

4-H Cake Decorating Contest

Check-In: 8:00-8:45 a.m. Judging Starts at 10:00 a.m. for all Units All competitions will end at 11:30 a.m.

Be sure to be prepared to keep your icing chilled if necessary (bring coolers, etc.)

Awards ceremony: 11:45 a.m. (may be adjusted according to entry numbers)

In this contest, participants decorate a unit-appropriate cake (or cake form; see Unit requirements) within a given time period while being observed by the judge(s). See specific time allowances and requirements, which are included with these guidelines.

First place winners in each 4-H division will be eligible to participate in the Colorado State Fair 4-H Cake Decorating Contest in Pueblo. More information will be sent to those contestants who qualify. Open exhibitors do not qualify to participate at any other competitions.

Cloverbuds are allowed to participate in the Cake Decorating Contest for **participation ribbons only**. Cloverbuds should follow the guidelines of Unit 1. They need to bring an 8" or 9" round or square cake that is frosted (for all other participants in Unit 1, you must frost the cake at the contest), bring edible items that you wish to decorate with. All the rules still apply.

UNIT 1. — EDIBLE---30 MINUTES

- A. Frost single-layer 8- or 9- or 10-inch round or square or 9" x 13 real cake.
- B. Cake may be crumb-frosted before, but base frosting must be applied as part of the contest.
- C. Apply design using edible materials (no tips). One fourth of the top of cake should be visible to show smooth base.
- D. Bottom border is required.
- E. Fondant may be used for decorations only on cake. No royal icing can be used as icing or decorations. No non-edible material can be used in units 1-6.
- F. Bottom Base Border required.
- G. Clean up area.

UNIT 2. —SINGLE LAYERED -- 1 HOUR

- A. Frost single-layer 8" or 9" or 10"- inch round or square real cake for this unit.
- B. Cake may be crumb-frosted before, but base frosting must be applied as part of the contest.
- C. Decorate the real cake using a leaf tip, star tip and writing tip only. (No fondant or royal icing may be used as icing or decorations on the cake.)
- D. One fourth of the top of cake should be visible to show smooth base.
- E. Bottom Bass Border is required.
- F. Only edible materials may be used. No non-edible material can be used in units 1-6.
- G. Clean up area.

UNIT 3. —TWO LAYERED --- 1 HOUR

Frost two-layered real cake (8" or 9" or 10" -inch round or square).

- A. Cake may be crumb-frosted before, but base frosting must be applied as part of the contest.
- B. One fourth of the top of the cake should be visible to show smooth base.
- C. Decorate cake using 3-5 different types of tips. The following tips must be used:
 - Leaf tip
 - Writing tip
 - Star tip
- E. No non-edible material can be used in units 1-6.
- F. No fondant or royal icing may be used.
- G. Figure piping is required.
- H. Side border is required.
- I. Bottom Base Border is required.
- J. Clean up area.

UNIT 4 ----CHARACTER CAKES ---1 HOUR

- A. One decorated character real cake (an entire cake which resembles the shape of a character or object made without cutting, other than a classic square, round, oblong, heart, hexagon, oval or petal cake shape). Three-dimensional cakes are acceptable.
- B. Cake may be crumb frosted before contest.
- C. Decorate cake using primarily the star tip or other tips appropriate to the design. No non-edible material can be used in Units 1-6.
- D. Bottom Base Border is required.
- E. Clean up area.

UNIT 5. —CUPCAKES---1 HOUR

Choose one of the following categories:

- Themed Cupcakes or
- Stacked Cupcakes or
- Character Cupcakes

THEMED CUPCAKES

- A. Decorate a minimum of 3 and a maximum of 6 regular size (2 ¾ inches) cupcakes in liners using frosting and edible materials.

- B. Fondant and royal icing can be used only for decorations.
- C. Cupcakes should be of a similar design or theme (themed cupcakes mean that there is a central idea between all the cupcakes; for example: animal theme, flower theme, Disney characters, cupcakes do not have to be all the same.)
- D. No non-edible materials can be used in Units 1-6.
- E. Cupcakes can be displayed in a 6-cup muffin tin or in foil liners on sturdy paper/plastic plate.
- E. Clean up area.

