

**Larimer County Cake Decorating Contest**  
**May 21, 2022**  
**McKee 4-H Building**  
**Larimer County Fairgrounds**

**Time Schedule**

12:45 pm Start check In for Units 2-3-4-5-6-7-8-9-10-11

**1:30 pm Start Judging for Unit 10**

**2:00 pm Start Judging for Units 2-3-4-5-6-7-8-9-11**

2:00 pm ALL Clover buds and Unit 1 Check-in

**2:30 pm Start Judging for Cloverbuds and Unit 1**

**Rules**

1. Members must be enrolled in the Cake Decorating Project Unit in which they are participating, except the novelty class is open to all 4-H members including Cloverbuds, but not eligible for State Fair.
2. Registration is due by May 6th, 2022 in 4-H Online.
3. Project exhibit rules apply to the contest
4. *Please bring the following for unit classes.*
  - a. Cake or cake forms for decorating. See attached sheets for specific rules.
  - b. All equipment and materials required to decorate the cake.
  - c. Wet cloth to clean up area.
  - d. Frosting mixed, colored, and ready to use. Decorating bags may be filled ahead of time, if desired.
  - e. Plastic drop cloth to cover the floor around your table.
  - f. 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 part of the contest. Contestants will be responsible for planning a design which can be completed in the time allowed.
5. Contestants may enter one-unit class or one novelty class or one of each, if desired. Novelty class entries will be brought in completed and ready to judge.
6. Judges will observe contestants in unit classes at work as well as evaluate complete cakes.
7. One hour is allowed to decorate your cake, except Unit 10 has 1.5 hours to complete your cake. Incomplete cakes at the end of the time limit will be dropped one ribbon.
8. Winners in Units 1 – 6 who are in the Junior, Intermediate, and Senior Divisions; Units 7 – 9 who are in the Intermediate and Senior Divisions; Unit 10 – 11 who are Seniors Only will represent Larimer County at the State Contest during the State Fair. The State Contest that is held in August at the State Fair Grounds in Pueblo CO. There is a \$10.00 entry fee to participate in State Fair. Entries will be made by the Extension Office.

**Unit Classes**

Age Division: (determined as of December 31, 2021)

8 – 10 Junior                      11 – 13 Intermediate                      14 – 18 Senior

## **Class Unit 1 -Edible**

Junior, Intermediate & Senior

**30 minutes**

### **Do in Advance**

- Plan design
- Assemble materials
- Prepare single layer cake
- Crumb frost cake, if desired
- Mix and color frosting

### **Do at Contest**

- A. Frost single layer 8" or 9" or 10" 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 base border is required.
- E. **No fondant** may be used for decorations. No royal icing can be used as icing or decorations. No non-edible materials can be used.
- F. Clean up area.

## **Class Unit 2 – Single Layered**

Junior, Intermediate & Senior

**1 Hour**

### **Do in Advance**

- Plan design
  - Assemble materials
  - Prepare cake
- Crumb frost cake, if desired
- Mix and color frosting

### **Do at Contest**

- A. Frost a single layer 8" or 9" or 10" round or square or 9" x 13" **real** cake.
- B. Cake may be crumb-frosted before, but base frosting must be applied as a part of the contest.
- C. Decorate cake using only:
  - leaf tip
  - star tip
  - round tip
- D. One fourth of the top of the cake should be visible to show smooth base.
- E. **No fondant** or royal icing may be used as icing or decorations.
- F. Bottom base border is required.
- G. No non-edible materials can be used.
- H. Clean up area.

## **Class Unit 3 – Two Layered**

Junior, Intermediate & Senior

**1 Hour**

### **Do in Advance**

- Plan design
- Assemble materials
- Prepare double layer cake
- Crumb frost cake, if desired
- Mix and color frosting

### **Do at Contest**

- A. Frost two-layered **real** cake 8” or 9” or 10” 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:
  - Leaf tip
  - Round tip
  - Star tip
  - You may also use other tips if you so choose
- E. **No fondant** or royal icing may be used.
- F. No non-edible materials can 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.

## **Class Unit 4 – Character Cakes**

Junior, Intermediate & Senior

**1 Hour**

### **Do in Advance**

- Plan design
- Assemble materials
- Prepare cake
- Crumb frost cake, if desired
- Mix and color frosting
- Fill bags

### **Do at Contest**

- 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.
- D. No non-edible materials can be used.
- E. Bottom base border is required.
- F. Clean up area.

## **Class Unit 5 – Small Treats - Cupcakes**

Junior, Intermediate & Senior

Choose **one** of the following:

- **Themed Cupcakes or**
- **Stacked Cupcakes or**
- **Character Cupcakes**

**1 Hour**

### **Do in Advance**

- Plan design
- Assemble materials
- Prepare cupcakes
- Mix and color frosting
- Mix and color decorating icing
- Fill Bags

### **Do at Contest**

#### **Themed Cupcakes**

- A.** Decorate a minimum of 3 and a maximum of 6 regular size (2 ¾”) 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. One-fourth frosting must be visible on at least one cupcake.
- E.** No non-edible materials can be used.
- F.** Cupcakes can be displayed in a 6-cup muffin tin or in foil liners on sturdy paper/plastic plate.
- G.** Clean up area.

