CLASS A: DECORATED COOKIES, CUPCAKES, & CAKES

Creative presentation of food including place-setting, menu and recipe cards. Older youth have additional requirements.

Regulations for Decorated Cookies, Cupcakes & Cakes:

- Youth may enter up to THREE lots.
- Include a handwritten or typed explanation of the theme you picked; you may follow a theme of your choice.
- Lots are judged solely on their DECORATIVE appearance; cookies, cupcakes and cakes may be made from scratch or a mix. Cakes may be made from a Styrofoam form or the actual outside of the cake pan.
- Cakes should be firmly adhered to their display board (frosting can be used like glue).
- Cupcakes may be baked in paper liners or not.
- Cookies and cupcakes MUST be displayed on a plain, white paper plate.
- Cakes MUST be displayed on a covered board or tray just a bit larger than the cake itself.
- Rolled fondant, gel, butter-cream frosting or royal icing are some of your choices for materials your choice of which to use. Be creative and have fun!
- All exhibits must complete a Reflect & Write sheet for each entry. (This found on the website under 'Regulations')
- The number of Award of Excellence ribbons in this class are determined at the discretion of the superintendent and the judge.

CLASS A: DECORATED COOKIES

Lot 15: Decorated Cookies (3) - Ages 7-10 Lot 16: Decorated cookies (3) - Ages 11-14 Lot 17: Decorated cookies (3) - Ages 15-19

CLASS A: DECORATED CUPCAKES

Lot 18: Decorated cupcakes (3) – Ages 7-10 Lot 19: Decorated cupcakes (3) – Ages 11-14 Lot 20: Decorated cupcakes (3) – Ages 15-19

CLASS A: DECORATED CAKES

Lot 21: Decorated SINGLE layer cakes – Ages 7-10 Lot 22: Decorated SINGLE layer cakes – Ages 11-14 Lot 23: Decorated SINGLE layer cakes – Ages 15-19

CLASS A: DOUBLE LAYER DECORATED CAKES

Lot 24: Any other decorated item – Ages 7-10 Lot 25: Any other decorated item – Ages 11-14 Lot 26: Any other decorated item – Ages 15-19.