**SkillsUSA Baking and Pastry Arts**





# Decorated Cake

**Yield: 1 Decorated Cake**

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **Ingredient Name** |  | **Weights and Measures** | | | |  |
| **Pounds** | **Ounces** | **Bakers %** | **Kilos** | **Grams** |  |
| Cake Layers (supplied 8" (200 mm)) 1 each  **This may change due to availibility** |  |  |  |  |  |  |
| Filling, Red Jelly (AN) |  | 4 |  |  | 112 |  |
| Icing, Chocolate Buttercream |  | 12 |  |  | 340 |  |
| Icing, White Butter Cream | 4 |  |  |  | 1814 |  |
| Cake Board (1 each) |  |  |  |  |  |  |
| Food Colors (AN) |  |  |  |  |  |  |
| **Total Formula Weight** |  |  |  |  |  |  |

|  |
| --- |
| Clean work area and wash hands.  Prepare your mise-en-place, by assembling your equipment and supplies. |
| Your cake will be decorated at your work station. Colors will be provided for your use. |
| Decorate and display the cake as instructed by the cake order form. |
| Write your conestant number on the back side of the cake, and then place on your display table. You may leave it on the turntable if desired. |

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**Formula Worksheet #5**



# Cake Decorating

**Yield: 1 Decorated Cake**

|  |  |  |
| --- | --- | --- |
| **Process and Procedures**  **(Representation Only)** | **Tools and Equipment (\*= Items Supplied by Contestant)** |  |
|  | \*Bowl Stainless (1, 2, 3, and 4qt) |  |
| \*Cake Turntable |  |
| \*Card Scraper/Bowl Scraper |  |
| \*Flower Nails |  |
| \*Knife, Serrated |  |
| \*Pastry Bags |  |
| \*Pastry Tips |  |
| \*Spatula, Assorted |  |
| \*Spatula, Rubber |  |
| Cake Board |  |

