



2022 SUPER SATURDAY
CAKE DECORATING CONTEST ENTRY FORM

Saturday April 23, 2022
Setup at 8am – Contest Start 9am

Application Deadline: Wednesday April 6, 2022

Return entry forms to: Douglas County CSU Extension Office or email Sylvia Worcester at sylvia.worcester@colostate.edu or enter online: <https://douglascsuextension.wufoo.com/forms/x1m8g84b0cw9r3o/>

Rules

1. All currently enrolled 4-H members in the Cake Decorating Project are eligible. Cloverbuds may also participate.
2. Registration due Wednesday **April 6th, 2022** to Douglas County Extension
3. Please bring for Unit Classes:
 - a. Cake or cake forms for decorating. See attached sheets for specific rules.
 - b. All equipment and materials required to decorate the cake.
 - c. Wet cloth to clean up area.
 - d. Icing mixed, colored, and ready to use. Decorating bags may be filled ahead of time, if desired.
4. Contestants may enter in only one Unit.
5. Judge will observe contestants in Unit Classes at work, as well as evaluate completed cakes.
6. Cloverbud entries do not go on to state.
7. Cloverbuds can bring cake or cupcakes already decorated or may do so during contest.
8. Unit 1 is allowed 30 min. to decorate, Unit 10 is allowed 1 ½ hrs., & all other units are allowed 1 hr.

Douglas County 4-H Cake Decorating Contest Entry Form

Due Wednesday April 6th, 2022 to: Douglas County Extension Office

Attn: Sylvia Worcester
410 Fairgrounds Rd.
Castle Rock, CO 80104

Sylvia.worcester@colostate.edu

Or Register Online: <https://douglassuextension.wufoo.com/forms/z1axc7c41e136xe/>

(Please print legibly)

Name: _____

Phone: _____

Home Address: _____

Email Address **REQUIRED***: _____

Club: _____

Age as of December 31, 2021: _____

Please Check One

Cloverbuds (5-7 years as of Dec. 31, 2021) _____

Junior (8-10 years as of Dec. 31, 2021) _____

Intermediate (11-13 years as of Dec. 31, 2021) _____

Senior (14-18 years as of Dec. 31, 2021) _____

Check Class – Douglas County:

Unit 1, Jr. ____

Unit 1, Int. ____

Unit 1, Sr. ____

Unit 5, Jr. _____

Unit 5, Int. _____

Unit 5, Sr. _____

Unit 8 Int. ____

Unit 8 Sr. _____

Unit 2, Jr. ____

Unit 2, Int. ____

Unit 2, Sr. ____

Unit 6, Jr. ____

Unit 6, Int. ____

Unit 6, Sr. ____

Unit 9 Int. ____

Unit 9 Sr. _____

Unit 3, Jr. ____

Unit 3, Int. ____

Unit 3, Sr. ____

Unit 7 Int. _____

Unit 7 Sr. _____

Unit 10 Sr. ____

Unit 11 Sr. ____

Unit 4, Jr. ____

Unit 4, Int. ____

Unit 4, Sr. ____

Unit 1 is allowed 30 min. to decorate
Unit 10 is allowed 1 ½ hrs.
All other units are allowed 1 hr.

Cake Decorating Contest Requirements

1. This contest will be open to 4-H members 8 to 18 years of age and Cloverbuds. Members must be enrolled in the project unit in which they are participating. One contestant, upon judge's decision, in each division for a maximum of three contestants in each unit may advance to the state contest. The following divisions will be judged in each unit:

Units 1-6

Junior 8-10
Intermediate 11-13
Senior 14-18

Units 7-9

Intermediate 11-13
Senior 14-18

Unit 10-11

SENIORS ONLY

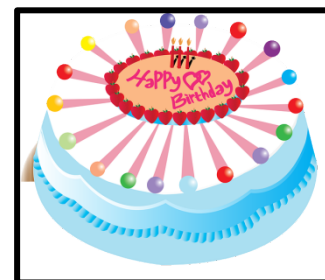
2. Judging will be done by **units**. Project exhibit rules apply to this contest. All contestants in a unit will work at the same time. Judges will circulate to observe methods used.

3. All contestants must bring:

- Cake or cake forms for decorating.
- All equipment and materials required to decorate a cake.
- Frosting needed (colored and ready to use).

4. The frosting must be applied as part of the contest in Units 1 through 7. Units 9 and 10 may frost the cake prior to the contest. For Unit 8 the contestants will need to cover the cake with fondant as a part of the contest. Contestants will be responsible for planning a design that can be completed in the time allowed.

5. Contestants will be expected to do the following:



Unit 1: EDIBLE (30 MINUTES)

Class 410, Jr.

Class 411, Int.

Class 412, Sr.

