

# MICHIGAN ICES NEWSLETTER

January 2021



Michigan International  
Cake Exploration Soci t 

## Our next event will be:

**Spring DOS**      **March 7, 2021**

**Welcome to 2021!** Hope you're excited about our Spring DOS! Let's add some sparkle to the year!

Due to the current situation, we will be holding another virtual meeting on ZOOM. Sign up to receive your invite to the meeting.

Our primary demonstration is a little self-help for your baking buddy, the KitchenAid Mixer. I got my first KA in high school after burning through 3 hand mixers making royal icing for a gingerbread house. It's a big investment so Layne will be joining us to teach some basic maintenance and simple repairs. Wait until you see the paint job on her thrift store make-overs! Last seen teaching on Holiday Cookie-A-Thon, Sheila will be joining us to demonstrate texture and color on cookies. Adding glitter, stencils, and lace, Sheila takes basic techniques and adds some glitz and glamor.

Speaking of glitter, fellow member Luwinda is teaching us to make our own edible glitter. Lots of sparkle and you can save money by making your own.

Then Beth will demo a Holographic Chocolate bon bon technique. Time to add bling to your chocolates!

**Rep's Corner:** Every new year is rich with possibilities. We're looking to the future and celebrating all the good things to come. It's time for all of us to remember to live life a little more grateful, a little more hopeful, a little more peaceful.

**Happy New Year! - Donna**

International Cake  
Exploration Soci t 



*To preserve, advance and  
encourage exploration of the  
sugar arts*

<https://ices.org/>  
<https://ices.org/membership/>

### MI ICES Officers: Board 2020- 2022:

- **State Rep. - Donna Rorabaugh**  
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- **Alternate Rep. - Luwinda Lippert**  
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- **Secretary - Beth Meyer**  
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- **Treasurer - Kathleen Barcroft**  
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- **Media & Newsletter Coordinator - Sarah Williams**  
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# Spring DOS (Day of Sharing)

**Date:** Sunday, March 7, 2021

**Time:** 1pm-5:20pm

**Location:** Virtual via Zoom  
Zoom link will be provided upon registration

**Cost:** FREE registration for ALL

- **Registration:** Registration must be received by March 5, 2021  
Go to <http://www.michiganices.org/dos-registration.html> to register



## Grasshopper Pie

### Ingredients

#### Filling:

- ½ c. sugar
- 1 envelope unflavored gelatin
- ½ c. cold water
- 3 eggs, separated
- ¼ c. green crème de menthe
- ¼ c. white crème de cacao
- 1 cup heavy cream, whipped

#### Chocolate crumb crust:

- 1 ¼ c. chocolate wafer  
Crumbs
- ¼ c. sugar
- 1/3 c. melted butter or  
margarine  
(or use pre-made crust)

### Directions

1. Mix together chocolate crumbs, sugar and butter; press against bottom and sides of 9-inch pie plate; bake at 400 degrees for 5 min. Chill, or use 1 commercial crumb crust.
2. Combine gelatin, ¼ c. sugar, salt and water in top of double boiler, blend in egg yolks, one at a time.
3. Place over boiling water and stir constantly, until gelatin is dissolved and mixture thickens slightly, about 5 min.
4. Remove from heat and stir in crème de menthe and crème de cacao; chill, stirring occasionally, until mixture is consistency of unbeaten egg white.
5. Beat egg whites until stiff but not dry; gradually add remaining ¼ c. sugar and beat until very stiff; fold in gelatin, then fold in whipped cream.
6. Turn mixture into cooled pie shell and if desired, garnish with additional whipped cream and chocolate crumbs or chopped pistachio nuts.

Recipe: Courtesy Sarah Williams' family cookbook

## Agenda All times are listed in Eastern Standard Time

- 1:00 – 1:05..... Login/ Introduction
- 1:05 – 1:45..... Business meeting (The Secretary's and Treasurer's reports will be emailed to active members)  
15 min chat, meet/greet, break
- 2:00 – 2:30.....Sheila Morales **Texture and Color Fun on Cookies**
- 2:30 – 4:00.....Layne Norris-Townsend **Stepping up your KitchenAid Stand Mixer Game**  
15 min chat, break, clean/set up
- 4:15 – 4:30.....Beth Meyer **Holographic Chocolate**
- 4:30 – 5:15..... Luwinda Lippert **Edible Glitter**
- 5:15 – 5:20..... Wrap-Up

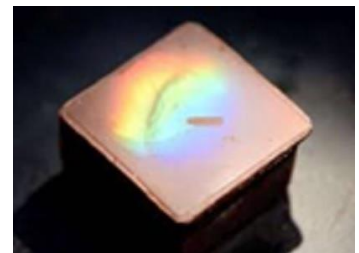
## Texture and Color Fun on Cookies



Sheila Morales will be joining us to demonstrate some exciting cookie decorating techniques. She will be playing with texture and color on cookies. Adding glitter, stencils, and lace, Sheila takes basic techniques and adds some glitz and glamor.

## Holographic Chocolate

For most of us, even one bite of chocolate is enough to send our taste buds into ecstasy. Beth will show us the process to make these morsels look as decadent as they taste, imprinting shiny holograms onto the sweet surfaces without any harmful additives. When the goodies are tilted from side to side, rainbow stars and swirly patterns on the chocolate's surface dance and shimmer in the light.



