

## 4-H Cake Decorating 2025

Hello and welcome to Cake Decorating 2025!

This year is going to be another fun year, so bring your creativity and have fun! You can do almost anything imaginable. Your sources for information should be the Hamilton County 4-H Handbook, and inspiration can be books, Youtube, other decorators, or Pinterest.

If you know someone who has been in Cake Decorating, they may have a book you could borrow. I would recommend ***The Wilton School: Decorating Cakes (A Reference & Idea Book)***. You can find this on Google.

We will have several 4-H workshops designed to help you learn the basics of decorating and to answer questions. You are not required to attend, but I hope you will take advantage of these opportunities to learn! The project does require time, effort, and practice if you wish to succeed.

All workshops are hands-on. The first workshop is a lot of information and not as much hands-on practicing, but once we get through that first info session, ALL the workshops are hands-on practicing. You will leave the workshops with basic skills ready to decorate. **You are expected to bring all your own materials and frosting.** (See the list below.)

- 1 batch of decorating frosting (see recipe below)
- Decorating bags – 12 inch or smaller
- A box of waxed paper for practice
- Twist ties/rubber bands to secure tops
- Scissors
- Cookie sheet for decorating
- Duct tape to secure waxed paper to the table or cookie sheet
- A knife and a spoon to scoop frosting into the decorating bag
- Decorating tips/tubes (metal is best)
- Wet wipes for clean up
- Disposable bag (like a Meijer or WalMart bag) to take dirty utensils home

For new members who do not have supplies, Hobby Lobby has regular sales on Cake Decorating items. You can also check Michaels, Amazon, or borrow from a friend! I suggest the following tips:

- #21/18 (stars)
- #103/104 (petal/rose)
- #4 (printing/dot)
- #233 (grass)
- #352 or #349 (leaf)
- A coupler

I can't wait to see you and work with you this year! Please feel free to call or text, I will get back to you as soon as possible. Emails are welcome but I will respond more quickly if you call or text me.

Tonya Cassell

- Cell phone: 317-385-6019 text or call (text me first with the name of the 4-H'er or parent and I will return your call).
- Home phone: 317-984-4014 (leave a message and I will call you back)
- [tonyarcassell@yahoo.com](mailto:tonyarcassell@yahoo.com)

Decorating Frosting:

1 cup Crisco (you can use butter, but it will need refrigerated)

1 (2 pound) bag powdered sugar

2-4 teaspoons water

1 teaspoon vanilla (optional)

Beat Crisco until smooth. Add 1 cup powdered sugar and mix until smooth. Add another cup powdered sugar. Again, mix until smooth. If mixture is getting thick, add 1/4 teaspoon water; mix until smooth. Continue these steps until you have used most of the powdered sugar. (My way to test if the frosting is done, taste a small amount...if it feels or tastes like Crisco in your mouth add more sugar until it no longer tastes like Crisco.) This frosting will not have to be refrigerated and can be scraped off from your practice sheet, then back into the bowl for another day.

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