

Mini 4-H Cake Decorating



Kindergarten, 1st & 2nd Grades

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Mini 4-H Parent's Page

As a Mini 4-H parent, your job will be to guide and encourage your child through this project. We suggest that you do not complete the activities for them. Instead, help them, guide them, work with them, and let them do all that they possibly can. The 4-H motto is “Learn by doing” and is the best educational tool that we can provide for youth.

If you have any questions about this project, please contact Purdue Extension- Hancock County at 317-462-1113 or hancockces@purdue.edu



Mini 4-H

Welcome to Mini 4-H! You are now a member of the 4-H family. Mini 4-H'ers have lots of fun. There are many activities for you to explore. You can try new things. You can share it with your friends and family.

An adult can help you with your project, and you can bring your project to the 4-H fair. Many people will be able to see what you have done. You will receive a ribbon made just for Mini 4-H.

The 4-H fair is an exciting time for 4-H members and families. It is a week that allows community youth to show their talents, interests, and enthusiasm for learning!

4-H Symbol: A Four leaf clover with an H in each leaf

4-H Colors: Green and white

4-H Motto: To make the best, better

4-H Pledge: I pledge my Head to clearer thinking

My Heart to greater loyalty

My Hands to larger service and

My Health to better living,

For my club, my community

my country, and my world.



Mini 4-H Cake Decorating

Welcome to the Mini 4-H Cake Decorating project! If you like to help in the kitchen then you have chosen the perfect 4-H project. In this project you can use techniques to add a special touch to cupcakes.

Making your cupcakes

Decorated cupcakes can make a birthday or holiday more festive and extra special because it is from you! Make your cupcakes special with added decorations.

Cake decorating starts with baking your cupcakes and frosting them. Decorations on top of your cupcakes tell something about whom it is for and what you might like.

Be sure to wash your hands and work in a clean space with clean supplies.

Each grade will need a few different supplies. See the next few pages for supplies and guidelines.



Making your cupcakes

Kindergarten:

- One box of cake mix, any flavor (follow the box directions to make)
- Frosting: store bought, any color or flavor
- Cupcake liners: paper or foil, plain or character
- Sprinkles: any color or shape

Exhibit three of your best cupcakes on a disposable plate. They must have frosting and sprinkles on top of each one. They do not all have to be the same. Cover with a loose paper towel.

1st Grade:

- One box of cake mix, any flavor (follow the box directions to make)
- Frosting: store bought or homemade, any color or flavor
- Cupcake liners: paper or foil, plain or character
- Candy/Sprinkles: any color or shape, edible candy
- Decorating bag, tip & coupler: 8in decorating bag, any tip but a #18 star is recommended

Exhibit three of your best cupcakes on a disposable plate. They must have frosting and a design made from candy. They do not have to be the same. Cover with a loose paper towel.

Making your cupcakes

2nd Grade:

-One box of cake mix, any flavor (follow the box directions to make)

-Frosting: homemade (recipe on next page)

-Cupcake liners: paper or foil, plain or character

-Decorating bag: 8in professional decorating bag

-Tips & coupler: any can be used, #18(star, zig-zag, rosette) #4 (printing, writing, lines) #352(leaves) #104(rose bud)

Exhibit three of your best cupcakes on a disposable plate. They must have frosting and a border using any tip you prefer (star, zig zag, line). You can use any technique from previous years (sprinkles, candy designs). They do not all have to be the same, but must all have a border. Cover with a loose paper towel.



Basic Butter Cream Frosting

- 1/2 cup shortening (Crisco)
- 1lb confectioner's sugar
- 1/8 tsp salt
- 1/2 tsp vanilla
- 1/2 cup water



Mix with a hand mixer. This may be thick so you can add water to thin it. If it is too soft add powdered sugar (little at a time)

This icing will be white, but it can be colored with gel/paste food coloring. Icing will keep in the refrigerator for a long period of time if it is sealed tightly.

Decorating ideas and tips:

- Cupcakes should be completely cooled before you start to frost
- Smooth top using a spatula dipped in hot tap water. Dip your spatula and shake off water before putting it on your cupcake.
- Pastel colors are best to use when it is hot outside
- Never put decorated cupcakes in the refrigerator. If you do, when you take them out they will sweat, fade and sometimes the frosting will run. After they are decorated cover with a loose paper towel, don't seal in a container.