



# CAKE DECORATING

## Unit 1-3



### Project Overview

This project teaches youth the basics of cake decorating, including baking, frosting and design of cakes. Units 1-3 are for members 8-18 years old. Unit 1 is designed for members who has little or no experience.

### Key Learning Topics

- Learn to bake and frost a single-layer cake (one layer only, not stacked) that will be a good base for your decorations.
- Develop skills in combining color and design in a pleasing way using edible food items.
- Develop skills in using a writing tip, leaf tip and star tip

### Expanding the Project

- Give a demonstration at a club meeting
- FCS Skill A Thon Contest
- FCS Bowl
- Favorite Foods
- State 4-H Food Challenge
- Plan a community service project related to decorating cakes.

### Resources

- Cake Decorating 1-3 R-2016
- Food Project Record Sheet 300.A-20 (R-18)

### Exhibit Guidelines

- All entries must be real cakes (no forms or foam) and will be cut and tasted for judging.
- Cake recipes utilizing alcohol are ineligible.
- Royal icing or Fondant cannot be used as a base frosting in these units.

- Unit 1 - One decorated single layer cake – 8" or 9" round, square or 9x13 using edible decorations, no decorator tips, character pans or cut up cakes
- Unit 2 – One decorated single layer cake using the writing, leaf and star tips
- Unit 3 – One decorated two-layered cake using 3-5 tips including the writing, leaf and star tips in decorating, a side border and demonstrate figure piping.

### Targeting Life Skills:

- Wise use of resources
- Planning and organizing
- Goal setting
- Critical thinking
- Problem solving
- Decision Making
- Healthy Lifestyle Choices
- Self-esteem

