

Cake and Cupcake Workshop Information

Basic Cake/Cupcake Workshop Kit:

- Notebook or three ring binder with pockets and lined paper
- Pen or pencil
- Rag and gallon Ziploc bag to hold dirty and wet items
- Plastic box to hold everything
- Small angled spatula and a spoon
- Decorating Bags (12" is preferred)
- Rings and Couplers (It is good to have at least 3)
- Tips: Star(#18), round(#3 and #10), leaf(#352), drop flower(#2D and 131)
- Small scissors and tape
- Plastic page protector or parchment paper to tape to table
- Practice buttercream icing in an airtight container *See recipe

Intermediate Workshop Kit:

- Everything listed above
- Flower nail
- Wax paper squares
- Additional tips as needed
- Royal icing

Advanced Workshop Kit:

- Everything listed above
- Fondant/Modeling Chocolate
- Gum-paste and/or Sugar Paste
- Ribbons (Optional)
- Sugar flower tools (Optional)
- Fondant tools
- Additional tips as needed

Cake Forms and other project information can be found online at <http://www.four-h.purdue.edu/>

Under Projects > Cake Decorating > Record Sheets/Publications/Exhibit Requirements

Every level needs to have a record sheet and a grade specific exhibitor sheet for the fair

Note about icing:

Royal icing is not required, but it is recommended you use royal icing for State and County Fair exhibits to increase stability while being transported to the fair and to stand up against the heat.

Wilton Practice Buttercream

- 1 cup Crisco
- 1 teaspoon Wilton clear flavoring (vanilla, butter, or almond)
- 7-8 teaspoon water
- 4 cups (about 1 lb.) sifted pure cane powdered sugar
- 1 Tablespoon Wilton meringue powder (Optional)

In a large bowl, beat shortening, flavoring and water. Add dry ingredients and beat on medium speed until all ingredients have been thoroughly combined. Blend an additional minute or so, until creamy.

Makes about 2 ½ cups. (Add ¾ cup cocoa powder and additional 1 to 2 tablespoons water to recipe to make chocolate buttercream)

Wilton Royal Icing

- 3 level tablespoons Wilton Meringue Powder
- 1 lb. sifted pure cane powdered sugar
- 5 Tablespoons lukewarm water

Note: Make sure all utensils are grease-free!

Pace confectioner's sugar and meringue powder in a bowl stir or mix at low speed until blended. Add water and mix 7-10 minutes at low-medium speed until icing turns from shiny to dull and loses its sheen. To prevent drying, be sure to cover the bowl with a damp cloth while working with icing. Be sure to clean out all tips and bowls immediately after use.

Store in an airtight container at room temperature for up to two weeks.

To reuse, beat on low to restore original texture. Makes about 2 ½ cups.

Tasty Buttercream - <http://www.theboldabode.com/2013/09/best-buttercream-icing-recipe-like-ever.html# a5y p=1010130>

- *4-6 cups (about 1 lb.) of Powdered Sugar, sifted
- 1 stick of butter, softened
- 1 teaspoons vanilla
- 1/4 Cup Milk

Cream ½ of the sugar with butter.

Add vanilla and milk.

Beat on medium speed in your electric mixer until smooth.

Add ½ of the remaining sugar. Beat for 2 minutes.

Add the rest of the powdered sugar. Beat for 2 more minutes.

*Use 4 Cups of Sugar for a thinner icing. If you want it thicker, add additional sugar until it reaches the consistency you want.