

GOLDEN WEST BRANCH

Cake Decorators Guild of N.S.W.



Hello everyone,

How exciting this will be our first face to face meeting for nearly 12 months. We are grateful to Halinda School for allowing us to use their school again.

We have been able to have zoom demonstrations which were great and a big thank you for our demonstrators but I appreciate that it isn't possible for everyone to view so even more reason to celebrate 12th March when we can get together again and have some great dems and catch up with each other.

We will look forward to planning our dems for our SRD in July. So please let us know who and what you would like to see as our demonstrators and dems throughout the year.

Hope you and your families are all well and safe.
Look forward to seeing you soon

Love
Rosemary



Westmeads Children's Hospital Palliative Care Cupcake Stall

Over the last few years (with the exception of COVID years) we have been making and decorating beautiful and fun cupcakes for this very worthwhile cause.

We are again going to make them this year. The cake stall will be held on the 24th May but we will be organising drop off a couple of days earlier. So start thinking of what you can make and decorate.



Where To Find Us

Halinda School

**Mimika Avenue Whalan
NSW 2770**

Time : Doors will open at
9.30am for 10.00am start

**Tea & Coffee Supplied -
Bring your own cup**

Demonstrators


Ismail Faidha from Sydney Branch will be demming a rose
Joanne Farrugia will be demming

Chocolate Guinness Cake By Nigella Lawson



For me, a chocolate cake is the basic unit of celebration. The chocolate Guinness cake here is simple but deeply pleasurable, and has earned its place as a stand-alone treat.

Step 1 For the cake: heat oven to 350 degrees. Butter a 9-inch springform pan and line with parchment paper. In a large saucepan, combine Guinness and butter. Place over medium-low heat until butter melts, then remove from heat. Add cocoa and superfine sugar, and whisk to blend.

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Step 2 In a small bowl, combine sour cream, eggs and vanilla; mix well. Add to Guinness mixture. Add flour and baking soda, and whisk again until smooth. Pour into buttered pan, and bake until risen and firm, 45 minutes to one hour. Place pan on a wire rack and cool completely in pan.

Step 3 For the topping: Using a food processor or by hand, mix confectioners' sugar to break up lumps. Add cream cheese and blend until smooth. Add heavy cream, and mix until smooth and spreadable.

Step 4 Remove cake from pan and place on a platter or cake stand. Ice top of cake only, so that it resembles a frothy pint of Guinness.



We Like To Look After Our Members.

If you know anyone who is unwell let [Shirley our Welfare Officer](#) know and she will organise to send a card to let them know we're thinking about them. Shirley's number is 9625 9396.

