

B'CREATIVE'S

# WHAT'S THE BUZZ

10783 South 33 Road  
Cadillac, MI 49601



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## Welcome You To B'Creative

*WHERE WE HELP YOU FIND & EXPLORE THE CREATIVE NATURE IN YOU*

With Christmas and New Years behind us—we look toward the 2010 year with hope and expectation. Right? RIGHT!

As for me, this is the worse part of the seasons. The skies are cloudy with little sun, the night still creeps into the day time hours much too much for my liking, and I'm just plain getting tired of the snow and cold weather. How about you?

For a break in my routine, I decided to clean and organize my craft and baking rooms in the basement. Oh brother, as usual I have bit off more

that I really want to chew. What a job—and I have just started. I have come to the realization that... I NEED TO GET RID OF SOME THINGS...A LOT OF THINGS. I've turned into a pack rat. I'm not sure when that happened, I just know that it did.

I will let you know how it all turns out. This is not going to be a quick and easy project. But I'm sure a worthwhile one., I will update you on my progress next month. !



### CHECK OUR WEBSITE FOR LISTINGS OF CLASSES OFFER EACH MONTH



Have you checked out our calendar of events on our website lately. If not, you should. We have many classes offered through March.

Our Beginning Cake Decorating class was just offered, but we can do a repeat, if enough interested people sign up for the class. We must have five enrolled to offer the class. Of course, more are always welcomed.

Be sure to check out the Chocolate Sucker Classes for February, & Easter Candy & Cookies making classes for March.

We are still planning on a jewelry making and a rug making class for our upcoming months. Stay tuned to our website for updates.

If you are unable to access the internet or our

website, give us a call and we will be glad to supply you with a copy of our "What's The Buzz" Newsletter or other needed information.

**This is our contact information:**

**B'Creative's website:** [www.bcreativeclasses.com](http://www.bcreativeclasses.com).

**E-Mail address:** [BCreativeClasses@gmail.com](mailto:BCreativeClasses@gmail.com)

**Telephone:** (231) 775-2948

Private classes for you and four + of your closest friends and family members can be arranged by calling B'Creative and letting us know what class you are interested in, the day and time, and B'Creative will try to accommodate these requests, whenever possible. !



## Pizza Hearts



### Tools:

- [2 9 in. Heart Pan](#)

### Ingredients:

- 2 (6 1/2 ounces) boxes pizza dough mix
- 4 ounces mozzarella cheese shredded
- 1/2 cup barbecue sauce
- 1 medium sweet onion sliced
- 1 sweet red pepper sliced
- 1 purchased barbecued chicken boned and cut in slices
- 4 ounces provolone cheese shredded

**Makes:** 2 pizzas. Each serving 1

## Instructions

Preheat oven to 425°F. Spray two heart pans with vegetable pan spray. Prepare pizza dough and divide.

Press into pans, forming an edge. Sprinkle mozzarella on crust; top with barbecue sauce. Add onion, peppers and chicken. Sprinkle with provolone cheese. Season with salt and pepper.

Bake 20 minutes, or until browned. Let cool 5 minutes; remove from pans. ■



## Chocolate Plastic

Chocolate plastic is a delicious, versatile chocolate paste that can be used to decorate cakes, petit fours, and many other pastries.

Use chocolate plastic to wrap cakes like packages, create ribbons and bows, and make cut-out decorations. This recipe can also be made with milk or dark chocolate. The procedure for milk chocolate is the same, but if you are using dark chocolate, increase the amount of corn syrup to 2/3 cup.

**Note** that you cannot achieve the same coloring effects when using milk or dark chocolate, and that you should roll out milk or dark chocolate plastic in cocoa powder instead of powdered sugar.

### Ingredients:

- 1 lb white chocolate
- 1/2 cup light corn syrup
- food coloring (optional)

### Preparation:

1. Chop the chocolate, and place it in a large microwave-safe bowl.
2. Microwave the chocolate until melted, stirring after every 45 seconds to avoid overheating the chocolate.
3. Remove the melted chocolate from the microwave, and stir until smooth. Add the corn syrup and stir until the mixture is thoroughly combined.
4. Spoon the chocolate onto a large sheet of plastic wrap, and wrap it securely. Allow the chocolate to cool and solidify at room temperature, for at least 6 hours or overnight.

5. Soften the hardened chocolate by kneading it with glove-covered hands, or microwave it in short 10-second intervals until it becomes soft enough to work with. Continue to knead until it is smooth and pliable. Do not worry if your chocolate plastic has lumps--these can be worked out through the kneading process. Dust your hands with powdered sugar if the chocolate begins to stick. At this point, you can divide it and knead different food colorings into the chocolate, if desired. Be sure to change your gloves between batches to avoid muddying the colors.
6. Dust your work surface with a thin layer of powdered sugar. Roll out the chocolate plastic until it is very thin (about 1/8-inch). Alternately, you can use a pasta roller to make thin ribbons or strips.
7. Now you're ready to decorate with your chocolate plastic! You can cut out shapes or letters with cookie cutters or a knife, or form the chocolate plastic into ribbons and bows, or use large sheets of plastic to wrap entire cakes or petit fours.
8. Gather remaining scraps of chocolate plastic and wrap tightly. Store in a cool cupboard and use within 2-3 weeks. To re-use, repeat the softening instructions in step 5. !

