



UNIVERSITY OF  
Nebraska  
Lincoln



# 4-H CAKE DECORATING RECORD

(Unit 8)

NAME \_\_\_\_\_ BIRTHDATE \_\_\_\_\_  
(Day/month/year)

ADDRESS \_\_\_\_\_  
(Street, box number or road) (Town or city) (Zipcode)

CLUB \_\_\_\_\_

UNIT \_\_\_ YEARS ENROLLED IN THIS UNIT \_\_\_\_\_ YEARS IN CAKE DECORATING \_\_\_\_\_

\_\_\_\_\_  
PARENTS SIGNATURE

\_\_\_\_\_  
LEADERS SIGNATURE

1. Report your experiences in this Cake Decorating project by telling about each molding and shaping material used.

	Number of Times Used	What Was Made
Sugar		
Cream Cheese		
Molded Butter Cream		
Gum Paste		
Pastillage		
Fondant		
Marzipan		
Chocolate Leather		
Other		

Attach a report on at least three of these molding and shaping materials. Include the following:

- a. Recipes collected. Indicate:
    1. Whether or not you used the recipe.
    2. On recipes used -- the consistency of the material (is it soft, sticky, etc.)
      - how fast you have to work or how fast it hardens.
      - any problems you had in working with the recipe.
    3. If ingredients are out of the ordinary, where you found them.
  - b. Types of molds used
2. Story: Tell about some of the other things you did in your project this year. What did you learn? What did you enjoy most? Did you have any problems? How did you overcome them? Did anything interesting, funny, or dramatic happen in connection with this project? Did you use cake decorating skills on foods other than cakes? Did you teach others to do cake decorating through demonstrations, talks, or examples?