

# Cake Decorating Contest

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**Contest date:**

**Registration Deadline:**

**Place:**

Each county office will issue **one check (or internal transfer) payable to CSU Extension for county entry total.**

**Mail by September 30 to:**  
CSU Extension, State 4-H Office  
Attn: State Fair Contests  
Campus Delivery 4045  
Fort Collins, CO 80523-4045

## **RULES:**

1. This contest will be open to 4-H members 8 to 18 years of age.
2. Members must be enrolled in the project unit in which they are participating.
3. Counties may enter one contestant in each division for a maximum of three contestants in each unit. The following divisions will be judged in each unit:

<u>Units 1-6</u>	<u>Units 7-9</u>	<u>Unit 10-11</u>
Junior 8-10	Intermediate 11-13	<b>SENIORS ONLY</b>
Intermediate 11-13	Senior 14-18	
Senior 14-18		

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 judging.
10. No parents are allowed in the kitchen area before or during the judging.

#### **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).
- D. One fourth of the top of the cake should be visible to show smooth base.
- E. **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.
- 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" 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" 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 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.
- D. Cupcakes (at least 2 and not more than 4) stacked cupcakes should be secured 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.

## UNIT 5 — DECORATED THEMED COOKIES

- A. Decorate a minimum of 3 and 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. No non-edible materials can be used in units 1-6.
- D. Cookies should be displayed on a 12" disposable platter.
- E. Clean up area.

## UNIT 5 — DECORATED STACKED COOKIES

- A. 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.
- 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 HOUR

Class 121 Int.

Class 122 Sr.

- A. Two-layered 8", 9" or 10" 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:
  - One flat surface flower
  - One flower made on a flat flower nail
  - One border
  - **One side trim is required**
  - Texturing is optional
  - 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" round or square.
- B. Cake can be prepared for fondant.
- C. Cake must be covered in fondant as part of the contest.
- D. Decorate 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" cake or cake form.
- B. Completely decorate the cake using:
  - **Flower made on a lily-flower nail is required**
  - **String work (cornelli, sota, or applique lace, etc.) is required**
  - Texturing is optionalContestant may be asked to make a flower in front of the judge.
- C. Cake may be frosted in advance or as part of the contest.
- D. Bottom Base Border is required.
- E. Clean up area.

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

Class 127 Sr.

- A. Decorate 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:
  - Supports and separator plates
  - Pillars (optional)

- 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.

#### **AWARDS**

- Contestants are placed in blue, red, and white groups.
- A Champion and Reserve Champion may be named in each division.
- A Grand Champion and Reserve Grand Champion junior, intermediate, and senior contestant may be named overall.