- Frost single-layer 8- or 9-inch round or square or 9" x 13 **real** cake.
- Cake may be crumb-frosted before, but base frosting must be applied as part of the contest.
- Apply design using edible materials (no tips).
- One fourth of the top of cake should be visible to show smooth base.
- Bottom border is required.
- No fondant and no royal icing can be used as icing or decorations. No non-edible material can be used in units 1-6.
- Clean up area.

Unit 2: SINGLE LAYERED (1 HOUR)

Class 413, Jr.

Class 414, Int.

Class 415, Sr.

- A. Frost single-layer 8" x 9" round or square or 9" x 13" **real** cake for this unit.
- B. Cakes can be crumb coated, but base frosting must be applied as part of the contest.
- C. **Decorate the real cake using a leaf tip, star tip and writing tip only.** (No fondant or royal icing may be used as icing or decorations on the cake.)
- D. One fourth of the top of cake should be visible to show smooth base.
- E. Bottom Base Border is required.
- F. Only edible materials may be used. No non-edible material can be used in units 1-6.
- G. No flower made on a flower nail or materials other than frosting in decorations.
- H. Clean up area.

Unit 3: TWO LAYERED (1 HOUR)

Class 416, Jr.

Class 417, Int.

Class 418, Sr.

- A. Frost two-layered **real** cake (8" x 9" round or square).
- B. Cake may be crumb-frosted before, but base frosting must be applied as part of the contest.
- C. One fourth of the top of the cake should be visible to show smooth base.
- D. Decorate cake using 3-5 different types of tips. The following tips must be used:
 - Leaf tip
 - Writing tip
 - Star tip
- E. No non-edible material can be used in units 1-6.
- F. No fondant or royal icing may be used.
- G. Side trim is required.
- H. Bottom Base Border is required.
- I. No flower made on a flower nail or materials other than frosting in decorations.
- J. Clean up area.

Unit 4: CHARACTER CAKES (1 HOUR)

Class 419, Jr.

Class 420, Int.

Class 421, Sr.

- A. One decorated character **real** cake (an entire cake which resembles the shape of a character or object made without cutting, other than a classic square, round, oblong, heart, hexagon, oval or petal cake shape). Three-dimensional cakes are acceptable.
- B. Cake may be crumb frosted before contest.
- C. Decorate cake using primarily the star tip or other tips appropriate to the design. No non-edible material can be used in Units 1-6.
- D. Bottom Base Border is required.
- E. Clean up area.

Unit 5: SMALL TREATS (1 HOUR)

Choose **one** of the following categories:

- Themed Cupcakes **or**
- Stacked Cupcakes **or**
- Character Cupcakes

Class 422, Jr.

Class 423, Int.

Class 424, Sr.



THEMED CUPCAKES

- Decorate a minimum of 3 and a maximum of 6 regular size (2 ¾ inches) cupcakes in liners using frosting and edible materials.
- Fondant and royal icing can be used only for decorations.
- Cupcakes should be of a similar design or theme (themed cupcakes mean that there is a central idea between all the cupcakes; for example: animal theme, flower theme, Disney characters, cupcakes do not have to be all the same.)
- No non-edible materials can be used in Units 1-6.
- Frosting must cover the cupcake and provide a base for decorations. One-fourth must be visible on at least one cupcake.
- Cupcakes can be displayed in a 6-cup muffin tin or in foil liners on sturdy paper/plastic plate.
- Clean up area.

STACKED CUPCAKES

- Decorate a minimum of 4 and a maximum of 8 cupcakes creating one design or theme where cupcakes are stacked on top of each other and decorated using frosting and edible materials. (Experiment with using mini cupcakes and regular sized cupcakes when stacking) Non-visible supports can be used to hold stacked cupcakes.
- Fondant and royal icing can be used only for decorations.
- Frosting must cover the cupcake and provide a base for decorations. One-fourth must be visible on at least one cupcake
- Cupcakes (at least 2 and not more than 4 stacked cupcakes should be securely (secure with frosting) on a display board.
- No non-edible material can be used in Units 1-6.
- Clean up area.

CHARACTER CUPCAKES

- Decorate and develop a character or design using multiple cupcakes. Character Cupcakes are multiple individually decorated cupcakes that come together to create the character, (for example: cupcakes that create an alligator or scarecrow etc.)
- Decorate using frosting and edible materials.
- Fondant and royal icing can be used only for decorations. No non-edible materials can be used in units 1-6.
- Frosting must cover the cupcake and provide a base for decorations. One-fourth must be visible on at least one cupcake.
- Cupcake character must be displayed on one cake board with a maximum size of 9" x13".
- Clean up area.

UNIT 5: SMALL TREATS (1 Hour)

Choose one of the following categories:

- Themed Cookies or
- Stacked Cookies

Class 425 Jr.

Class 426 Int.

Class 427 Sr.

DECORATED THEMED COOKIES

- Decorate a minimum of 3 and maximum of 6 regular size (3 inches) cookies. Cookies should be of a similar design or theme.
- Decorate using frosting and edible materials.
- Fondant and royal icing can be used only for decorations. No non-edible materials can be used in units 1-6.
- Cookies should be displayed on a 12-inch disposable platter.
- Clean up area.

