

# 4-H Cake Decorating Supplement

## Unit 11

Name: \_\_\_\_\_

Club: \_\_\_\_\_

1. Report your experiences in this Cake Decorating project by telling about each molding and shaping material used.

Material	Number of Times Used	What Was Made
Sugar		
Cream Cheese		
Molded Butter Cream		
Gum Paste		
Pastillage		
Fondant		
Marzipan		
Chocolate Leather		
Other		

Attach a report on at least three of these molding and shaping materials. Include the following:

A. Recipes collected and indicate:

1. Whether or not you used the recipe.
2. On recipes used:
  - The consistency of the material (is it soft, sticky, etc.)
  - How fast you have to work or how fast it hardens
  - Any problems you had working with the recipe
3. If ingredients are out of the ordinary, where you found them.

B. Types of molds used