

Cookie DECORATING,

Unit 1

Cookies are generally easy to make and one of the first things a beginning baker tries. Cookie making/decorating is a creative way to get started in baking. Cookies make wonderful treats and gifts.

Keep a record of each set of cookies you make. Take a picture and then give a short explanation of what you did and what you learned with each set of cookies you decorated to put in your Zsuites record book.

GOALS

1. Develop basic kitchen knowledge.
2. Complete baking page, which includes the following: safety, baking tools, baking terms and pre-baking checklist.
3. Expand your critical thinking and hands on creativity.
4. Learn to bake and elevate 4 sets (a set consists of 6) of basic cookies, using either cookies made from scratch or store-bought mixes, such as cookie or cake mixes.
5. Experiment with icing tips (including Russian) and thicknesses of icing.
6. Experiment with edible ingredients to decorate cookies, not just candy.
7. Complete a presentation in your club.
8. Complete a community-based service project with your club.

EXHIBIT

1. One set of cookies (4) decorated of 4-H's choice. Plus, one cookie in a separate bag/plate for judge to taste.
2. Completed and signed Zsuite record book
3. Pictures that you took of your baked, decorated cookies during the 4-H year. May be on a separate page and inserted into Zsuite record book or downloaded into Zsuite picture page.

JUDGING STANDARDS

DECORATED Cookie

Cookie

1. The cookies must be baked by the exhibitor. This should be mentioned in the record book.

Frosting

1. A portion of smooth, base frosting must be visible for judging.
2. Base frosting should be smooth and uniform. Planned swirls or heavier spots may be used as appropriate for the design selected (clouds, etc.).
3. The frosting should be attractive, provide a good base for decorations, and use colors that enhance the design.

Design

1. Color and design should be well balanced and pleasing to the eye.
2. The design may be applied with any edible item (colored sugar, coconut, candies, pretzels, pasta, etc.).
3. Non-edible items (plastic, paper, toothpicks) may not be used on the cookie.

RECORD BOOK

The Zsuite record book should be neat, complete and show that a minimum of 4 sets of cookies have been made and decorated by the exhibitor. Pictures or simple diagrams with an explanation may be used.