

CLASS A: ADVANCED CAKE DECORATING

Regulations for Advanced Cake Decorating:

- A maximum of 2 lots can be entered in this category.
- All cakes must be real cake with frosting and the greatest majority of cake covered with edible decorations.
- All edible frosting types may be used.
- Cut up cakes should be comprised of cakes from square, rectangular, or circle shape pans which are cut and used to form an object or character.

Lot 27: Cut-up Cake or Formed-pan Cake, frosted, decorated with 1-3 tips, some edible trimmings may be used

Lot 28: One or Two Layer Cake, frosted, trimmed and decorated with a minimum of 3 tips or techniques, some edible materials may be used.

Lot 29: Three(+)Tiered Cake, without separators,(each layer touching the next) for a special occasion with a minimum of 5 tips or techniques used.

Lot 30: Tiered Cake, with separators(any type of pillar and space between at least 1 layer) for a special occasion with a minimum of 5 tips or techniques used.

Lot 31: Miniature tiered cake, a maximum height of 1 foot(12 inches), minimum of 3 tips and techniques used without pillars.

Lot 32: Pre-make a minimum of 3 types of cake borders, each 10 inches long, bring on a cookie sheet or other appropriate surface.

Lot 33: Pre-make 3 flowers out of frosting that are uniform. Example: 3 roses, Bring on a plate suitable for display.

Lot 34: Poster detailing the supplies, recipe and procedure or steps for making frosting or flowers.

Lot 35: Poster detailing varieties of different tips and their use.

Lot 36: Scrapbook of any size showing cake decorating activities - minimum 2 pages. (not digital print outs~ an actual scrapbook) with decorated pages and developed photos.