

## Cake Decorating Forms & Boards

*These items are for sale in the Extension Office. Contact the office for current pricing.*

### Beginner

- Cakes exhibited are to be a single tier/layer cake, no more than 5" tall. Decorate and exhibit one round, square or rectangular cake. Cake must be created using a Styrofoam, foam or other solid dummy. Size options:
  - Round: 9"x2" or 9"x3" or 9"x4"
  - Square: 8"x2", 8"x3", 9"x2" or 9"x3" or 9"x4"
- **Cake Boards:** Triple thick board (total 3/8" thick) and 2-4" larger than the cake. For example, if the cake is 8" in diameter, then the cake board must be 10-12" in diameter. The cake board is to be no more the 12" x 12." The cake board must be neatly covered and well taped underneath or otherwise attached underneath.

### Intermediate

- Cakes exhibited are to be single or double tier/layer cake, no more than 12" tall and may be any shape. Cake must be created using a Styrofoam, foam or other solid dummy. Size options:
  - Single Layer: 9"x13"x2", 9"x13"x3", 10"x2" or 12"x2"
  - Or:
  - Double Layer Option: 8"x4" or 9"x4"
- Youth may choose to decorate an inverted (upside down) character pan or create a 3-dimensional cake. It is also permissible to cut-up pieces of Styrofoam, foam, or other solid material to create a new shape, like a butterfly or castle for example.
- **Cake Boards:** Triple thick board (total 3/8" thick) and 2-4" larger than the cake. For example, if the cake is 9"x13" rectangular, then the cake board must be 11"x15" to 13"x17" rectangular. The cake board is to be no more than 24"x24." The cake board must be neatly covered and well taped underneath or otherwise attached underneath.

### Advanced

- Cakes exhibited may be multiple layer and/or tiered and may include multiple cakes, like a wedding cake. Cakes may be any shape, not more than 36" tall and the cake board is to be no more than 36"x36." Cake must be created using a Styrofoam, foam or other solid dummy. Cake must be created using a Styrofoam, foam or other solid dummy.
- Youth may choose to create a character or 3-dimensional cake by cutting-up pieces of Styrofoam, foam, or other solid material to create a new shape. Dowel rods, plates, etc. should be used to support multiple layers and tiers. Fondant icing, gum, and other sugar paste is permissible.
- **Cake Boards:** Must be on a cake board approximately 1/2" thick and 4" larger than the base cake. For example, if the cake is 26" in diameter, then the cake board must be 30" in diameter. The cake board must be neatly covered and well taped underneath or otherwise attached underneath.