CAKE DECORATING

WHAT'S IT ALL ABOUT?

Creativity can be a piece of cake! Through this project you will learn the skills to start making cakes for parties and events. It starts with knowing the basics like simple borders, decorations, and cake molds. Then it advances to lace and lattice work, tiered cakes, special icings and, finally, advanced flowers.

HERE'S WHAT YOU CAN LEARN...

STARTING OUT

- Prepare icing to use for borders, drop flowers and lettering
- Experiment with different decorating tips
- Learn about professional cake decorating equipment
- Decorate with borders, flowers, leaves and letters
- Use stencil and paper patterns to decorate a cake
- Combine color, design and flavors in a pleasing way

LEARNING MORE

- Bake and frost level cakes with smooth icing
- Bake and frost two-layer cakes with jam, pudding or other filling
- Make flat surface flowers and flowers on a nail
- Learn piping techniques
- Learn advanced techniques like lattice, basket weave, pine cones and haystacks
- Consider cake size, shape, decorating placement, and number of servings
- Compare and contrast home decorated cakes with bakery cakes

GOING FURTHER

- Assemble stacked and tiered cakes
- Experiment with gum paste
- Color and shape marzipan for decorations
- Make pulled sugar decorations
- Apply rolled fondant to a cake
- Study the principles of element and design used in cake decorating

RESOURCES

- *Downloads from uwyo.edu/4-h*
- *4-H Cake Decorating*
- *Cake Decorating Leaders Guide*

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For more information visit www.uwyo.edu/4h

TAKE IT FURTHER!

* Visit a bakery to see cake decorating in action
* Create drawings for decorating ideas using the internet or magazines as inspiration
* Attend a food or restaurant show
* Visit a professional decorator to get new ideas
* Interview an amateur decorator about markets, pricing and advertising
* Attend a cake decorating class
* Attend a wedding cake consultation
* Compare and contrast different brands of cake mixes or food colorings
* Participate in the Cake Decorating Contest at Showcase Showdown

ENHANCE YOUR COMMUNICATION SKILLS

Give a demonstration at your club meeting about how to ice a cake for decorating

Share common cake decorating problems with other project members

Give a demonstration about mixing colors for frosting cakes

GET INVOLVED IN CITIZENSHIP AND SERVICE

Make a decorated cake for a neighbor

Make a decorated cake for a fundraiser or silent auction

Host a cake walk at a 4-H carnival

Create birthday bags for the local food pantry

LEARN ABOUT LEADERSHIP

Hold a cake decorating workshop for younger members

Work with a leader or your County Educator to host a Cupcake War

EXHIBIT IDEAS

* Educational poster on advantages or disadvantages of different cake mixes
* Educational poster on types of icing
* Chart explaining tools to use for icing a cake
* Poster explaining different borders and how to create them
* Chart listing common cake problems
* Create a scrapbook of cakes you have decorated
* Display pictures of borders, writing and other decorations that you have created on cakes
* Decorate a cake
* Sketchbook of different designs for cake
* Display of a marketing plan for a cake decorating business you want to open
* Create an educational poster describing when to use different types of cake icings
* Educational display of how to properly clean and care for cake decorating tools
* Educational display on how to transport a cake once it is decorated

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