DECORATED STACKED COOKIES

- Decorate a minimum of 6 inches in height and maximum of 12 inches in height cookies creating one design or theme where cookies are stacked on top of each other.
- Decorate using frosting and edible materials.
- Frosting must cover the cookie and provide a base for decorations. One-fourth must be visible on at least one cookie.
- Fondant and royal icing can be used only for decorations. No non-edible materials can be used in units 1-6.
- Cookies should be secured to a sturdy covered board for display not to exceed 12" x 12".
- Clean up area.

Unit 6: CUT-UP CAKES (1 HOUR)

Class 425, Jr.

Class 426, Int.

Class 427, Sr.

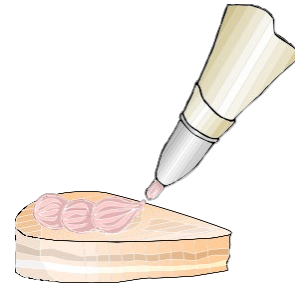
- One decorated cut-up cake using **three different types** of decorator tips (not different sizes of the same tips) using only **edible materials**. Non-edible internal supports are allowed but must not show.
- No non-edible material can be used in units 1-6.
- The member must provide a diagram or pattern of how the cake was cut.
- Pieces may be cut, put together and crumb-frosted prior to contest.
- Cake board (foam core, strong cardboard, plywood or particle board, etc.) must be cut parallel to the shape of the cake.
- Bottom Base Border is required.
- Clean up area.

Unit 7: FLAT SURFACE AND NAIL FLOWERS (1 HOUR)

Class 428, Int.

Class 429, Sr.

- A. Two-layered 8, 9 or 10 inch cake or cake form. Contestant may be asked to make a flower in front of the judge.
- B. Cake may be crumb-frosted before, but base frosting must be applied as part of the contest.
- C. Flowers may be made prior to the contest.
- D. Use only edible materials except stamens on flowers. Stamens may be purchased or hand-made.
- E. No Fondant
- F. Decorate cake using a minimum of:
 - One flat surface flower
 - One flower made on a flat flower nail
 - One border
 - One side trim is required
- G. Bottom Base Border is required.
- H. Clean up area.



Unit 8: FONDANT (1 HOUR)

Class 430, Int.

Class 431, Sr.

- A. Decorate one two-layered cake or cake form, 8, 9 or 10-inches round or square.
- B. Cake can be prepared for fondant.
- C. Cake must be covered in fondant as part of the contest.
- D. Decorated using skills learned from Units 3-7 and fondant and gum paste decorations.
- E. Bottom Base Border is required.
- F. Clean up area.

Unit 9: LILY FLOWERS (1 HOUR)

Class 432, Int.

Class 433, Sr.

- A. One decorated two-layered 8, 9, 10-inch cake or cake form.
- B. Completely decorate the cake using:
 - Flower made on a lily-flower nail is required
 - Example of string work (cornelli, sota, or applique lace, etc.) is required
 - Side trim is required
 - Texturing is optional
- C. Contestant may be asked to make a flower in front of the judge.
- D. Cake may be frosted in advance or as part of the contest.
- E. Artificial stamens, leaves, wire stems and floral tape may be used. All other decorations must be edible.
- F. Bottom Base Border is required.
- G. Clean up area.

UNIT 10: TIERED CAKES – SENIORS ONLY (1 ½ HOURS)

Class 434, Sr.

- A. Decorated one cake or cake form of three or more tiers of graduated sizes, using supports.
- B. Cakes may be frosted in advance and supports placed.
- C. Cake should be assembled and decorated as part of the contest.
- D. Decorate cake using:
 - Supports and separator plates
 - Pillars (optional)
 - Flowers, borders, side trim as desired
- E. Bottom Base Border is required.
- F. Clean up area.



UNIT 11: MOLDS – SENIORS ONLY (1 HOUR)

Class 435, Sr.

- A. An edible molded or shaped object of any size or shape must be used.
- B. The contestant may decorate a free-standing molded or shaped object as part of the contest or may use a molded object as part of a cake design. If using a cake, the cake may be frosted in advance, or as part of the contest.
- C. Molding may be done in advance, but decoration should be applied as part of the contest.
- D. Contestant should explain to the judge how the molding or shaping was done. Tell about the material used, whether ingredients were difficult to secure, how fast the material sets up, etc. If possible, demonstrate shaping of the selected material. Show the molds used.
- E. Clean up area.

AWARDS

The Champion (1st place) in each class, **other than Cloverbuds**, will earn the right to participate at the **2022 Colorado State Fair 4-H Cake Decorating Contest**.

Cloverbuds are not placed and do not advance to the state contest. Cloverbuds are awarded participation recognition. They do receive feedback from the judges.