

CUPCAKE DECORATING

Superintendent: Jacque Williams 812/201-2057
4-H Resources: Cupcake Decorating Information Sheet (updated 2017)

NOTES/REQUIREMENTS:

- *Judges will not taste cupcakes.
- *Judges will not alter or take display apart for judging.
- *Cupcakes will be judged on creativity, decoration, technique, instruction, construction & appearance according to guidelines for each level's requirements. Please remember the main focus is to be on the cupcakes, while it is nice to incorporate the theme into the board, **the board will not be judged.**
- *Please do not use Easy Blossoms/Blooms Tip kits, while the cupcakes will look nice, there is no technique involved. Also, no premade decorating items, these include premade fondant items or premade royal frosting items, i.e. flowers, animals, ect.
- *All ingredients in Beginner and Intermediate must be edible, including decoration.
- *Artificial items may be used in Advanced for building and stacking 3D or layered displays (dowel rods, straws or candy sticks are suggested).
- *Cupcakes must be baked cakes. NO artificial foam, wood or dummy blocks will be accepted.
- *All levels will display cupcakes on a covered solid form – choice **examples** may include wood, foam, or cardboard, etc.
- *All displays will include an attached card/form in bottom right corner stating:

1. Level: Beginner, Intermediate or Advanced
2. Theme
3. Number of cupcakes on display

Example of card/form:

Level _ Beginner, Intermediate or Advanced _____
Theme __ "Flower Pot" _____
Number of cupcakes __ 10 square, 10 round, 12 mini ____

*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

*All levels are required to complete record sheet for green record book, and signed by 4-H Club Leader.

BEGINNER

Grades: 3-5

"Showing Technique"

1. Amount
 - 6 cupcakes regular/standard size, round shape
2. Requirements
 - All exhibitors are required to use the high humidity icing. No store-purchased icing.
 - Ice smooth, add decorations using various cake tips (star, dot, lines, etc...)
 - All (6) cupcakes decorated alike in uniform appearance.
 - No artificial or added sprinkles, candies or cookies may be used in beginner level.
3. Display
 - All (6) cupcakes must be displayed and baked in paper liner of 4-Her's choice.

- Display cupcakes on a non-flexible covered board not exceeding 9" x 13" size, choice **examples** may include wood, foam, or cardboard, etc.
- Include description card in bottom right corner.
 1. Level: Beginner
 2. Theme: Sport, Flower, etc.
 3. Number of cupcakes used: 6
- Cupcakes may be arranged for judges in 4-Her's choice in single layer on board.
- Cupcakes should be ready for judging when arriving at check-in.

INTERMEDIATE

Grades: 6-8

"Expanding Technique"

1. Amount

- 12-18 cupcakes regular/standard size, round or square shape

2. Requirements

- Choose a theme (example: shape, sports, butterfly, etc.)
- All exhibitors are required to use the high humidity icing. No store-purchased icing. Be creative with tips used for decorations.
- Smooth or decorate top with added edible sprinkles, candies, cookies, etc., that incorporate with your theme. NO artificial items may be used.

3. Display

- ALL cupcakes must be baked and displayed in paper or foil liner.
- Display cupcakes on a non-flexible covered board not exceeding 20" x 20" size and no taller than 20", choice **examples** may include wood, foam, or cardboard, etc.
- Include a description card in bottom right corner of display board.
 1. Level: Intermediate
 2. Theme: Sport, Butterfly, etc.
 3. Number of cupcakes used for display
- Theme design should be single layer, NOT 3D or stacked.
- Cupcakes should be ready for judging when arriving at check-in.

ADVANCED

Grades: 9-12

"Creative Technique"

1. Amount

- 18 or more cupcakes. Any shape or size (example: square, round, oval, mini, etc.)

2. Requirements

- Choose/create a theme – be creative.
- All exhibitors are required to use the high humidity icing. No store-purchased icing.
- Added 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.
- Firmly attach any added decorations that incorporate with theme (sprinkles, candies, fondant, etc.)
- No foam or artificial blocks may be used in design.

3. Display

- Liner may or may not be displayed on cupcakes. *optional to 4-Her's design on display.
- Display cupcakes on a non-flexible covered board not exceeding 30" x 30" size and no taller than 20", choice **examples** may include wood, foam, or cardboard, etc.
- Include a description card in bottom right corner of display board.
 1. Level: Advanced
 2. Theme:
 3. Number of each size of cupcake used:
- Display can be 3D or stacked to create desired theme/design.
- Display should arrive assembled and ready for judging at check-in.

