



Decorated Cake

**All items to be brought by the contestant.

**An 8" x 4"H round cake dummy will be provided

3# Prepared white icing

Gel or Paste Icing colors (participant's choice)

Pastry bags and couplers, any size/type

Grease-proof cake board

Pastry tips of participants' choice

Cake turntable

Icing spatulas

Plastic spatulas

Rose Nail

Serrated knife

Scissors

Bowls or containers for mixing colors

Using no more than 3 lbs. of scaled icing

1. (1) 8-inch round cake, cut into 2 layers with white icing as filling
2. Cake must be smooth iced with buttercream
3. The bottom border of the cake must be a shell border
4. The top border of the cake must be a rosette border
5. Three (3) buttercream roses and their leaves
6. Scripting – participants will be given a message to write, in cursive (script), on the cake (spelling counts)
7. Participants may choose their color palette. Precoloring of buttercream is acceptable with the understanding that colors should relate to the assigned theme.
8. Do not comb sides or pattern sides of cake, besides piped border.