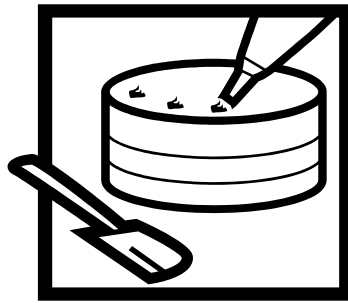


MINI 4-H CAKE DECORATING

1st & 2nd Grades



Hi! Welcome to Mini 4-H and the Mini 4-H Cake Decorating Project. You are going to have a great time this year as you learn about cake decorating.

Before you begin this project, please read the helpful information listed on the next page.

Good luck on your project and, most of all, have fun!

INSTRUCTIONS

Before you start working on this project, please read these instructions with an adult or 4-H Member who will be helping you.

1. Read the Exhibit Requirements, Note to Parents, Helpful Hints, and Project Goals.
2. You should begin working on your project when you get this manual.
3. Be proud of your project if you have done the best you can do.

EXHIBIT REQUIREMENTS

Read this project book.

1st Grade - Exhibit 3 iced cupcakes using decorations with your choice of frosting, colors, and tips. Place in a clear plastic container that you will need to obtain from the Extension Office. (Use only 2 different tips.)

2nd Grade - Exhibit a decorated simple 1 layer (8" or 9") square or round cake (you may use a dummy cake) using your choice of frosting, colors, and 3 or more different tips. Exhibit cake on a piece of cardboard covered with foil. Do not cover with plastic.

NOTE TO PARENTS

4-H is proud to be considered a "family affair." While it is expected that the 4-H member will actively complete his or her own project, please offer encouragement and guidance to your child throughout the project. Keep in mind that your child's exhibit is to be an exhibit of his or her best effort. Most importantly, take time to enjoy 4-H with your child.

HELPFUL HINTS

- Each 4-H family should view a current copy of the Washington County 4-H Handbook. This book contains information on 4-H activities, rules and projects. Whenever you have 4-H related questions, please consult this information book.
- Monthly 4-H Newsletters will be made available to families. Please read these Newsletters. They will contain information on upcoming 4-H activities, rule or project updates, and 4-H fair information.
- Mini 4-H members are encouraged to attend 4-H Club meetings. At these meetings, you will learn more about 4-H, make new friends, and have fun.

Welcome to the Mini 4-H Cake Decorating Project. To begin this project you need an idea. Think about what you like to do and maybe you could decorate your cupcakes or cake like that. For example, do you like flowers? Why not decorate your cupcakes or cake with a flower theme. Or maybe you like ladybugs? You could create your own ladybug out of a cupcake or cake. These are just a few ideas to get you started. Make a list of the things you like or like to do, and then think about how you could decorate your cupcakes or cake. Show your ideas to an adult and then consider the following things before you decide which one to use.

- 1) Does the idea sound fun to you?
- 2) Will it teach you something new?
- 3) Will the idea be easy enough for you to complete?
- 4) Will you need to purchase additional supplies or equipment before you start the project?

and most important,

- 5) Can you use the required number of tips to complete your design?

Once you have considered these questions, then it is time to choose the best idea. Next you will need to make a list of supplies and equipment you will need to complete your project. Then check to see which supplies and equipment you already have at home, and which you will need to purchase the next time you go to the store.

Some basic supplies that you will need for both grades include a metal spatula, ingredients for cake or cupcakes, ingredients for icing including paste food coloring, and a basic cake decorating kit.

A **basic cake decorating kit** should contain:

- at least one (preferably 2) 12 or 14 inch decorator's bag
- at least one (preferably 2) 2 piece coupler
- the following tips (or comparable ones):
 - #3 - Writing Tip (used for writing, lettering, outlining, beads, stems of flowers, & dots in center of flowers)
 - #67 - Leaf Tip (used to make leaves and borders)

#16 & #22 - Star Tip (used for stars, rosettes and borders)
#2D - Drop Flower Tip (used for drop flowers)

If you are in 2nd Grade you may also want to get a dummy cake. A dummy cake is a piece of foam that is the same size and shape as a real cake. You will probably find a dummy cake easier to decorate. It is also easier to practice on because you won't have to keep making real cakes.

You can purchase cake decorating supplies and dummy cakes at cake decorating supply stores and some craft stores. You might check at Hobby Lobby, Wal-Mart or Cake Ladies Dream Shoppe (1223 State St., New Albany). You can also purchase online directly from Wilton.com.

You can also find lots of information and instructional videos at Wilton.com that can help you with your exhibit.

After you have all the supplies you need and are ready to start decorating, the next step is to get together an area of the kitchen where you can work on your project and not be disturbed. Remember to choose a spot where younger or older brothers and sisters can't accidentally mess up your project. If you have any pets in the house, be sure to keep your supplies out of their reach also.

Now that you have the perfect spot, you're ready to start your project. Start your project when you will have plenty of time to work on it and won't be interrupted. Set out all your supplies and equipment. Make sure you have an adult around to help you out.

You will first need to make your cupcakes or cake. In 1st Grade, you will need to make cupcakes. In 2nd Grade, you will be decorating a cake. You may make your own cake, or use a dummy cake. You can use your favorite recipe or use a box mix. Be sure you have an adult to help you read and follow the directions. Always be very careful when using the oven.

