



Icing on the Cake 2025

Saturday, January 31st

2026 Theme:

Yellow Roads and Ruby Shoes



Competition Rules:

- This competition is open to all skill levels with categories as follows:
 - **Child:** (Ages up to 12) Must work as independently as possible with minimal adult help
 - **Student:** Ages (13-18 years old) Must work independently
 - **Home Baker:** Must not be employed in or accept money for working in the baking or catering industry
 - **Professional:** Individuals who are employed in or accept money for working in the baking or catering industry
- All entries must be delivered and ready to assemble between 7:30am and 8:45am on Saturday, January 31st
- Judging will begin promptly at 9am. All contestants must leave during this time, but must come back for awards at 2pm. Bakers are asked to stay after awards to help cut/serve their entries to the public.
- ALL ENTRIES (other than the professional wedding category) MUST BE EDIBLE!
 - Special effect apparatus may be used, but must be removed before serving.
 - No flame-related or heated elements may be used for special effects
 - Non-edible items must make up less than 10% of your entire entry
- No electricity will be available. Any special effects must be self-contained and operated.
- All edibles must be stable and safe to consume in a room temperature environment for the duration of the event's 8 hours (cream cheese is NOT room temp stable that long for example)
- You may enter in multiple categories for your skill level group, but only one entry per category
- No advertising or business cards may be placed by your entry during judging. After judging is completed, you are encouraged to come back and sit with your entries and display your business information.
- Purchased pre-made decorations may NOT be used by anyone other than Children.
- Pre-packaged cake or cookie mixes may NOT be used by anyone other than Children.
- Contestants must submit recipes with all entries for allergen content and accountability of previous rule. *Only the judges will have access to this information.
- Judges reserve the right to remove or disqualify any entry for health or safety concerns

CATEGORIES

Children

- Cookies
- Cupcakes

Students

- Cookies
- Cake Artistry
- Cake Taste

Home Bakers

- Cookies
- Cake Artistry
- Cake Taste

Professionals

- Cookies
- Cake Artistry
- Cake Taste
- Wedding Cake

Category Requirements:

- Cookies

- Each entry will consist of 6 decorated cookies for judging.

- Cupcakes

- Each entry will consist of a dozen decorated cupcakes.

- Cake Artistry:

- Each entry will bring in one cake that may be tiered or sculpted
- Cakes must not exceed 24" in any direction
- Artistry cakes MUST be accompanied by a tasting portion of the same recipe used
Either a 6" cake or 6 cupcakes for the judges to avoid cutting into the artistry cake
- Include 3 printed photos of the making process

- Cake Taste

- This category is for those who ONLY want to compete with their recipe of choice
- Entries are limited to cakes consisting of 2-tiers of 6" wide layers

- Professional Wedding Cake

- Cake dummies must be used
- All icing, decorations, etc. must be edible

Prizes

Children

- Cookies – gift bag
- Cupcakes – gift bag

Students

- Cookies - \$50
- Taste - \$50
- Artistry - \$75

Home Bakers

- Cookies - \$75
- Taste - \$50
- Artistry - \$150

Professionals

- Cookies - \$100
- Taste - \$50
- Artistry - \$300
- Wedding - \$400

People's Choice – Cash Prize and Trophy – 1 Awarded for EACH skill level

To be decided by the number of votes by the public.

Registration Deadline: Sunday, January 18, 2026

Icing on the Cake 2026 – Yellow Roads and Ruby Shoes

Mail or email this application to:

Downtown Business Council, 159 South Main St, Chambersburg, PA 17201

ATTENTION: ICEFEST Icing on the Cake *Or* email icingonthecake@gmail.com

Registration Deadline: Sunday, January 18, 2026

Name: _____ Business Name: _____

Mailing Address: _____

Phone: _____ Email: _____ Age: _____

Circle the categories you are entering:

Children

Cookies

Cupcakes

Students

Cookies

Taste

Artistry

Home Bakers

Cookies

Taste

Artistry

Professionals

Cookies

Taste

Artistry

Wedding

Description of cake design: use back if needed:

Flavor of Cake: _____

Allergens: please let us know if there are any allergens used in the cake

RELEASE OF LIABILITY/PHOTO RELEASE

By signing this form, I hereby give permission for my entry/entries to be photographed for and to be used for official IceFest purposes. I understand that IceFest assumes no responsibility for loss, theft, or damage to displays or personal items at the show. I will abide by the decisions of the judges/community vote. I understand that failure to comply with any rule will result in my entry being disqualified.

Signed _____ Date _____

**Please text/call 717-261-0072 or email icingonthecake@gmail.com
with any questions regarding your entry.**
