

GOLDEN WEST BRANCH

Cake Decorators Guild of N.S.W.



PRESIDENTS REPORT

Hello everyone,

Hope you are all well and keeping warm on these cold and chilly mornings and evenings.

Our SRD is nearly here, as we need numbers for catering make sure you book, if you haven't already.

For our new members it will be a fun filled day of learning new skills and catching up with like minded people.

We will have 5 amazing demonstrators, lots of yummy food, great raffles and a gift on arrival.

We also have Cake Decorating Solutions as our shop. If you need something in particular please let them know so they can bring it along.

We were very pleased to hear from Westmead Childrens Hospital, see thank you letter attached, letting us know that they raised \$2500 from the wonderful cupcakes our members donated.

We thank you all for putting a smile on so many faces.

Looking forward to seeing you all at our SRD on 8th July

Take Care
Love Rosemary xx



Pics of the Cupcakes for Kids In Palliative Care



CAKER PROBLEM

#32
Running out of frosting with one cupcake to go..

Cake Style

SRD DAY
SATURDAY 8TH JULY 2023

VENUE

Stephens Church - 45 President Road Kellyville

Demonstrators

Helen Robinson - Fabric Flowers

Ken Robinson - Lambeth Piping

Monica Cavallaro - Bento Box

Cheryl Davidson - Money Pulling Cake

Meena Marolia - Wrap Method Cake Covering and Stenciling



HOW TO FREEZE A CAKE

Freezing the cake layers for at least an hour and up to even a month in advance will make frosting the cake way easier, since it will create a firmer surface. To do this properly, let the layers fully cool, level them, and then immediately wrap them with plastic wrap either individually or separated by a piece of parchment paper. To ensure that no cake is exposed, it helps to wrap it twice in plastic wrap. If you'll be keeping the cake frozen for more than a week or so, add a layer of foil on top of the plastic wrap to prevent any smells from getting into the cake.

CAKE DECORATORS' GUILD OF NSW INC
GOLDEN WEST BRANCH

Invites you to our SRD
Saturday 8th July 2023
9.30am for a 10am start
Where - St Stephens Church
45 President Road, Kellyville

Demonstrators
Helen & Ken Robinson
Monica Cavallaro
Cheryl Davidson
Meena Marolia

Cost - \$30 members
\$35 non-members

Delicious catered
Lunch Morning &
Afternoon tea

Please advise of any
dietary requirements

Shop for the Day
Cake Decorating Solutions

RSVP 30th June 2023
Ashlee Stuart 0432 764 066
Direct Deposit - Westpac Bank
BSB- 032 179 Acc No. 324 289

Gift on Arrival Great Raffle Prizes

Greetings ISLAND



Make your own Self-Raising Flour

1 cup of plain flour and 2 teaspoons of baking powder

Mix and sift together. Keep in an airtight container

PLUSMINUS

Did You Know??

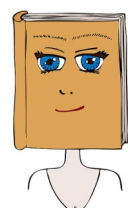
It is fascinating to learn that it was Queen Victoria who was the first one to have pure white icing on her wedding cake. And that's how the term "Royal Icing" came into usage.

@itspluminus



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.





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

Delegate

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Membership Officer

Cathy Rice 9862 8385

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Public Officer

Karon Falzon 9680 3079

Executive Committee Email Address

goldenwest@outlook.com.au

Magic Custard Cake Slice – australianeggs.org.au



Ingredients

- * 4 eggs at room temperature, separated
- * 1 cup (220g) caster sugar
- * 1 tbsp water
- * 125g unsalted butter, melted and cooled
- * 2 teaspoons vanilla extract
- * ¾ cup (110g) plain flour
- * 2 cups (500ml) lukewarm milk
- * Pure icing sugar for dusting

Method

1. Preheat oven 160°C /140°C (fan forced) and grease and line a square 20cm baking dish with 6cm high sides with baking paper. making sure to leave a 2cm overhang on two of the sides.
2. Beat egg yolks, sugar and water together with electric beaters for about 5 minutes until mixture is almost white and with a fluffy texture.
3. Reduce speed to low, slowly drizzle in the melted butter and continue beating for a further 1-2 minutes until well combined. Add flour and continue beating until completely incorporated.
4. Gradually pour in warmed milk and vanilla. Beat on low speed until all the milk has been added.
5. Place egg whites into a separate mixing bowl and using cleaned electric beaters, whisk until stiff peaks form. Add to the egg yolk and flour mixture and mix gently with a whisk, making sure to leave distinct lumps of unmixed egg white. Do not over stir or overmix.
6. Pour into prepared baking dish and bake for 60-70 minutes or until the edges are set, and the top is golden brown. The cake should feel firm to touch but centre should still wobble when the pan is jiggled.
7. Cool completely at room temperature before covering with cling wrap and refrigerating for at least 4 hours or preferably overnight. Remove from baking dish and dust in icing sugar, cut into squares and top with fresh strawberries.



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.