Now that you have your cupcakes or cake, make sure they are completely cool before you start decorating them. Your cake also needs to be placed on a cake board that is about 1" wider all the way around the cake. This board can be from cardboard or other sturdy material, or you can purchase a precut cakeboard. Make sure whatever you choose is sturdy enough that

it won't bend when your cake is picked up. Cover the cake board with aluminum foil, or decorators foil. To keep your cake or dummy from sliding off your board, put some dabs of icing on the board before placing your cake on it.

Frosting adds more than just decoration to your cupcakes or cake. It adds flavor and helps keep the cake moist and fresh. Icing must be the proper consistency for successful decorating. For example, icing must be stiff for stand-up flowers, medium for borders and some flowers, and thinner for writing and string-work. Here is a basic icing recipe that works good for decorating:

Basic Buttercream Icing

1 cup vegetable shortening

1 lb. confectioner's sugar

1/8 tsp. salt

4-6 Tbsp. liquid (milk, water, or cream)

1 tsp. flavoring (clear)

As confectioner's sugar differs, you may have to add as much as six tablespoons liquid. Dissolve the salt in the liquid and beat the ingredients 5 minutes or until the icing can hold a 1/2 inch peak on a knife. This icing will keep indefinitely in the refrigerator if it is in a bowl with a tightly sealed top. To use this icing for string work or writing, thin with one or two tablespoons more liquid until it reaches the right consistency.

If your cake or cupcakes are not flat on top, you will need to level it off so that you have a flat decorating surface. Using a serrated knife or a strand of dental floss, carefully slice off the raised center using a sawing motion. When you are ready to ice your cake or cupcakes, begin by brushing off any loose crumbs. Put a small amount of icing in a separate container and use this for your crumb layer so you do not get crumbs in all your icing. To ice your cake and cupcakes, use a metal spatula and start with the sides working from the bottom to the top. Then do the top of the cake or cupcake. Apply just a thin layer of icing to begin with and let dry. This is called a "crumb coat" because it seals the crumbs so they do not show up in your decorator icing. After your crumb coat is dry, liberally apply icing in the same order as above making sure you thoroughly cover all the cake. Get the icing as even and smooth as you can. There are two ways you can make your cake icing real smooth and pretty. One way is to dip your

spatula in hot water and then place it flat on the top of your cake about halfway across. Press down lightly and turn cake in a circle. Do the same for the sides. The other way is to let the frosted cake set for 20-30 minutes until the icing is "slightly crusted." Then gently place a sheet of wax paper (for a smooth finish) or a clean white paper towel (for a textured finish) on your cake and pat it down, and then gently lift up. Do this to the sides and the top. (You can try this with your cupcakes also if you would like.)

In 1st & 2nd Grades, you will learn to decorate using bags and tips. The best way to learn more about cake decorating is to attend a class if one is offered. A class will allow you to practice using your tips with someone that is an experienced cake decorator. You will receive a letter telling you if a Mini Cake Decorating class will be offered.

Below are a few additional tips that might help you.

- After you frost your cake or cupcakes, divide icing up in small quantities for each color you want to make, but leave a little white icing in case you need to make a repair.
- With a toothpick add small amounts of paste coloring until you reach your desired shade. Remember that colors usually deepen after setting a while.
- When filling your pastry bag, place your bag in a tall glass or empty Pringles can and drape bag over rim to make filling easier.
- Use a rubberband or twist tie to close the open end of your bag so that icing won't ooze out while decorating.
- To make cleanup easier and quicker, use a degreaser liquid soap and really warm water to dissolve icing from your decorating utensils.

After you have decorated your cupcakes or cakes, be sure to store them in a safe place until time to take them to the fair. Be sure to not cover them with plastic wrap. Also, do not store them in an airtight container. This can cause condensation that will make your colors bleed. A cake box or similar box usually works best. Just make sure your cake or cupcakes won't touch the sides or top of the box.

Your Cake Decorating Exhibit

1st Grade -- You will need to select the best 3 cupcakes to exhibit. Make sure that you used only 2 different tips to decorate them. Place these in the small clear plastic container that you obtained from the Extension Office. Put your name on the bottom of the box.

2nd Grade -- Exhibit a simple decorated 1 layer square or round (8" or 9") cake (may be a dummy cake). Make sure that you used 3 or more different tips to decorate it. You will probably want to bring your cake to the fair in a box so that it won't get messed up on the way.

Check List for Your Cake Decorating Exhibit

The judge will consider these things when they look at your exhibit. Can you answer "yes" to each question?

	<u>Yes</u>	<u>No</u>
1. Do you have the 3 cupcakes (1 st grade)?	_____	_____
2. Do you have the right size cake (2 nd grade)?	_____	_____
3. Did you use the required number of tips?	_____	_____
4. Is your exhibit neat and attractive?	_____	_____
5. Is your exhibit displayed properly?	_____	_____

It is important that you get your exhibit to the fair on time. Check your 4-H Newsletter or ask your 4-H Club leader when your Mini Cake Decorating Project exhibit needs to be checked-in at the 4-H Fair. Write that information here and on your family calendar.

It is the policy of the Purdue University Cooperative Extension Service that all persons have equal opportunity and access to its educational programs, services, activities, and facilities without regard to race, religion, color, sex, age, national origin or ancestry, marital status, parental status, sexual orientation, disability or status as a veteran. Purdue University is an Affirmative Action institution. This material may be available in alternative formats.