

# 4-H Cake Decorating Supplement

## Units 1-10

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

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

Report your experiences on the Cake Decorating Project by telling about each cake (or batch of cupcakes) you decorated.

Exhibit Cake – A

1. What special techniques did you use on this cake? (Striping, supports, crumb frosting, and so forth.)

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2. What tips did you use and how did you use them (units 2 through 10)?

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3. What problems did you encounter with this cake, if any?

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4. Compare the cost of your cake with a similar one that could be purchased.

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5. Non-edible items are allowed in units 7 through 10. Describe what non-edible items, if any, you used and why.

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### Other Cakes

	Cake B	Cake C	Cake D	Cake E
Occasion for use				
Size or shape				
Cake or Cake form				
Techniques used				
Edible materials used				
Non-edible items used (allowed in units 7-10)				
Tips used and where				
1.				
2.				
3.				
4.				
Cost to make cake				
Cost to buy a similar cake				

Pictures or diagrams of cakes B, C, D, and E.