

4-H Cake Decorating 2023

Hello and welcome to Cake Decorating 2023!

This year is going to be another learning year, so bring your creativity and have fun! You can do almost anything imaginable. Your sources for information and inspiration can be books, Youtube, other decorators, Pinterest, etc.

If you know someone who has been in Cake Decorating, they may have a book you could borrow. Feel free! You don't have to buy anything. For a good reference book, I recommend The Wilton School: Decorating Cakes (A Reference & Idea Book). You can find this on Google.

We will be holding workshops monthly so be sure to put those dates in your calendar.

These workshops are designed to teach the basics of decorating and answer questions. You're not required to attend, but I hope you will. The project does require time and practice if you wish to do well at the 4-H Fair.

All workshops are hands-on. The first workshop is a lot of information and not as much hands-on practicing, but once we get through that first info session, ALL the workshops are hands-on practicing. You will leave the workshops with basic skills ready to decorate. You are expected to bring all your own materials and frosting. (See the list below.)

For new members who do not have supplies, I suggest you get the following tips. Hobby Lobby has 40% off on cake decorating every other week, and JoAnn's 15% discount for 4-H members if you sign up and download the app. You can also check Michaels, Amazon, or borrow from a friend!

- #21
- #18 (stars)
- #103 (petal/rose)
- #4 (printing/dot)
- #233 (grass)
- #352 or #349 (leaf)
- A coupler
- A few 12-inch disposable bags.

I can't wait to see you and work with you this year! Please feel free to call or text, I will get back to you as soon as possible. Emails are welcome but I will respond more quickly if you call or text me.

Tonya Cassell

Cell phone: 317-385-6019 text or call (text me first with the name of the 4-H'er parent and I will return your call).

Home phone: 317-984-4014 (leave a message and I will call you back)

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What to bring to workshops:

- 1 batch of frosting (see recipe below)
- 12-inch decorating bags
- 1 box of wax paper to practice on
- Twist ties/rubber bands to secure tops
- Scissors
- Cookie sheet to decorate on
- Duct tape to secure wax paper to the table or cookie sheet
- Plastic knife or spoon to fill decorating bag
- Decorating tips/tubes (metal is best)
- Wet wipes for wiping hands
- Disposable plastic bag (like Meijer/Walmart) to take dirty utensils home

Decorating Frosting:

1 cup Crisco (you can use butter, but it will need refrigerated)

1 (2 pound) bag powdered sugar

2-4 teaspoons water

1 teaspoon vanilla (optional)

Beat Crisco until smooth. Add 1 cup powdered sugar and mix until smooth. Add another cup powdered sugar. Again, mix until smooth. If mixture is getting thick, add 1/4 teaspoon water; mix until smooth. Continue these steps until you have used most of the powdered sugar. (My way to test if the frosting is done, taste a small amount...if it feels or tastes like Crisco in your mouth add more sugar until it no longer tastes like Crisco.) This frosting will not have to be refrigerated and can be

scraped off from your practice sheet, then back into the bowl for another day.

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