

CAKE DECORATING

Literature Needed:

Leader Literature

Leader's Guide ----All Units

MG6421A Cake Decorating Manual Units 1-4

MG6425A Cake Decorating Manual 5-7

MG6428A Cake Decorating Manual 8-9

Member Literature

MG6421A Cake Decorating Manual Units 1-4

M6425A Cake Decorating Manual 5-7

MG6428A Cake Decorating Manual 8-9

e-Record www.colorado4h.org/project_resources/erecords

Cake Decorating worksheet

www.colorado4h.org/project_resources/erecords

Exhibit Requirements can be found at www.colorado4h.org

Score Sheets can be found at www.colorado4h.org

Display Tips and Hints can be found at www.colorado4h.org

Project Tips:

- Cake should be placed on a very firm, disposable surface, cut parallel to the shape of the cake and no more than 1 ½ " on each side from the base of the border (not the cake). The surface should be covered. Freezer paper is not advised because it absorbs grease. You can do this by gluing or taping two pieces of cardboard the same size and shape together. The cardboard can be covered with aluminum foil, having the shiny side down or dull side facing the cake. Remember that the covering for the board must be food-safe, aluminum foil is a good choice. If fabric is used to cover the cardboard, the fabric should then be covered with saran wrap (no food products should touch the fabric). A round cake should be displayed on a round surface and a square cake should be displayed on a square surface.
- Real cakes are required for Units 1, 2, and 4. When making the real cake, bake the cake and let it become completely dry before decorating. This will make it easier to decorate. Cake forms are preferred for Units 3, 5, and 6 as they hold up better under state fair conditions.
- Lower units (1-4) in Cake Decorating should not use Royal Icing or Rolled Fondant as the base frosting. No non-edible items in Units 1,2,3,4, and 5.
- A border at the base of the cake should be used to give the cake more finished appearance.
- In your e-record, don't forget to put a picture or drawing of the four other cakes that you decorated.
- Have fun with the 4-H story section of e-record. Follow directions and tell what you learned.
- Enter your exhibit in the county fair
- Share the information learned in talks and displays

Judging Criteria:

- Completeness of e-record
- The judge looks at the overall attractiveness of your exhibit. This includes the cake and how the cake is displayed
- Extra activities such as demonstrations, talks, story, and pictures added to your e-record.
- Neatness and legibility
- There are many Cake Decorating books available through craft stores and your Extension office may know of other places.