flour
1/3 cup plus 1 teaspoon granulated sugar
1 teaspoon baking powder
1/4 teaspoon baking soda
1/2 teaspoon salt
8 tablespoons unsalted butter, frozen
1/2 cup golden raisins
1/2 cup sour cream
1 large egg



Directions

1. Adjust oven rack to lower-middle position and preheat oven to 400 degrees.
2. In a medium bowl, mix flour, sugar, baking powder, baking soda and salt. Grate butter into flour mixture on the large holes of a box grater; use your fingers to work in butter (mixture should resemble coarse meal), then stir in raisins.
3. In a small bowl, whisk sour cream and egg until smooth.
4. Using a fork, stir sour cream mixture into flour mixture until large dough clumps form. Use your hands to press the dough against the bowl into a ball. (The dough will be sticky in places, and there may not seem to be enough liquid at first, but as you press, the dough will come together.)
5. Place on a lightly floured surface and pat into a 7- to 8-inch circle about 3/4 inch thick. Sprinkle with remaining 1 teaspoon of sugar. Use a sharp knife to cut into 8 triangles, place on a cookie sheet (preferably lined with parchment paper), about 1 inch apart. Bake until golden, about 15 to 17 minutes. Cool for 5 minutes and serve warm or at room temperature.

Valentine's Day is around the corner and it's time for Chocolate! Here are some tips.



Chocolate Dipped Strawberries –

A hint from Ina Garten - Use ganache to dip your strawberries. It sticks to the strawberries better and avoids the chocolate cracking off the berries. Plus there's more chocolate per bite!

Airbrushing Chocolates – Checkout the new airbrush TruColor for chocolate at Cake Crafts 4105 S Broadway, Englewood, CO 80113. TruColor products are made from a unique combination of all natural plant sources. The colors are premixed. Just put in your airbrush and color your chocolates.

Molding Chocolates – from The Complete Photo Guide to Candy Making by Autumn Carpenter

Make sure your molds are clean and then polish with a cotton ball to ensure you will have shiny candies

Tap your molds to get all the air bubbles out of the chocolate

Make sure the chocolate piece is not too delicate; it may set too quickly in the freezer and crack when removed. If the chocolate is breaking when removed, place the filled mold in the refrigerator instead of the freezer.