



Adams County 4-H Cake Decorating Contest

Wednesday, June 29, 2022

Contest begins at 6:00pm

Adams County Fairgrounds, Rendezvous Rooms

In order to offset the cost of this contest, there is a \$6 entry fee per person. Entry fees can be paid at <https://adams-county-4-h-programs.square.site/product/cake-decorating-contest/60?cs=true&cst=custom>

To participate in the Cake Decorating Contest, please register online at <https://forms.gle/ijbjBGJr8uMLhtxE9> ***no later than Thursday, June 23, 2022.***

Cake Decorating Contest Rules:

1. The Adams County 4-H Cake Decorating Contest is open to 4-H members 8-18 years of age that are enrolled in the Cake Decorating project. Members must be enrolled in the project unit in which they are participating. **Cloverbud members** are encouraged to participate. Supplies will be provided ***ONLY*** for Cloverbud members. Pre-registration is required for Cloverbuds so we can make sure we enough supplies.
2. Judging will be done by units. Project exhibit rules apply to this contest. All contestants in a unit will work at the same time. Judges will circulate to observe methods used.
3. All contestants must bring:
 - Cake or cake forms for decorating (depending on the unit requirements)
 - All equipment and materials required to decorate their cake.
 - Frosting needed (colored and ready to use).
4. The frosting must be applied as part of the contest in Units 1 through 6.
Units 7 and 9 may frost the cake prior to the contest.
For Unit 8 the contestants will need to cover the cake with fondant as part of the contest.
5. Lower units (1-3) in Cake Decorating should not use Royal icing or Rolled Fondant as the base frosting. **NO Fondant decorations** can be used in Units 1, 2 or 3. Only required tip work can be used in units 2 and 3. **No Fondant** may be used for decorations or base icing on the cake.
6. Contestants will be responsible for planning a design which can be completed in the time allowed.
7. Please see the attached information for each unit expectations.

Time Schedule for the Cake Decorating Contest:

5:30pm - 5:55pm	Check-in/Set Up for all participants in the Cake Decorating Contest
5:55pm	Brief overview of contest, introduce judges.
6:00pm	Decorating and Judging for all units, including Cloverbuds (See attached information for allotted times for each unit)
~8:00pm	Awards (time tentative)

Cake Decorating Contest Unit Requirements

Unit 1 - Edible - 30 minutes

- ◆ Frost a single-layer 8", 9", or 10" round or square or 9"x13" **real** cake
- ◆ Cake may be crumb-frosted before the contest, but the base frosting must be applied as part of the contest
- ◆ Apply a design using edible materials (no tips). One fourth of the top of the cake should be visible to show smooth base.
- ◆ A bottom base border is *required*
- ◆ *No Fondant* may be used for decorations or base icing on the cake. *No royal icing* can be used as icing or decorations.
No non-edible material can be used in units 1-6.
- ◆ Clean up area

Unit 2 - Single Layer - 1 hour

- ◆ Frost a single-layer 8", 9" or 10" round or square **real** cake
- ◆ Cake may be crumb frosted before, but base frosting must be applied as part of the contest
- ◆ Decorate the real cake using the leaf tip, star tip and writing tip only. No fondant or royal icing may be used as icing or decorations on the cake. Only required tip work can be used in Unit 2.
- ◆ One fourth of the top of the cake should be visible to show smooth base
- ◆ A bottom base border is *required*
- ◆ Only edible materials may be used. No non-edible material can be used in units 1-6.
- ◆ No flowers made on a flower nail or materials other than frosting in decorations.
- ◆ Clean up area

Unit 3 - Two Layer - 1 hour

- ◆ Frost a two-layered **real** cake (8", 9", or 10" round or square)
- ◆ Cake may be crumb frosted before, but base frosting must be applied as part of the contest
- ◆ One fourth of the top of the cake should be visible to show smooth base.
- ◆ Decorate the cake using 3 to 5 different types of tips. The following tips **must** be used:
 - Leaf Tip
 - Writing Tip
 - Star Tip
 - You may also use other tips if you so choose
- ◆ No non-edible materials can be used in units 1-6.
- ◆ No Fondant or royal icing may be used
- ◆ Side trim is *required*
- ◆ A bottom base border is *required*
- ◆ Spatula, brush striping and figure piping are *optional*
- ◆ No flowers made on a flower nail or materials other than frosting in decorations.
- ◆ Clean up area

Unit 4 - Character Cakes - 1 hour

- ◆ 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.
- ◆ Cake may be crumb frosted before, but base frosting must be applied as part of the contest
- ◆ Decorate the cake using primarily the star tip or other tips appropriate to the design. No non-edible material can be used in units 1-6.
- ◆ A bottom base border is *required*
- ◆ Clean up area

Unit 5 - Small Treats - Cupcakes - 1 hour

Choose one of the following categories: *Themed Cupcakes or Stacked Cupcakes or Character Cupcakes*

Themed Cupcakes

- ◆ Decorate a minimum of 3 and a maximum of 6 regular size (2 3/4 inches) cupcakes in liners using frosting and edible materials
- ◆ Fondant and royal icing can be used only for decorations
- ◆ 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).
- ◆ Frosting must cover the cupcake and provide a base for decorations. One-fourth of the base frosting must be visible on at least one cupcake.
- ◆ No non-edible material can be used in units 1-6.
- ◆ Cupcakes can be displayed in a 6-cup muffin tin or in foil liners on a sturdy paper/plastic plate
- ◆ Clean up area

