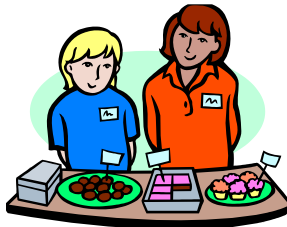
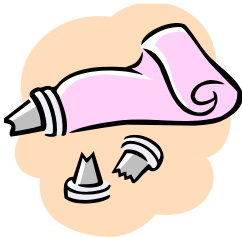


Mini 4-H Cake Decorating Manual



Kindergarten, 1st and 2nd Grades

The Purdue University Cooperative Extension Service is an Affirmative Action, equal access/equal opportunity institution.

Welcome to Mini Cake Decorating!

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.

Decorated cupcakes can make a birthday or holiday more festive and extra special because it is from you. Maybe you would like to plan a party and you have your own ideas for the refreshments. There are so many decorations you can use.

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.



You are going to have so much fun decorating your cupcakes and everyone will be so proud of you and want one.

Let's pick up some supplies and start having fun!

Mini Cake Decorating Requirements

Kindergarten – Three regular size cupcakes with frosting of your choice and sprinkles.

First Grade – Three regular size cupcakes with frosting of your choice. Must have a design made of candy. (i.e. cupcakes covered with frosting and heart made of M & M's)

Second Grade- Three regular size cupcakes with frosting of your choice, smooth on top. Must have border on each (i.e. star, line, zig-zag). You may use any technique learned from the previous two years.

**Any questions call Kathi Riggs at (317)450-0082
or Tarra Youngclaus at (317) 450-0081.**

Supplies for Kindergarten

One box of cake mix

- any flavor
- follow directions on box to make your cupcakes

Frosting

- store bought
- any color or flavor

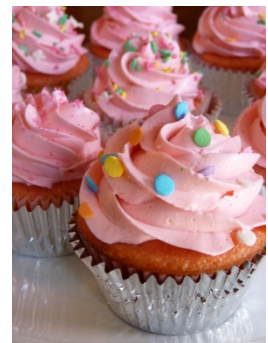
Cupcake liners

- paper or foil
- plain or character

Sprinkles

- any color
- any shape

You will exhibit three (3) cupcakes. They must have frosting and sprinkles on top of each one. They do not have to be the same so have fun. Bring them to the judging on a throw away plate or pie pan. Only cover them with a loose paper towel.



Supplies for First Grade

One box of cake mix

- any flavor
- follow directions on box to make your cupcakes

Frosting

- store bought
- or recipe in book
- any color or flavoring

Cupcake liners

- paper or foil
- plain or character

Sprinkles

- any color
- any shapes
- edible candy

Decorating bag, tip & coupler

- 8 in. professional decorating bag
- Coupler
- Tips: # 18 star, zig-zag, or any other you want to use.

You will exhibit three (3) cupcakes. They must have frosting on top of each one. You must have a design made of candy. (i.e. cupcakes covered with frosting and heart made of M & M's). They do not have to be the same on each cupcake but follow the requirements. Bring them to the judging on a throw-away plate or pie pan. Only cover them with a loose paper towel.



Supplies for Second Grade

One box of cake mix

- any flavor
- follow directions on box to make your cupcakes

Frosting

- recipe in book
- any color or flavor

Cupcake liners

- paper or foil
- plain or character

Decorating bag, tips & coupler

- 8 in. professional decorating bag
- Coupler

Examples of tips to use, however, you may use any tips:

- tips: # 18 star, zig-zag or rosette
- #4 printing, writing or lines
- #352 leaves
- #104 rose bud

You will exhibit three (3) cupcakes. They must have frosting on top of each one. You must have a border on top of each cupcake using any tip you prefer, examples are a star, zig-zag or line. You may use any technique learned from the previous two years. They do not have to be the same on all three but you need to follow the requirements on each. Bring them to the judging on a throw-away plate or pie pan. Only cover them with a loose paper towel.



Basic Butter Cream Frosting

1/2 cup shortening (Crisco)
1 lb. 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 (a little at a time).

This icing will be white but if you want an ivory color use butter Crisco. Makes a very smooth and soft color. Icing will keep in the refrigerator for a long period of time if it is sealed tightly.

Decorating Ideas and Tips

1. Cupcakes should be completely cooled before you start to frost.
2. Smooth top using a spatula dipped in hot tap water. Dip your spatula and shake off water before putting it on your cupcake.
3. Pastel colors are best to use when it is hot outside.
4. Paste coloring mixes better but you can use any coloring.
5. Never put decorated cupcakes in the refrigerator. If you do when you take them out they will sweat, fade and sometimes the frosting runs off and colors run together. After they are done cover them with a loose paper towel so that you don't damage your decorations.

**If at any time you have questions please feel free to call us.
That is what we are here for.**

**Kathi Riggs (317) 450-0082
Tarra Youngclaus(317) 450-0081**

Good Luck and Have Fun!

