

CAKE DECORATING RULES AND CLASSES

A. Regulations for all classes:

- 1) Person entering the cake must be the one to bake and decorate the cake. **You must bake a real cake; the judge reserves the right to cut into your cake.**
- 2) Each member may exhibit no more than two cakes. Each cake must be in a different category.
- 3) Character cakes may only be shown by first or second year members in the general class. A character cake is defined as a cake that is baked in a shaped character pan and is covered with stars only.
- 4) Only first and second year members in the general class may exhibit cakes decorated solely with stars. Other members may use stars in conjunction with other decorating techniques.
- 5) Bake an **edible cake**. Styrofoam forms are not acceptable. Your judge has the option of having you cut the cake so that they may sample it.
- 6) Most cakes look best with a border.
- 7) Cakes must be brought to the Extension Office at your pre-scheduled judging time. No work may be done on the cake after you arrive. If any touch-up work is done after that time, the member will forfeit ribbons.
- 8) All cakes will be eligible for Best of Show.
- 10) Exhibitors must complete all activities in their cake decorating book.

B. Specific Regulations by Class

1) **Beginner's Cake**

- (a) Only youth from the **Beginner level** in your book can compete in this category.
- (b) This is a ONE TIME class (first year ONLY).**
- (c) Make and decorate an 8-inch round cake. It must be an edible cake.
- (d) Level the cake and smooth it.
- (e) You must have a border around both the top and the bottom of the cake.
- (f) A border is made of icing and touches both the cake and the cake base.
- (g) Only icing may be used to decorate this cake.
- (h) There shall be no other type of decoration on the cake, other than the borders.**

(continued on reverse)

2) General Class

- (a) Follow "Regulations for All Classes."
- (b) Only youth from the **Beginner or Intermediate levels** may compete in this category.
- (c) No candy or cookies may be used on cakes. Only icing may be used to decorate a cake in the general class.
- (d) On character cakes, the stars, etc. covering the cake may be considered to be the border. These stars should cover the edge of the cake. A border is made of icing and must touch both the cake and the base.
- (e) All cakes must have a border.

3) Decorator's Choice

- (a) Follow "Regulations for All Classes."
- (b) All portions of cake must be edible.
- (c) Any edible item is permitted on cake including homemade candies and cookies.
- (d) Any member is eligible to participate in this class: **Beginner, Intermediate, or Advanced.**

4) Formal Cakes

- (a) Follow "Regulations for All Classes."
- (b) There can be from one to three tiers on a cake, but no more than three.
- (c) Each tier of a cake must be different in size. Tiers of cakes may be separated by plastic dividers, but plastic dividers are not required.
- (d) Plastic trim (except for doll bodies) or silk flowers may be used on formal cakes. These are optional, however.
- (e) All portions of the cake, except divider plates and trims listed in (d), must be edible.
- (f) All formal cakes must have a border. A border is made of icing and must touch both the cake and the cake base.
- (g) Only youth who are **Intermediate or Advanced** levels may put a cake in this category.

5) Ornate Cakes

- (a) Follow "Regulations for All Classes."
- (b) There can be from one to three tiers on a cake, but no more than three. Tiers of cakes may be separated by plastic dividers but plastic dividers are not required.
- (c) Plastic trim (including doll bodies) or silk flowers may be used on ornate cakes.
- (h) Only youth who are **Advanced** level may put a cake in this category.