



**COLORADO STATE UNIVERSITY
EXTENSION**



4-H Cake Decorating

Would you like to learn how to create a cake in the shape of a baseball diamond with “bases” and “baseball players” in honor of your Dad’s birthday with his favorite team marked in the colored icing? Or would you prefer to learn to create a chocolate cake with beautiful red roses and a green border? You can make any of these cakes. It starts with knowing the basics like simple borders, decorations and cake molds. Then it advances to lace/lattice work, tiered cakes, special icing and finally advanced flowers. Creativity---it’s just a piece of cake!

Cake Decorating

Units 1-3 Jr./Int./Sr./

Units 1-3 are for members 8-18 years old. Unit 1 is designed for the younger member who has little or no experience. Units 2-3 are where the members start learning how to do tip work.

Learning Experiences:

Unit One

Learn to bake and frost a single-layer cake (one layer only, not stacked) that will be a good base for your decorations.

Unit Two

Learn to use professional cake decorating equipment.

Develop skills in using a writing, leaf and star tips on a single-layer cake.

Unit Three

Develop skills using the three tips: writing, leaf, and star tips on a two-layered cake.

Cake Decorating

Units 4-6 Jr./Int./Sr.

Units 4-6 are for members 8-18 years old. The skills learned in Units 2-3 will be used in these three units.

Learning Experiences:

Unit Four

Learn to use a character pan and develop skills in using tips recommended for the cake selected.

Unit Five

Learn to bake cupcakes that are uniform in size and suitable for decorating.

Unit Six

Learn to cut up flat cakes and put them together to form different shapes.

Cake Decorating

Units 7-9 Int./Sr.

Units 7-9 are for members 11-18 years old. The skills used in these units are more advanced. It is recommended that members take units 2 or 3 before advancing to these units.

Learning Experiences:

Unit Seven

Develop skills in making different leaves, drop or flat surface flowers, made on a flat flower nail, borders and side trims.

Unit Eight

Decorate a cake using fondant.

Unit Nine

Develop skills in making flowers on a lily nail.

Cake Decorating

Units 10-12 Sr. Only

These units are for members 14-18 years old. These units use advanced skills.

Learning Experiences:

Unit Ten

Design and decorate a cake of three or more tiers of graduated sizes, developing an overall design which is attractive and tied together by color, line, and design.

Unit Eleven

Learn to mold and shape different edible molds.

Unit Three

Plan, develop and evaluate your own cake decorating project.

Resources and Links

- Colorado 4-H Cake Decorating Tip Sheet
- Cake Decorating e-Record
- State Fair Exhibit Requirements
- Cake Decorating Units 1-3
- Cake Decorating Units 4-6 Cake
- Decorating Units 7-9
- Cake Decorating Units 10-12