

4-H Cake Decorating 2021

Hello and welcome to Cake Decorating 2021!

This year is going to be another learning year, so bring your creativity and have fun! You can pretty much do anything imaginable. Your sources for information & inspiration can be, books, Youtube, other decorators, or Pinterest.

If you know someone that's been in Cake Decorating, they may have a book you could borrow, feel free to! You don't have to buy anything! For a good reference book, I recommend: The Wilton School: Decorating Cakes (A Reference & Idea Book). You can find this on Google.

We will be holding workshops in May, June and July. These workshops are designed to teach the basics of decorating and answer questions. You're not required to attend, but I hope you will. The project does require time and practice if you wish to do well at the fair.

All workshops are hands-on. The first one is very informative! (So there won't be as much time for 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.)

I will not have beginner kits this year. I suggest you get the following tips to begin with...#21, #18(stars), #103(petal/rose), #4 (printing/dot), #233(grass), #352(leaf), and a coupler and some 12-inch disposable bags. Hobby Lobby is a great place to shop, they have 50% off on cake decorating sometimes, and JoAnn's (15% 4-H--but you have to sign up and download the app.)

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 prefer you call or text me, I don't get on the computer daily or very often for that matter. Tonya Cassell (1st--317-385-6019 (text or call) (2nd --Home phone 317-984-4014) 508 Franklin Ave Arcadia, IN 46030

What to bring to workshops:

1 batch of *Frosting

Decorating bags...12 inch

A box of wax paper to practice on

Twist ties/rubber bands to secure tops

Scissors

A plastic knife or spoon to fill decorating bag

Decorating tips/tubes (metal is best)

Wet wipes for wiping hands

Disposable plastic bag (like Meijers/Walmart) to take dirty utensils home

Decorating Frosting:

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

1 - 2 pound bag powdered sugar

2-4 teaspoons water

1 tsp. 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 tsp. 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.