

Cake Decorating - Not eligible for State Fair

Cake decorating is an artful expression. This is an opportunity to make something fun and beautiful while showcasing your individual creativity and skill. Don't be afraid to think outside the box!

Class

620061L – Display of Frosting Techniques – display will be 12 inches x 14 inches foil-covered cardboard displaying each of the following with buttercream frosting.

- a. 3 different kinds of borders using a star tip, 4 inches in length
- b. 4 each of 3 different kinds of flowers using only star tips
- c. 4 leaves using one leaf tip
- d. One writing or printing of the word “Happy” with writing tip 2 or 3, no taller than 1 ½ inches.

620062L – Four Decorated Cupcakes – use three or four different tips, buttercream frosting to decorate

620063L – A Single Layer Cake Frosted - decorated with buttercream frosting – including smoothing techniques, writing tip, and star tip.

620064L – Multi-Layer Cake – Two or more layer frosted cake using buttercream, decorated using star tip, leaf tip, and writing tip only.

620065L – Baked in Novelty Pan – decorated with buttercream using at least three tips or techniques.

620066L – Special Design – simple 3-D cakes (in the likeness or shape of sports balls or equipment, animals, plants, giant cupcakes, or other objects), AND/OR use of fondant or gum paste (to make elements such as edible flower petals, edible wings, edible feathers, edible fabric, etc), AND/OR air brushing, AND/OR non-traditional decorating techniques, AND/OR using a novelty pan or regular pan to create something other than indicated by the pan shape (example: using a cake baked in a 2-D cupcake pan to make a chef's hat cake instead of a cupcake shaped cake), ETC.

Rules

1. This is a county project only.
2. All cake boards should be grease proof. Covering them with foil or using a grease proof cake board is required.
3. One (1) inch should be allowed around the edge on all cake boards and display boards to allow for ease of handling.
4. Styrofoam cake forms are allowed vs. using real cake.
5. Any sheen or glitter spray or powder used on cakes **MUST** be edible. Brand and color of glitter or luster dust(sheen) spray or powder must be listed on entry form.
6. Fondant, gum paste, modeling chocolate, wafer or rice paper **MAY** be store bought and used to decorate cake but must be shaped and formed by exhibitor without the use of silicone, plastic, or metal molds and cutters/punches.

7. Any *Special Design* cake covered in or decorated with fondant, gum paste, or modeling chocolate must be iced in buttercream first (as per proper techniques require).

8. NO fruit, fruit jellies, or purees, or cream cheese is allowed in cake or icing as they will not be refrigerated.

9. **No purchased decorations are allowed. NO royal icing decorations may be used.** ALL decorations must be made of edible components (cake supports excluded). If in doubt, call the office.