

2024 Front Range Cake Decorating Contest

Date: Sat, April 6, 2024

Time: 10:00am

Registration Deadline: March 22, 2024

[Cake Decorating Contest \(google.com\)](https://boulder-county-4-h.square.site/)

Place: Boulder County Fairgrounds-
Barn A

9595 Nelson Rd, Longmont, CO 80501

Fee: \$6.00/ entry

<https://boulder-county-4-h.square.site/>

RULES:

1. This contest will be open to Cloverbuds and 4-H members 8 to 18 years of age from participating Front Range counties.
2. Members must be enrolled in the project unit in which they are participating.
3. The following divisions will be judged in each unit:
 - a. Units 1-6
Junior 8-10
Intermediate 11-13
Senior 14-18
 - b. Units 7-9
Intermediate 11-13
Senior 14-18
 - c. Unit 10-11
SENIORS ONLY
 - d. Cloverbuds participate separately as Cloverbuds and receive participation ribbons.
4. Judging will be done by units.
5. 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.
6. All contestants must bring:
 - Cake or cake forms for decorating.
 - All equipment and materials required to decorate a cake.
 - Frosting needed (colored and ready to use).
7. The frosting must be applied as part of the contest in Units 1 through 7. Units 9 and 10 may frost the cake prior to the contest. For Unit 8 the contestants will need to cover the cake with fondant as a part of the contest. Contestants will be responsible for planning a design that can be completed in the time allowed.
8. 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.**
9. No cell phones are allowed during the judging.
10. No parents are allowed in the judging area during the contest. (Cloverbuds are exempt from this rule)

Contestants will be expected to do the following:

UNIT 1. — EDIBLE---30 MINUTES

Class 100 Jr.
Class 101 Int.
Class 102 Sr.

- 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 the cake should be visible to show a smooth base.
- D. NO Fondant or Royal icing may be used for base icing or decorations on the cake.
- E. No Gum Paste can be used for 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

Class 103 Jr.
Class 104 Int.
Class 105 Sr.

- A. Frost single-layer 8" or 9" or 10"-inch round or square or 9" x 13" rectangle **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 round 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.
- 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. No flowers made on a flower nail or materials other than frosting in decorations.
- H. Clean up area.

UNIT 3. —TWO LAYERED --- 1 HOUR

Class 106 Jr.
Class 107 Int.
Class 108 Sr.

- A. Frost two-layered **real** cake (8" or 9" or 10" -inch round or square).
- B. Cake may be crumb-frosted before, but base frosting must be applied as part of the contest.
- C. One fourth of the top of the cake should be visible to show smooth base.
- D. Decorate cake using 3-5 different types of tips. The following tips must be used:
 - a. Leaf tip
 - b. Round tip
 - c. Star tip
 - d. You may also use other tips if you so choose.
- E. No non-edible material can be used in units 1-6.
- F. No fondant or royal icing may be used.
- G. Side trim is required.
- H. Bottom Base Border is required.
- I. Spatula, brush striping and figure piping are optional.
- J. No flowers made on a flower nail or materials other than frosting in decorations.
- K. Clean up area.

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

Class 109 Jr.
Class 110 Int.
Class 111 Sr.

- A. One decorated **real** character cake **pan**

- (an entire cake which resembles the shape of a character or object made without cutting **or stacking**, 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 **for any smooth icing. Defined borders should be included if it finishes the overall aesthetic of the character.**
 - E. Clean up area.

UNIT 5. —SMALL TREATS---1 HOUR

Choose **one** of the following categories:

- Themed Cupcakes or
- Stacked Cupcakes or
- Character Cupcakes

Class 112 Jr.
Class 113 Int.
Class 114 Sr.

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. Frosting must cover the cupcake and provide a base for

decorations.

- E. No non-edible materials can be used in Units 1-6.
- F. Cupcakes can be displayed in a 6- cup muffin tin or in foil liners on sturdy paper/plastic plate.
- G. 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. Frosting must cover the cupcake and provide a base for decorations. One-fourth frosting must be visible on at least one cupcake.
- D. Cupcakes (at least 2 and not more than 4) stacked cupcakes should be secure with frosting on a display board.
- E. Spatula painting and brush striping are optional.
- F. No non-edible material can be used in Units 1-6.
- G. Clean up area.