Stacked Cupcakes

- ◆ 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.
- ◆ Fondant and royal icing can be used only for decorations
- ◆ Frosting must cover the cupcake and provide a base for decorations. One-fourth of the base frosting must be visible on at least one cupcake.
- ◆ Cupcakes, at least 2 and not more than 4 stacked cupcakes should be securely placed on a display board (secure with frosting)
- ◆ No non-edible material can be used in units 1-6.
- ◆ Clean up area

Character Cupcakes

- ◆ 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.)
- ◆ Decorate using frosting and edible materials
- ◆ Frosting must cover the cupcake and provide a base for decorations. One-fourth of the base frosting must be visible on at least one cupcake.
- ◆ Fondant and royal icing can be used only for decorations. No non-edible materials can be used in units 1-6.
- ◆ Cupcake character must be displayed on one cake board with a maximum size of 9"x13"
- ◆ Clean up area

Unit 5 - Small Treats - Cookies - 1 hour

Choose one of the following categories: Themed Cookies or Stacked Cookies

Decorated Themed Cookies

- ◆ Decorate a minimum of 3 and a maximum of 6 regular size (3 inches) cookies. Cookies should be of a similar design or theme.
- ◆ Decorate using frosting and edible materials
- ◆ Frosting must cover the cupcake and provide a base for decorations. One-fourth of the base frosting must be visible on at least one cookie.
- ◆ Fondant and royal icing can be used only for decorations.
- ◆ Cookies should be of a similar design or theme (themed cupcakes mean that there is a central idea between all the cookies. For example: animal theme, flower theme, Disney characters, cookies do not have to be all the same).
- ◆ No non-edible material can be used in units 1-6.
- ◆ Cookies should be displayed on a 12-inch disposable platter
- ◆ Clean up area

Decorated Stacked Cookies

- ◆ Decorate a minimum of 6 inches in height and maximum of 12 inches in height cookies creating on design or theme where cookies are stacked on each other.
- ◆ Decorate using frosting and edible materials
- ◆ Frosting must cover the cookie and provide a base for decorations. One-fourth of the base frosting must be visible of at least one cookie
- ◆ Fondant and royal icing can be used only for decorations
- ◆ Cookies should be secured to a sturdy covered board for display not to exceed 12"x12".
- ◆ No non-edible material can be used in units 1-6.
- ◆ Clean up area

Unit 6 - Cut-Up Cakes - 1 hour

- ◆ 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.
- ◆ No non-edible material can be used in units 1-6.
- ◆ The member must provide a diagram or pattern of how the cake was cut
- ◆ Pieces may be cut, put together and crumb-frosted prior to the contest
- ◆ Only edible materials may be used on the cake
- ◆ A bottom base border is *required*
- ◆ Clean up area

Unit 7 - Flat Surface and Nail Flowers - 1 hour (Intermediates and Seniors)

- ◆ Two-layered 8, 9 or 10" cake or cake form.
- ◆ Cake may be crumb-frosted before the contest, but base frosting must be applied as part of the contest
- ◆ Flowers may be made prior to the contest. Contestant may be asked to make a flower in front of the judge.
- ◆ Use only edible materials except stamens on flowers. Stamens may be purchased or hand-made
- ◆ No Fondant
- ◆ 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*
 - Texturing is optional
- ◆ A bottom base border is *required*
- ◆ Clean up area

Unit 8 - Fondant - 1 hour (Intermediates and Seniors)

- ◆ Decorate one two-layered 8, 9 or 10” round or square cake or cake form
- ◆ Cake may be prepared for fondant.
- ◆ Cake must be covered in fondant as part of the contest
- ◆ Decorated using skills learned from Units 3 to 7 and fondant and gum paste decorations
- ◆ A bottom base border is *required*
- ◆ Clean up area

Unit 9 - Lily Flowers - 1 hour (Intermediates and Seniors)

- ◆ One decorated two-layered 8, 9 or 10” cake or cake form
- ◆ Completely decorate the cake using:
 - Flower made on a lily-flower nail is *required*
 - String work (cornelli, sota, or applique lace, etc.) is *required* (writing is not string work)
 - Texturing is *optional*
 - Contestant may be asked to make a flower in front of the judge
- ◆ Cake may be frosted in advance or as part of the contest
- ◆ A bottom base border is *required*
- ◆ Clean up area

Unit 10 - Tiered Cakes - 1 1/2 hours (Seniors Only)

- ◆ Decorate one cake or cake form of three or more tiers of graduated sizes using supports
- ◆ Cakes may be frosted in advance and supports placed
- ◆ Cakes should be assembled and decorated as part of the contest
- ◆ Decorate cake using:
 - Supports and separator plates
 - Pillars (optional)
 - Flowers, borders, side trim as desired
- ◆ A bottom base border is *required*
- ◆ Clean up area

Unit 11 - Molds - 1 hour (Seniors Only)

- ◆ An edible molded or shaped object of any size or shape must be used
- ◆ 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
- ◆ Molding may be done in advance, but decoration should be applied as part of the contest
- ◆ 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
- ◆ Clean up area