

CAKE DECORATING

Superintendent:

Premiums: A=\$4; B=\$2; C=No Premiums

Judging: Monday, 9:00 a.m.

Location: Still Exhibit Barn

Project Requirements:

1. Exhibitors must accompany exhibit and be interviewed.
2. Decorated Cakes to be set up by divisions before judging. Judges will go to the cakes.
3. Cakes may be made from a mix.
4. Decorated cakes must be made of all edible decorations except for wedding cakes which may have plastic or other material for their dividers and top ornaments. Decorated cakes and gingerbread houses are to be exhibited on a board covered with foil. If not, they will be judged, but given one grade lower. No candy, sugar or coconut on decorated cakes, unless homemade. No crackers. Frosting must be homemade. Unless class allows for non-edibles or purchased items.
5. Boards should not exceed 2 inches beyond cake.
6. Gingerbread/Confection may use store bought candy.
7. Cakes using more than one layer may use hidden supports.
8. All decorated confections must be on a board.

DIVISION 4601 – CAKE DECORATING Ages 8-11 Yrs.

Old

Class 01 - Cut-out cakes

Class 02 – Decorated Cake

Class 03 – Form Pan Cake

Class 04 – Decorated Confections: Candy, gingerbread houses, etc.

Class 05 – Wedding Cake

Class 06 – Fondant Cake

Class 07 – Decorated Cupcake

Class 08 – Decorated Cookies (3 decorated cookies)

Class 09 – Educational Display

Class 10 – Decorated cake with non-edible and/or purchased candy

DIVISION 4601 – CAKE DECORATING Ages 12-14 Yrs.

Old

Class 11 - Cut-out cakes

Class 12 – Decorated Cake

Class 13 – Form Pan Cake

Class 14 – Decorated Confections: Candy, gingerbread houses, etc.

Class 15 – Wedding Cake

Class 16 – Fondant Cake

Class 17 – Decorated Cupcake

Class 18 – Decorated Cookies (3 decorated cookies)

Class 19 – Educational Display

Class 20 – Decorated cake with non-edible and/or purchased candy

DIVISION 4601 – CAKE DECORATING Ages 15 & over

Class 21 - Cut-out cakes

Class 22 – Decorated Cake

Class 23 – Form Pan Cake

Class 24 – Decorated Confections: Candy, gingerbread houses, etc.

Class 25 – Wedding Cake

Class 26 – Fondant Cake

Class 27 – Decorated Cupcake

Class 28 – Decorated Cookies (3 decorated cookies)

Class 29 – Educational Display

Class 30 – Decorated cake with non-edible and/or purchased candy

