



CUPCAKE DECORATING

Not a State Fair Project

Basic Requirements for ALL Levels:

- Follow all food safety rules (on page two of this handout).
- Cupcakes will not be judged on taste and texture. NO artificial foam, wood or dummy blocks are allowed.
- Cupcakes should be ready for judging when arriving at check-in.
- Cupcakes will be judged on creativity, decoration, technique, instruction, construction & appearance according to guidelines for each level's requirements.
- All exhibitors are required to use the high humidity icing. (page 3)
- Cupcakes must be displayed on a covered solid board
 - All displays must include the attached card below with the following information: Level: Beginner, Intermediate or Advanced, Theme and Number of cupcakes on display

EXAMPLE:

Level ____ Intermediate ____
Theme __"Flower Pot"____
Number of cupcakes __10 sq.____

Bring with your project at check-in

Level _____
Theme _____
Number of cupcakes _____

FOOD SAFETY RULES: For food competitions: Filling, frosting, glazing, pie filling, and meringue, (whether uncooked or cooked) are not permitted to contain cream cheese, sour cream, heavy cream, or whipped cream as the nature of these products increases the moisture content and water activity of the food. Foods with a higher moisture content and water activity can be ideal growing conditions for food borne pathogens, even if the ingredient is part of a batter and baked. Additionally, raw milk, raw milk products or uncooked eggs/egg whites are not permitted. Eggs/egg whites that have been cooked to 160°F (i.e. pasteurized **or** included as part of a batter and baked) are acceptable. No home-canned fruits, vegetables, or meats are permitted in products. Recipes must be provided that show which ingredients were used in each part of the product. Contestants should carefully wash their hands and make sure that their hands do not have any open cuts before preparing foods. Contestants should not be preparing food exhibits for competition within 48 hours of recovering from any illness. Whenever possible, baked products should be transported and stored in chilled coolers (41°F).

Judges and individuals who will consume products from county and state competitions should be informed that they are at risk for foodborne illness since the established policy cannot guarantee that an entry which may be a "potentially hazardous food" has been properly prepared or handled before, during or following the competition. Tasting of a food product is solely at the discretion of the judge. Judges are **NOT** to taste any

low-acid or acidified preserved food, like green beans or tomato products, and are discouraged from tasting any other home preserved food.

Consumers of competitive food exhibits being sold at auction or used for hospitality purposes should be notified they could be at risk for foodborne illness since the established policy cannot guarantee that an entry which may be a “potentially hazardous food” has been properly prepared or handled before, during, or following the competition.

BEGINNER Grades: 3-5

- Exhibit 6 cupcakes standard size, round, in paper liners. All 6 cupcakes must be decorated alike.
- Ice smooth then add decorations using various cake tips (star, dot)
- The board the cupcakes are displayed on cannot exceed 9X13.
- No artificial sprinkles, candies or cookies may be used at this level.

INTERMEDIATE Grades: 6-9

- Exhibit 12-18 cupcakes standard size, round or square shapes in paper liners.
- Choose a theme (example: shape, sports, butterfly, etc.)
- All cupcakes baked using edible ingredients including the decorations.
- Be creative with tips used for decorations.
- Smooth or decorated top with edible sprinkles, candies, cookies, etc. that incorporate with your theme. NO artificial items may be used.
- Display cupcakes on a solid covered board not exceeding 20” x 20”
- Include the description card in bottom right corner of display board.
- Theme design should be single layer, NOT stacked.
- All ingredients must be edible, including the decorations.

ADVANCED Grades: 9-12

- Requirements: Exhibit: 18 or more cupcakes. Any shape or size
- Choose or create a theme – be creative.
- Decorations may include: fondant, sugar molds, candies, cookies, crackers, chocolates, etc.
- Artificial items may be used for building 3D or stacked displays such as: dowel rods, straws, or candy sticks, etc.
- Decorations must be firmly attached (sprinkles, candies, fondant, etc.)
- No foam or artificial blocks may be used in design.
- Liner may or may not be displayed on cupcakes. *optional
- Display on a covered board not exceeding 30” x 30” size.
- Include paper which lists all homemade supplies, all materials used, and the purpose of this display.

Advanced display will include a written or typed paper explaining:

1. Theme choice,
2. How display will be used
3. List of materials used to complete display

ICING

Below are 2 recipes for making icing that will withstand high humidity. It is highly recommended that you use one of these recipes for your cake and the decorations. If you keep the icing refrigerated it should last quite a long time. Bring it to room temperature before using. It will harden, will not run.

It is thick but the petals of the flowers will stand up and look like natural flowers. If petals aren't smooth, add just a few drops of water.

Use same icing for icing the cake but thin down icing with water, add 1 Tbsp. of water at a time until consistency needed for icing a cake.

HIGH HUMIDITY BUTTERCREAM ICING

(from old 4-H Cake Decorating book)

1 ½ c. vegetable shortening (prefer white Crisco)

2 tsp. vanilla (colorless is best because it keeps the icing whiter in color)

Flavoring – ¼ tsp. almond, orange, etc.

1/8 c. dry (2 Tbsp.) Dream Whip (non-dairy whipped topping mix)

2 lbs. confectioner's sugar

1/4 c. flour

2/3 c. liquid (water is best)

Beat shortening, vanilla, Dream Whip at high speed for 5 minutes. Sift flour and confectioner's sugar together and add alternately with liquid. Beat 5 minutes. Refrigerate in plastic bowl with a lid.

To thin, add one or more Tbsp. of liquid. To thicken, add one or more Tbsp. confectioner's sugar.

Note: 3 lbs. Crisco will make 4 batches of icing.

This recipe is thin enough to ice cakes & borders. It doesn't work as well with making flowers. Both recipes set up and will exhibit like the Royal Icing.

HIGH HUMIDITY ICING

Mix the following ingredients with a mixer.

1 ¾ cup of Crisco (white)

1 Tbsp. colorless flavoring (vanilla, lemon, almond)

1 tsp. flavoring (It is suggested you use 1 Tbsp. colorless vanilla and 1 tsp. of angel food flavoring or use what you like taste wise.

Add to above 1/3 c. powdered Dream Whip (non-dairy whipped topping mix) and 1 Tbsp. flour.

Gradually add to above 4-5 Tbsp. of water and gradually add 2 lbs. powdered sugar.

Mix well. Place icing in air tight lid covered bowl. This will keep several days without refrigeration.

Cupcake Decorating Scorecard

Name _____ Placing _____

	Excellent	Good	Fair	Needs to Improvement
Creativity 25%				
Decorations 25%				
Technique 25%				
Construction & Appearance 25%				

Comments: