

Cake Decorating rules and guidelines

The following rules are printed in the fair book:

Exhibitors must display a different exhibit each year.

All cakes are to be exhibited on a flat surface at least two inches larger than the cake

Cakes will be judged on decorating techniques only, not taste

Cakes will not be cut at judging

Use recipe or cake mix of your choice

Cakes may be baked ahead and frozen, but do not freeze frosting. The cake will “sweat”

The real cake must be exhibited all week at the fair

A completed cake decorating scorecard with frosting recipe must accompany the cake for judging

Supplies can be purchased at Michaels, Walmart, Hobby Lobby, or Meijer in Battle Creek. Michaels offers cake decorating classes for all levels. Call the store for details.