CHARACTER CUPCAKES

- A. Decorate and develop a character or design using multiple cupcakes. **Regular or mini-sized cupcakes or a combination may be used to create a character.** 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. Frosting must cover the cupcake and provide a base for decorations.
- D. Fondant and royal icing can be used only for decorations. No non-edible

materials can be used in units 1-6.

- E. Cupcake character must be displayed on one cake board with a maximum size of 9" x13" or 14" round.
- F. Clean up area.

UNIT 5 -SMALL TREATS – 1 Hour

Choose one of the following categories:

- Themed Cookies
- Stacked Cookies

Class 115 Jr.
Class 116 Int.
Class 117 Sr.

DECORATED THEMED COOKIES

- A. Decorate a minimum of 3 and maximum of 6 regular size (3 inches) cookies. Cookies should be of a similar design or theme.
- 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. Cookies should be displayed on a 12-inch disposable platter.
- E. Clean up area.

DECORATED STACKED COOKIES

- A. Decorate a minimum of 6 inches in height and maximum of 12 inches in height cookies creating one design or theme where cookies are stacked on top of each other.
- B. Decorate using frosting and edible materials.
- C. Frosting must cover the cookie and provide a base for decorations.
- D. Fondant and royal icing can be used only for decorations. No non-edible materials can be used in units 1-6.
- E. Cookies should be secured to a sturdy covered board for display not to exceed 12" x 12".
- F. Clean up area.

UNIT 6. ---CUT-UP CAKES— 1 HOUR

Class 118 Jr.
Class 119 Int.
Class 120 Sr.

- 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

Class 121 Int.
Class 122 Sr.

- 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:
 - a. One flat surface flower
 - b. One flower made on a flat flower nail
 - c. One border
 - d. **One side trim is required**
 - e. Texturing is optional
 - f. No Fondant
- G. Side trim and Bottom Base Border are

- required.
H. Clean up area.

UNIT 8. —FONDANT—1 HOUR

Class 123 Int.
Class 124 Sr.

- 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

Class 125 Int.
Class 126 Sr.

- A. One decorated two-layered 8, 9, 10-inch cake or cake form.
- B. Completely decorate the cake using:
 - a. **Flower made on a lily flower nail is required**
 - b. **String work (cornelli, sota, or applique lace, etc.) is required.**
 - c. Texturing is optional
- C. Contestant may be asked to make a flower in front of the judge.
- D. Cake may be frosted in advance or as part of the contest.
- E. Bottom Base Border is required.
- F. Clean up area.

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

Class 127 Sr.

- 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:
 - a. Supports and separator plates
 - b. Pillars (optional)
 - c. Flowers, borders, side trim as desired
- E. Bottom Base Border is required.
- F. Clean up area.

UNIT 11—MOLDS—SENIORS ONLY—1 HOUR

Class 128 Sr.

- 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.

CLOVERBUDS---30 MINUTES

- A. Frost single-layer 8- or 9- or 10-inch round or square or 9" x 13 **real** cake.
- B. Bring your cake already frosted.
- C. Plan your design before the contest.
- D. Parents/helper may help with the Cloverbud with assembling the design at the contest.
- E. Apply design using edible materials (no tips). One fourth of the top of cake should be visible to show smooth base.

- F. One fourth of the top of the cake should be visible to show smooth base.
- G. Fondant and commercial Royal icing decorations may be used for decorating only on the cake. No royal icing can be used as icing or decorations. No Gum paste can be used. No non-edible materials can be used.
- H. Bottom Border required
- I. Clean up area

AWARDS

Each county participating is responsible for their own awards.

SPECIAL Taste & Flavor Fun Class

Cake & Frosting Recipe Contest

This contest is to evaluate the best tasting cake and frosting combination.

Classes

- 1001 Junior
- 1002 Intermediate
- 1003 Senior
- 1004 Cloverbud

- A. Bring at least 2 dozen samples (regular or mini cupcake size) of your best tasting cake and frosting combination. Audience will vote for their favorite combination!
- B. Samples may be decorated or flat frosted.
- C. Recipes for each cake or frosting type should be presented with samples with alterations highlighted.
- D. Only cake and frosting you have prepared will be accepted (no store bought samples). Boxed cakes & pre-made frostings that have been modified for taste or texture are fine.