

The Mixing Bowl - Home Baking Newsletter Oct - Nov 2011

Hello everyone,

Wow! What a busy time I've had this last couple of weeks.

Chatting about breadmaking, on the ABC, with Hilary Harper. I feel almost famous. It was a bit surprising that I had to answer listeners questions, that was unexpected. I was also invited to demonstrate at two different Cake Decorating groups. At Casey we had about 35-40 people and it was loads of fun, making scary chocolate treats for a Halloween themed party.

Then on Grand Final day, I was in Frankston showing about 30 ladies how to decorate a spectacular coffee, chocolate and toffee sponge cake and fun ways to use chocolate decorating to impress your friends. But, more importantly, at home I have planted out some vegetable seeds to get started for summer - corn, carrots (purple ones), lettuce, tomatoes, spring onions, capsicum. My asparagus is blooming too. Looking forward to summer and those lovely homegrown salads with fresh crusty rolls.

A yummy variety of breads starts our timetable this month. Apple and Walnut Twist is a sweet bread, filled with soft apple and nuts, split, twisted and baked then drizzled with sweet fondant. Crusty loaves with golden splotches, looks like leopards, but mysteriously it's called "Tiger" bread. Finger buns - soft, sweet and loved by kids.

Creamy, dreamy Pannacotta and custard filled cannoli are wickedly decadent Italian treats, we will team them with less sinful Tomato and Olive bread. The end of October brings Halloween and it's fun to create spooky treats to eat. We are all far too busy and occasionally taking shortcuts like using store bought Puff pastry is OK, so we'll make some quick and easy desserts and savoury finger foods.

Continuing on from our Gluten free breadmaking class, I have brought together a collection of GF recipes - Bread, Pastry and a gooey and delicious dessert cake. Everyone is welcome, not just GF. Then we will have a "birthday" party, with fairy bread and delicious little cakes - butterflies and frogs mouths.

I have included a selection of hands on Classes, the numbers for each class are strictly limited, no more than 8, but if more people want to book in we will open some new dates to fit everyone in.

Enjoy your Baking

Anne, Geoff, Pam, Lindy and Lynda

Don't forget we still have a knife sharpening service. Fortnightly, just drop off your knives, scissors, secateurs etc. on the Friday/Saturday before and they will be sharpened on the following Tuesday. Check the website for dates.