

Golden West Branch

Cake Decorators Guild of N.S.W.



Juniors

Sunday 5th May - They will be making a flower pot with piping for Mother's Day. For more information ring Rosemary 0418 435 311



PLEASE NOTE VENUE

**Halinda School
Mimika Avenue
Whalan NSW 2770**

DON'T FORGET OUR MAY MEETING IS ON THE 4TH MAY

We look forward to seeing you there

Hello Everyone

Hope this finds you well and happy.

A big thank you to our wonderful members who took the time to decorate 114 Easter Eggs for Halinda School. We had fun decorating them and I'm sure they will bring a smile to the children's faces. Special thanks to Shirley, Irene, Virginia, Savi, Nevie, Pat, Christine, Cathy Combo, Cathy Rice and Lyn for coming along and Carol for the wonderful decorations we had fun using.

Our Juniors will meet 5th May to decorate a flower pot and use their skills with piping flowers. Please let me know at least a week before as we need to order the cakes etc.

Our SRD is shaping up with some BIG names in the cake world. Very exciting! So please get in early with letting us know if you would like to come as we need to let the caterers know. Visitors welcome. SRD will be at Kellyville as previous years.

So for our May meeting we have 4 demonstrators so it will be a big day with lots of variety.

Look forward to seeing you all the 4th May at Halinda School.

Happy Mother's Day Everyone

Love
Rosemary



What's Happening In The May 4th Meeting

Demonstrators

Denise Fuhrman n- Sea Holly (from Seminar 2018)

Maria Cini - Hydrangea

Meena Marolia from Meena Cakes - Soccer Ball cake topper
and

Kalpeeta - Mini Dem at lunchtime - Icing a cake with fondant using wrap method

Shop For The Day

Cake Decorating Central

Easter Eggs for Halinda Special School

We had a great little team helping to decorate Easter Eggs at Halinda.

Thank you to all who took time out of their busy weekends to come and lent a hand and those that made decorations, see their names in Rosemary's report.

Hawkesbury Show

10th - 12th May 2019 support this local show and see the cakes as well as many other attractions.

Mother

That one word that cannot be defined in a single phrase; that one word that embodies all the love a human being could possibly offer

We Like To Look After Our Members.

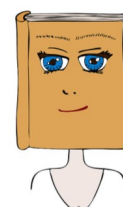


If you know anyone who is unwell let [Shirley our Welfare Officer](#) know and she will organise to send a card to let them know we're thinking about them. Shirley's number is 9625 9396.



FACEBOOK

Don't forget to check out our Facebook page. You will find all the SRD's and what's going on at your Branch as soon as it reaches us. Type in Cake Decorators Guild Of NSW. Golden West Branch and see what's going on.





Westmead Palliative Care Children's Hospital

This year we will once again we will be making cupcakes for Westmead Palliative Care. The cupcakes will have drop off points to be delivered there by 20th May.

If you would like to make cupcakes we will be giving further information at the May meeting.



ITS OUR STATE ROSTERED DAY (SRD)

Place 13th July in your calendar

Our SRD is at our old venue

45 President Road

Kellyville

An invitation will be sent soon

We have some great Demonstrators T.B.A.

You don't want to miss out on our SRD it's going to be a fantastic day!!

Orange SRD - Please note there has been a change of date and it will now be held on the 12 October 2019 instead of the 27th April. - make a note in your diary. More information will be available closer to the date.

Where To Find Us

Halinda School

Mimika Avenue Whalan NSW 2770

Time : Doors will open at 9.30am for 10.00am start Entry fee - \$10 Visitors free for first visit

Tea & Coffee Supplied

We kindly ask that all mobiles are switched to "Silent" during the Dem's, thank you."