## Stepping up your KitchenAid Stand Mixer Game



Give your kitchen buddy the Spring Break it deserves! Layne Norris-Townsend is joining us to teach some basic maintenance and simple repairs for KitchenAid mixers. First, we'll learn about grease and how to change your own grease in either a tilt-head or lift mixer. Then Layne will review some typical repairs for both styles. The fun begins as she teaches methods to bling-out your mixer as you dress it to impress.

## Edible Glitter

Many of us want our cakes and cookies to sparkle but struggle with finding glitter that is truly edible. Luwinda will be teaching us several different ways to make our own edible glitter using Tylose, potato starch, or gelatin. Depending on the ingredients used, vegan glitter is an option as well. With this knowledge you will be able to decorate your desserts with glitter of your color choice while knowing it is safe to eat.



**Check out upcoming events on our  
webpage**

<http://www.michiganices.org/events.html>



## **Layne Norris-Townsend**

Local artist Layne Norris-Townsend grew up on a small farm outside of Detroit. She loved cooking from a young age, owned a food cart business, and worked in various restaurants. After using Kitchenaid mixers for decades, she eventually learned to service them herself. Layne now has a

growing enterprise in grease changing, repairs, and artistic repainting & designs for KitchenAid Stand Mixers - see **Layne's KA Stand Mixers** on Facebook (note: KA stands for Kick Ass)



## **Sheila Morales**

Sheila is a gifted cookie and cake decorator. Born in Puerto Rico, she has called Michigan home for the last 20 years. She is happily married and a busy mother of 3 teenagers. Starting with cakes, Sheila expanded to making cookies and became a Wilton instructor. With experience baking at home and commercially, she has had the satisfaction of many

delighted customers and lots of cookie friends. She is currently teaching at her local Hobby Lobby and is proud to be an instructor at the next CookieCon.

## Luwinda Lippert

Luwinda Lippert is the alternate representative for MI ICES and has been an active member for many years. She resides in Northern Michigan with her husband of 33 years, Sam. They have 7 children and 13 grandchildren. She started decorating cakes many years ago, at the age of 18. Her cake business took off after making her youngest daughter's wedding cake in 2006. Not only does she

enjoy creating beautiful desserts, but it has become a family affair.

She spent countless hours increasing her knowledge on different techniques, earning a PME Masters Certificate. She bakes all sorts of goodies, cakes, cookies, etc. and looks forward to continuing for many years to come.



## Beth Meyer

Beth Meyer is PME Certified in the Sugar Arts, a Certified Professional Chocolatier-graduating with honors from the prestigious Ecole Chocolate School of Chocolate Arts, an award-winning Cake and Gingerbread Cookie Artist, Member of FIPGC, Member of ACF, Certified Pastry Chef – graduating summa cum laude, Owner of The Cake Boutique, an ICES Teacher and ICES Judge.

She teaches and demos the art of sugar craft across the US. Prior to her sugar arts career, Beth was a Humanities and IT professor who taught at a two-year college and a four-year college in the state of Michigan. She is also a published author. She has lived in and traveled to over forty-five countries, and made cakes for the US Ambassador of Angola while living in Africa for three years.



***Watch for updates on Facebook***  
<https://www.facebook.com/MichiganICES>

# How to Register

## Advanced Registration is required to receive the Zoom link to the meeting.

- Registration must be received by March 5, 2021
- To register go to:
  - <http://www.michiganices.org/dos-registration.html>
  - You should receive an email (to the email on your registration form) confirming your registration within 24 hours.
  - All registrants are required to register individually.

# How to Attend the Zoom Meeting

- You will receive an email (to the email on your registration form) on **Saturday**, March 6, 2021 with the invitation to the Zoom event.
- **You do not need a Zoom account** to attend the event. You can ignore the request for you to “sign up” or “sign in”, this is for those who are hosting the meeting.
- Even though you do not need a Zoom account to attend, **you do need to install the Zoom App**. Your device (computer, tablet, smart phone...) must be able to open the link.
- Please check the correct time for your location. All times have been presented in Eastern Standard Time.
- If you are new to ZOOM, please go to [www.zoom.us/test](http://www.zoom.us/test) in advance of the session to prepare your device. If you do not already have the ZOOM app installed on your device, you will be prompted to download it.
- **Please login on time.** We will start the meeting and demos on schedule since some instructors have other commitments later in the day.

# About ICES

## What is a Day of Sharing?

ICES was founded in 1976 as a non-profit organization with the purpose to share, promote, encourage, publicize and practice sugar art. There are chapters and clubs throughout North America and the world. An ICES Day of Sharing is a day to teach each other new methods and techniques. We like to present 3 to 4 demonstrations by local and

national sugar artists and experts sharing various techniques and ideas.



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If you have any suggestions for instructors or techniques for any future DOS events, please email us at [Michiganices@gmail.com](mailto:Michiganices@gmail.com)

We're on the Web!

See us at:

[www.facebook.com/MichiganICES](http://www.facebook.com/MichiganICES)

or

[www.michiganices.org](http://www.michiganices.org)