### **Do at Contest**

#### **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. 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 securely (secure with frosting) on a display board.
- E.** No non-edible materials can be used.
- F.** Clean up area.

## **Class Unit 5 – Small Treats - Cupcakes - continued**

### **Do at Contest**

#### **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. Frosting must cover the cupcake and provide a base for decorations. One-fourth frosting must be visible on at least one cupcake.
- D. Fondant and royal icing can be used only for decorations.
- E. No non-edible materials can be used.
- F. Cupcake character must be displayed on one cake board with a maximum size of 9” x 13”.
- G. Clean up area.

## **Class Unit 5 – Small Treats - Cookies**

Junior, Intermediate & Senior

Choose **one** of the following:

- **Themed Cookies or**
- **Stacked Cookies**

**1 Hour**

### **Do in Advance**

- Plan design
- Assemble materials
- Prepare cupcakes
- Mix and color frosting
- Mix and color decorating icing
- Fill Bags

### **Do at Contest**

#### **Themed Cookies**

- A. Decorate a minimum of 3 and a maximum of 6 regular size (3”) 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.
- D. Frosting must cover the cookie and provide a base for decorations. One-fourth frosting must be visible on at least one cupcake.
- E. No non-edible materials can be used.
- F. Cookies should be displayed on a 12” disposable platter.
- G. Clean up area.

## Class Unit 5 – Small Treats – Cookies - continued

### Do in Advance

- Plan design
- Assemble materials
- Prepare cupcakes
- Mix and color frosting
- Mix and color decorating icing
- Fill Bags

### Do at Contest

#### Stacked Cookies

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

## Class Unit 6 – Cut-Up Cakes

Junior, Intermediate & Senior

**1 Hour**

### Do in Advance

- Plan design
- Assemble materials
- Prepare cake
- Crumb frost cake, if desired
- Mix and color frosting
- Mix and color decorating icing
- Fill bags

### Do at Contest

- One decorated cut-up cake using **three different types** of decorator tips (not different sizes of the same tip) using only edible materials. Non-edible internal supports are allowed but must not show.
- No non-edible materials can be used.
- Member must provide a diagram or pattern of how the cake was cut.
- Pieces may be cut, put together and crumb-coated prior to the contest.
- Bottom base border is required.
- Clean up area.

## **Class Unit 7 – Flat Surface & Nail Flowers**

Intermediate & Senior

**1 Hour**

### **Do in Advance**

- Plan design
- Assemble materials
- Prepare cake
- Crumb frost cake, if desired
- Mix and color frosting
- Mix and color decorating icing
- Fill bags

### **Do at Contest**

- A. Two layered 8", 9", or 10" cake or cake form.
- B. Contestants may be asked to make a flower in front of the judge.
- C. Cake may be crumb frosted before, but base frosting must be applied as part of the contest.
- D. Flowers may be made prior to the contest.
- E. Use only edible materials except stamens on flowers. Stamens may be purchased or hand-made.
- F. No fondant.
- G. 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
- H. Bottom base border is required.
- I. Clean up area.



## **Class Unit 8 – Fondant**

Intermediate & Senior

**1 Hour**

### **Do in Advance**

- Plan design
- Assemble materials
- Follow directions

### **Do at Contest**

- A. Decorate one two-layered cake or cake form, 8”, 9”, or 10” 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 required.
- F. Clean up area.

## **Class Unit 9 – Lily Flowers**

Intermediate & Senior

**1 Hour**

### **Do in Advance**

- Plan design
- Assemble materials
- Follow directions

### **Do at Contest**

- A. One decorated two-layered 8”, or 9”, or 10” cake or cake form.
- B. Completely decorate the cake using:
  - Flower made on lily-flower nail is required
  - String work is required. Writing is not string work.
  - 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.

## **Class Unit 10 – Tiered Cakes**

Senior  
1 ½ Hours

### **Do in Advance**

- Plan design
- Assemble materials
- Follow directions

### **Do at Contest**

- 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. Cakes 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. Clean up area.

## **Class Unit 11 – Molds**

Senior  
1 Hour

### **Do in Advance**

- Plan design
- Assemble materials
- Follow directions

### **Do at Contest**

- 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 the 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. Contestants 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**

**Do in Advance**

- Bring your cake already frosted
- Plan design
- Parents/helper may help with the Cloverbud with assembling the design of the cake

**Do at Contest**

- A. Frost single layer 8" or 9" round or square or 9" x 13" **real** cake.
- B. Apply design using edible materials (no tips). One fourth of the top of cake should be visible to show smooth base.
- C. Bottom base border is required.
- D. Fondant may be used for decorations only on the cake. No royal icing can be used as icing or decorations. No non-edible materials can be used.
- E. Clean up area.