

# CAKE DECORATING

Superintendent:

Becca Graebert (810) 278-0174

Judging: Saturday at 9 a.m., with interview (before fair)

Location: Still Exhibit Barn

Project Set Up: Friday at 6:00 p.m.

Check in Time: Saturday at 9 a.m. (before fair)

Check out Time: Saturday 7-8 p.m. or Sunday 8-9 a.m.

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

## **Project Requirements:**

1. Decorated cakes to be set up by divisions before judging. Judges will go to the cakes.
2. Cakes may be made from a mix.
3. 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. No candy, sugar on decorated cakes, unless homemade. No crackers. Frosting must be homemade unless class allows for non-edibles or purchased items.
4. Boards should not exceed 2 inches beyond cake.
5. Gingerbread/Confection may use store bought candy.
6. Cakes using more than one layer may use hidden supports.
7. All decorated confections must be on a board.

## **Division 4601 – Cake Decorating, Ages 8-11 years old**

**Class 01** - Cut-out cakes

**Class 02** - Decorated cake

**Class 03** - Form pan cake

**Class 04** - Decorated confections, candy, gingerbread, etc.

**Class 05** - Wedding cake

**Class 06** - Fondant cake

**Class 07** - Decorated cupcakes

**Class 08** - Decorated cookies, 3 decorated cookies

**Class 09** - Educational Display

**Class 10** - Decorated cake w\ non-edible, purchased candy

## **Division 4602 – Cake Decorating, Ages 12-14 years old**

**Class 11** - Cut-out cakes

**Class 12** - Decorated cake

**Class 13** - Form pan cake

**Class 14** - Decorated confections, candy, gingerbread, etc.

**Class 15** - Wedding cake

**Class 16** - Fondant cake

**Class 17** - Decorated cupcakes

**Class 18** - Decorated cookies, 3 decorated cookies

**Class 19** - Educational Display

**Class 20** - Decorated cake w\ non-edible, purchased candy

## **Division 4603 – Cake Decorating, Ages 15 and over**

**Class 21** - Cut-out cakes

**Class 22** - Decorated cake

**Class 23** - Form pan cake

**Class 24** - Decorated confections, candy, gingerbread, etc.

**Class 25** - Wedding cake

**Class 26** - Fondant cake

**Class 27** - Decorated cupcakes

**Class 28** - Decorated cookies, 3 decorated cookies

**Class 29** - Educational Display

**Class 30** - Decorated cake w\ non-edible, purchased candy

**ALL EXHIBITORS ARE ADVISED TO THOROUGHLY READ THE FAIR RULES AND REGULATIONS, FAIR CODE OF CONDUCT, LIVESTOCK RULES & REGULATIONS AND LIVESTOCK EXHIBITOR CONDUCT.**