Plenty of Parking - Disability Parking at the front door



Committee

President

Rosemary Brett 0418 435 311

Vice President

Pat Dowd 9834 1152

Secretary

Joanne Farrugia 0431 111 863

Treasurer

Ashlee Stuart 0432 764 066

Committee

Lyn Bales 0412 299 058

Cathy Cumbo 0402 830 869

Nevie Almeida 9628 7900

Robyn Beazley 0438 602 373

Christine Salter 4729 2736

Delegate

Lyn Bales 0412 299 058

Membership Officer

Cathy Rice 9862 8385

goldenwest.members@gmail.com

Public Officer

Karon Falzon 9680 3079

Executive Committee Email Address

goldenwest@outlook.com.au

Mothers

A mother is not just someone who gave birth to a child. If you ask me a mother represents the combination of feelings behaviours and sacrifices that occur whilst raising a child whether the child is biologically hers or not



Traditional Upside Down Cake

INGREDIENTS

For the topping:

- Cooking spray
- 4 tablespoons unsalted butter
- 1/2 cup packed light brown sugar
- 1 (8-ounce) can pineapple rings in pineapple juice
- 8 to 10 maraschino cherries

For the cake:

- 1 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup granulated sugar
- 8 tablespoons (1 stick) unsalted butter, at room temperature
- 2 large eggs

1 INSTRUCTIONS

1. **Heat the oven and prepare the pan.** Arrange a rack in the middle of the oven and heat to 350°F. Coat a 9-inch round cake pan with cooking spray; set aside.
2. **Melt the butter and sugar for the topping.** Melt the butter and sugar in a small frying pan over medium heat, stirring frequently. The mixture is done when the sugar is bubbly and slightly more brown.
3. **Pour the sugar mixture into the baking pan.** Pour the sugar mixture into a prepared cake pan and spread into an even layer to cool slightly.
4. **Arrange the pineapple slices and cherries in the cake pan.** Remove the pineapple rings from the can and reserve 1/2 cup of the juice. Set a single ring in the center of the pan, then arrange 6 to 7 rings around the center ring. Place a maraschino cherry in the center of each ring and set the pan aside.
5. **Whisk together the dry cake ingredients.** Whisk the flour, baking powder, and salt together in a medium bowl; set aside.
6. **Cream the sugar and butter together with a hand mixer, then add the eggs.** Place the sugar and butter in a large bowl. Using an electric hand mixer, beat on medium speed until lightened and creamy, about 5 minutes. Add the eggs and beat until smooth, about 1 minute more.
7. **Add the flour mixture and pineapple juice in alternating batches.** With the mixer on low speed, add the flour mixture in 3 batches, alternating with the reserved 1/2 cup pineapple juice, in this order: Add 1/3 of the flour mixture and mix until incorporated, about 30 seconds. Add 1/2 of the pineapple juice, mixing until smooth, about 30 seconds. Add another 1/2 of the remaining flour and mix again for about 30 seconds, followed by the remaining pineapple juice and 30 seconds of mixing. Finally, add the remaining flour mixture and mix until completely smooth, about 1 minute total.
8. **Spread the batter over the fruit.** The batter will be thick, so use a large spoon to dollop large spoonfuls of the batter evenly over the fruit in the pan. Smooth the batter with an offset spatula, then tap the cake pan lightly on the counter to settle the batter.
9. **Bake the cake for 45 minutes.** Bake the cake until dark golden-brown and a cake tester comes out clean, about 45 minutes.



Mum's Favourite

Cool the cake for 10 minutes and then invert the cake onto a serving plate. Remove the warm cake from the oven to a cooling rack and cool for 10 minutes (do not wait longer or the cake will not come out of the pan). Invert a plate over the cake pan and, using kitchen towels or oven mitts to grasp onto both the plate and the cake pan, flip both the pan and the plate over so the pan now sits on top of the plate. Slowly lift the cake pan away. Serve the cake warm or cool before serving and storing.

RECIPE NOTES

Storage: Leftovers can be stored in an airtight container at room temperature for up to 3 days.