

## Cake Decorating: DECORATED CUPCAKES

**STATE FAIR ENTRY:** NO

**EXHIBIT BY:** All \* items must come to project judging.

Division	Project Book	Record Sheet	Skill Card
Beginner	Wilton Cupcake	DCC-1/15*	DCC-SC-1/15*
Intermediate	Wilton Cupcake	DCC-1/15*	DCC-SC-1/15*
Advanced	Wilton Cupcake	DCC-1/15*	DCC-SC-1/15*
NOTE:			
<ul style="list-style-type: none"> <li>There are no activities to complete.</li> </ul>			



**JUDGING TIME:** Saturday, **July 17** at 9:00 a.m. Check in your project on Saturday, **July 17** between 7:30 and 8:45 a.m.

### PROJECT DESCRIPTION:

4-H'ers will have the opportunity to: develop cake decorating skills, promote creativity, contribute to family celebrations, encourage the use of the above skills in all phases of business. **Plus, you might also want to review information on Cake Decorating.**

### EXHIBIT:

#### All Divisions:

- All projects must be on a display board such as cardboard or wood. Boards should be covered with oil resistant cover such as plastic wrap or foil. If using decorative paper, place it under the plastic wrap. See size requirements under Division Requirements.**
- Icing must be used in your project. However, artificial items may also be used **in the advanced division**. Cupcakes will not be judged on taste.
- Items that are edible must be attached naturally. Artificial items may be attached to your display using glue, wire, etc.
- All cupcakes exhibited must meet the specific level requirements (no more, no less).
- All cupcakes must be a standard size Styrofoam dummy cupcake.**
- All cupcakes do not need to be decorated identically. Each may be their own design as long as they meet the specific requirements.
- Attach a cupcake decorating skills card with name, club, grade, division and description of your project with items/materials used.**
- Cupcakes will be judged on creativity decorating, technique, instruction, construction, and appearance according to guidelines for each level's requirements.

NOTE: You can buy cupcake foam forms on-line at:

- [www.sugarcraft.com](http://www.sugarcraft.com) – std. size cupcake \$0.25 each or 6 for \$4.24
- [www.foambymail.com](http://www.foambymail.com)
- [www.smoothfoam.com](http://www.smoothfoam.com)

Plus, Howard Co. Extension sells them – 765-456-2313.

#### Beginners (Grades 3-5):

- Display 6 individual decorated cupcakes, all decorated alike, in uniform appearance.
- All items used for decorating must be edible.
- Cupcakes must be displayed in a single layer on a solid surface, not exceed 12" w. x 12" d. Board not to exceed 15" w. x 15" d.
- Ice smooth, add decorations using various cake tips (stars, dots, lines etc.)
- No artificial/ added sprinkles, candies or cookies may be used.

**Intermediate (Grades 6-8):**

1. Display 6 - 16 cupcakes decorated in a theme.
2. Cupcakes may be decorated individually or as a group as long as the theme is carried out in your display.
3. Cupcakes display area must not exceed 18" w. x 18" d. x 24" ht. Cupcakes must be displayed on a solid display board. Board not to exceed 21" w. x 21" d.
4. All decorations must be edible.
5. Smooth or decorate to with added edible sprinkles, candies, cookies, etc., that incorporate with your theme. No artificial items may be used.

**Advanced (Grades 9 - 12):**

1. Display 12 - 24 cupcakes decorated in a theme.
2. Cupcakes may be decorated individually, or as a group as long as the theme is carried out in your display.
3. Cupcake display must not exceed 24" w. x 24" d. x 18" ht. Cupcake display must be presented on a solid display board. Board not to exceed 27" w. x 27" d.
4. Artificial items may be used in Advanced for building and stacking, 3D or layered display (dowel rods, straws, candy sticks are suggested). All items need to be on a display board.