**Cookie and Cupcake Decorating**

No State Fair Exhibit

The cookie and cupcake decorating project allows youth to develop cookie and cupcake decorating skills, promote creativity, contribute to family celebrations, encourage the use of the above skills in all phases of business.

**ALL DIVISIONS ARE REQUIRED AT COMMUNITY JUDGING CHECK-IN – Monday, July 1st FROM 7:30 TO 9 A.M. AT LANDIS ELEMEMTERY SCHOOL**

All exhibits must have a Cookie/Cupcake Decorating Skills Card and Record Sheet attached to the display board. Skills Cards and Record Sheets are available at the Extension Office.

**DIVISIONS/LEVELS**

Beginners Grades 3 – 5

Intermediate Grades 6 – 8

Advanced Grades 9 - 12

★**Curriculum** – Wilton 902-1041 Cupcakes (same manual used at all levels) Cookie and cupcake decorating record sheet and skills card

**CUPCAKE EXHIBIT GUIDELINES:**

1. All projects must be on a solid base such as cardboard or wood that is approximately 3/8” thick and is no more than 3 inches larger than cupcake display. Board should not exceed: 15”X15” for Beginners; 21”X21” for Intermediate; 27”X27” for Advanced

2. All display boards must be covered. Boards should be covered with oil resistant material such as plastic wrap or foil. If using decorative paper, place it under the plastic wrap

3. Use only Styrofoam dummy cupcakes. (Suggest covering cupcake dummy with some type of cupcake wrap)

4. Cupcakes must be attached to the exhibit as to not allow them to be picked up.

5. Buttercream or royal icing must be used in project; however, artificial items may be used in the advanced division. Cupcakes will not be judged on taste.

6. All cupcakes exhibited must meet the specific level requirements.

7. All cupcakes must be a standard-sized, Styrofoam dummy cupcake. Miniature or larger cupcakes will be disqualified.

NOTE: Styrofoam cupcake forms can be purchased from: <https://guildcraftfoam.com/> <https://www.countrykitchensa.com/>

8. All cupcakes do not need to be decorated identically. Each may be their own design as long as they meet the specific requirements.

9. A completed cupcake decorating skills card with name, club, grade, division and description of your project with items/materials used must be attached to exhibit.

10. Cupcakes will be judged on creativity, decoration, technique, instruction, construction, and appearance according to guidelines for each level’s requirements.

**BEGINNER (Grades 3 - 5)**

1. Display 6 decorated cupcakes. These may be decorated alike or individually.

2. Decoration must be edible.

3. Display in a single layer on a solid surface, not to exceed 12” w x 12” d. Board not to exceed 15” w x 15” d in exhibit size.

4. Icing should be smooth and add decorations using various cake tips (e.g., stars, dots, lines, etc.) 5. No artificial or added sprinkles, candies, or cookies may be used.

INTERMEDIATE (Grades 6 - 8)

1. Display 6-16 cupcakes decorated in a theme.

2. Cupcakes may be decorated individually, or as a group if the theme is carried out in display.

3. Display area must not exceed 18” w x18” d x24” h. Cupcake must be presented on a solid display board not to exceed 12” w x 12” d. Cupcakes must be presented on a solid base and in a single layer.

4. All decorations must be edible. 5. Smooth or decorate top with added edible sprinkles, candies, cookies, etc., which incorporate with theme. No artificial items may be used.

ADVANCED (Grades 9 - 12)

1. Display 12-24 cupcakes decorated in a theme.

2. Cupcakes may be decorated individually or as a group if the theme is carried out in display.

3. Cupcakes must not exceed 24” w x 24” d x 18” h. Cupcake display must be presented on a solid display board not to exceed 27” w x 27” d.

 4. Artificial items may be used in Advanced for building and stacking,3D or layered display (dowel rods, straws, candy sticks are suggested) All items to be on a display board.

**COOKIE EXHIBIT GUIDELINES:**

**All Divisions:**

1. All projects must be on a display board such as cardboard or wood. Boards should be covered with oil resistant cover such as plastic wrap or foil. If using decorative paper, place it under the plastic wrap. Board should not exceed 15” x 15” for Beginners; 21” x 21” for Intermediate; and 27” x 27” for Advanced.

2. Buttercream or royal icing must be used in your project. Artificial items may NOT be used in any division. Cookies will not be judged on taste.

3. Items that are edible must be attached naturally. For Advanced Division Only: Artificial items may be attached to your display board using glue, wires, etc.

4. All cookies exhibited must meet the specific level requirements (no more, no less).

5. All cookies must be no larger than 3” in diameter for beginners. For Intermediate and Advanced Divisions, no larger than 4” in diameter.

 6. All cookies do not need to be decorated identically. Each may be their own design as long as they meet the specific requirements.

7. Attach a cookie decorating skill card with name, club, grade, division, and description of your project with items/materials used.

8. Cookies will be judged on creativity, decorating, technique, instruction, and appearance according to guidelines for each level’s requirements.

**Beginners (Grades 3-5)**

1. Display 6 individual decorated cookies, all decorated alike, in uniform appearance.

2. All items used for decorating must be edible.

3. Cookies must be displayed in a single layer on a solid surface, not to exceed 12” w. x 12” d. Solid display board is not to exceed 15” w. x 15” d.

4. Ice smooth, add decorations using various cake tips (stars, dots, lines, etc.). 5. No artificial/added sprinkles or candies may be used.

**Intermediate (Grades 6-8)**

1. Display 6-16 cookies decorated in a theme.

2. Cookies may be decorated individually or as a group as long as the theme is carried out in your display.

3. Cookies must be displayed on a solid display board. Board is not to exceed 21” w. x 21” d.

4. All decorations must be edible.

5. Smooth or decorate with added edible sprinkles, candies, etc. that incorporate with your theme. No artificial items may be used.

**Advanced (Grades 9-12)**

1. Display 12-24 cookies decorated in a theme. 2. Cookies must be decorated individually, or as a group as long as the theme is carried out in your display.

3. Cookie display must be presented on a solid display board. Board not to exceed 27” w. x 27” d.

4. All decorations must be edible.

5. Smooth or decorate with added edible sprinkles, candies, etc. that incorporate with your theme. No artificial items may be used.