STACKED CUPCAKES

- A. Decorate a minimum of 4 and a maximum of 8 cupcakes creating one design or theme where cupcakes are stacked on top of each other and decorated using frosting and edible materials. (Experiment with using mini cupcakes and regular sized cupcakes when stacking) Non-visible supports can be used to hold stacked cupcakes.
- B. Fondant and royal icing can be used only for decorations.
- C. Cupcakes (at least 2 and not more than 4 stacked cupcakes should be securely (secure with frosting) on a display board.
- D. No non-edible material can be used in Units 1-6.
- D. Clean up area.

CHARACTER CUPCAKES

- A. Decorate and develop a character or design using multiple cupcakes. Character Cupcakes are multiple individually decorated cupcakes that come together to create the character, (for example: cupcakes that create an alligator or scarecrow etc.)
- B. Decorate using frosting and edible materials.
- C. Fondant and royal icing can be used only for decorations. No non-edible materials can be used in units 1-6.
- D. Cupcake character must be displayed on one cake board with a maximum size of 9" x13".
- D. Clean up area.

UNIT 6. ---CUT-UP CAKES---

- A. One decorated cut-up cake using *three different types* of decorator tips (not different sizes of the same tips) using only **edible materials**. Non-edible internal supports are allowed but must not show.
- B. No non-edible material can be used in units 1-6.
- C. The member must provide a diagram or pattern of how the cake was cut.
- D. Pieces may be cut, put together and crumb-frosted prior to contest.
- E. Bottom Base Border is required.
- F. Clean up area.

UNIT 7. ---FLAT SURFACE AND NAIL FLOWERS---1 HOURS

- A. Two-layered 8, 9 or 10-inch cake or cake form. Contestant may be asked to make a flower in front of the judge.
- B. Cake may be crumb-frosted before, but base frosting must be applied as part of the contest.
- C. Flowers may be made prior to the contest.
- D. Use only edible materials except stamens on flowers. Stamens may be purchased or hand-made.
- E. No Fondant
- F. Decorate cake using a minimum of:
 - One flat surface flower
 - One flower made on a flat flower nail
 - One border
 - One side trim is required
- G. Bottom Base Border is required.
- H. Clean up area.

UNIT 8. ---FONDANT----1 HOUR

- A. Decorate one two-layered cake or cake form, 8, 9 or 10-inches round or square.
- B. Cake can be prepared for fondant.
- C. Cake must be covered in fondant as part of the contest.
- D. Decorated using skills learned from Units 3-7 and fondant and gum paste decorations.
- E. Bottom Base Border is required.
- F. Clean up area.

UNIT 9. ----LILY FLOWERS ---1 HOUR

- A. One decorated two-layered 8, 9, 10-inch cake or cake form.
- B. Completely decorate the cake using:
 - Flower made on a lily-flower nail

- Example of string work
 - Contestant may be asked to make a flower in front of the judge.
- C. Cake may be frosted in advance or as part of the contest.
- D. Artificial stamens, leaves, wire stems and floral tape may be used. All other decorations must be edible.
- E. String work is required. Writing is not string work.
- F. Bottom Base Border is required.
- G. Clean up area.

UNIT 10 –TIERED CAKES –SENIORS ONLY—1 ½ HOURS

- A. Decorated one cake or cake form of three or more tiers of graduated sizes, using supports.
- B. Cakes may be frosted in advance and supports placed.
- C. Cake should be assembled and decorated as part of the contest.
- D. Decorate cake using:
- Supports and separator plates
 - Pillars (optional)
 - Flowers, borders, side trim as desired
- E. Bottom Base Border is required.
- F. Artificial stamens for flowers, leaves, wire stems, floral tape, special occasion ornaments, and tulle and filler flowers may be used.
- G. Clean up area.

UNIT 11—MOLDS—SENIORS ONLY—1 HOUR

- A. An edible molded or shaped object of any size or shape must be used.
- B. The contestant may decorate a free-standing molded or shaped object as part of the contest or may use a molded object as part of a cake design. If using a cake, the cake may be frosted in advance, or as part of the contest.
- C. Molding may be done in advance, but decoration should be applied as part of the contest.
- D. Contestant should explain to the judge how the molding or shaping was done. Tell about the material used, whether ingredients were difficult to secure, how fast the material sets up, etc. If possible, demonstrate shaping of the selected material. Show the molds used.
- E. Clean up area.