



HOW TO COOK

Newsletter

How To Cook inaugural Cupcake Competition

How To Cook is celebrating the success of our cake decorating classes and the graduates from 2011 with a Cupcake Competition & Celebration 7pm, **Tuesday, November 22.**

Whether you are entering the competition or just spectating there will be something for everyone at this event. We will have a variety of guest chefs running demonstrations on everything from chocolate making to cookies and cheese. Entries into the cupcake competition are free!

The rules for the competition are simple...make us your best cupcake and decorate it to win! All entries welcome and there will be a number of categories, including;

- Best Tasting,
- Best looking cupcake,
- Best use of fondant,
- Best butter icing decoration and
- Most entertaining decoration
- Best chocolate decoration

Category winners will be judged by a panel of our guest chefs and prizes will include vouchers for cake decorating equipment or a place in one of our cooking classes.

The major prize of the evening will be for the "customers choice" winner. The cake with the most votes wins!

More Cake Decorating News

Cake decorating classes are in full swing. This month we are covering fondant and gum paste.

There are still 2 places left for the November 7 Decorating Basics class so book now because the next Decorating Basics course won't start until January 2012.

Next Beginners Course 1 commences Monday January 10th and then again on February 7th.

The full schedule for 2012 is over page and on the website.

In January we are also considering running the class over four nights instead of four weeks to allow our out of town customers to attend. The classes would start at 7 pm each evening and the suggested weeks are Tues 11th January or Tues 18th January. If you are interested in this course please phone or email Iris with your preferred date. 07 5443 6210 or info@howtocook.com.au



Yes Cheese!

Don't forget to book for our special cheese making class this month!

Run by Mad Mille's Sasha Maclean, this is a great opportunity to learn how to make your own delicious specialty cheeses at home.

The class costs \$50 per person and includes a Mad Millie Cheese Making Kit valued at \$39.99.

Each kit produces 15 cheeses.

For \$2 a cheese can you afford to miss this?



November Classes

Dare we say it but Christmas is around the corner!

This year How To Cook is taking the stress out of gift giving with special demonstrations and classes in goods for gift giving.

What better way to say Merry

Christmas than with a home made gift made with love and care?

Our weekly Friday Demonstrations in November will be full of ideas and lessons on how to make delicious goodies for the festive season.

During November we also have a special 2 hour class from guest chef Violet Meineke on how to create those

amazing Macarons we have in-store.

Spaces are filling fast so book now to attend this special class!

What: Macaron Making Class

When: Tuesday, November 29, 2011 from 7pm to 9pm

Cost: \$50 per person includes recipe and packet of macarons.



*** How To Cook will be closed on Melbourne Cup Day, Tuesday 1st of November 2011



HOW TO COOK
Kitchen & Food Emporium

OPEN:

8.30am to 5pm Monday-Friday

8am - 4pm Saturday

www.howtocook.com.au



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Recipe of the month

Red Velvet Cupcakes

Ingredients

- 60gms unsalted butter
- 150gms caster sugar
- 1 egg
- 10gms cocoa powder
- 20mls red colour gel or red powder colour
- 1 teasp vanilla extract
- 120 mls buttermilk
- 150g plain flour
- ½ teasp salt
- ½ teasp bicarb soda
- 1½ teasp white wine vinegar



Photo courtesy of The Cake Mistress

Cream Cheese Frosting

Ingredients

- 250gms cream cheese at room temperature
- 100gms unsalted butter at room temperature
- 600gms icing sugar
- 1 teasp vanilla essence

Method

1. Preheat oven to 170 degrees
2. Cream butter and sugar till light and fluffy
3. Add egg and beat well till all combined
4. Mix cocoa powder, red colouring and vanilla to a paste in a bowl
5. Add to butter and sugar mixture and beat well
6. Combine flour, bicarb soda and salt and sift well to combine
7. Add sifted flour and buttermilk alternately to mixture finishing with flour
8. Lastly fold in vinegar
9. Spoon mixture into prepared patty papers
10. Cook for 20 to 25mins then place on a rack to cool
11. When cold, ice with cream cheese frosting

Cream Cheese Frosting

1. Cream icing sugar and butter together till white and fluffy
2. Add cream cheese all at once and beat till well combined
3. Add vanilla essence and beat at least 5 mins till mixture is light and fluffy
4. Take care not to overbeat as mixture can become runny
5. Decorate as desired

For some sweet inspiration check out www.thecakemistress.com

Pantry Essentials

Cooking can quickly become a chore if your pantry is not stocked with some staple ingredients. During the month of October we will be exploring the best pantry items and how to use them at our weekly demonstration classes. As the old saying goes, oils an't oils.

Come along to our Friday demonstrations to find out why!

WHEN: Fridays at 10am (9.45 for 10am start)

WHERE: 68 Sixth Avenue Cotton Tree

WHAT: Pantry Essentials Demonstrations



Private Cooking Classes on request!

How To Cook run cooking classes on request for individuals or small groups.

Hosted by head chef Iris Windsor, the classes are tailored to your skill level and needs. What do you want to learn how to cook? Call Iris on 5443 6210 to find out more.

2012 Wilton Cake

Decorating Classes

January	Decorating Basics
February	Decorating Basics
March	Borders & Flowers
April (skip 9th)	Decorating Basics
May	Fondant & Gum Paste
June	Decorating Basics
July	Borders & Flowers
August	Decorating Basics
Sept	Fondant & Gum Paste
Oct	Decorating Basics & Borders & Flowers
Nov	Fondant & Gum Paste

Start dates on the HTC website



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