

Cookie DECORATING,

Unit 2

youth will learn how to create marble cookies and learn flooding techniques for icing. Keep a record of each set of cookies you make. Take a picture and then give a short explanation of what you did and what you learned with each cookie you decorated to put in your Zsuite record book.

GOALS

1. Learn to bake and decorate 4 sets of cookies (a set consists of 6) from the following themes: Heroes/Villains, Fairy Tale Characters/Comic Book Characters, Seasonal, Holidays, Sports, Nature, food, etc.
2. Learn how to create marble-sugar cookie doughs. Experiment with colors and ways of mixing the colored dough together.
3. Learn how to flood-decorate sugar cookies. Experiment with colors and design techniques.
4. Complete a presentation in your club.
5. Complete a community-based service project with your club.

EXHIBIT

1. One set of cookies (4) decorated of 4-choice. Plus, one cookie in a separate bag/plate for judge to taste.
2. Completed and signed Zsuite record book
3. Pictures that you took of your decorated cookies baked during the 4-H year. May be on a separate page and inserted into Zsuite record book or downloaded into Zsuite picture page.

JUDGING STANDARDS

DECORATED Cookie

Cookie

1. The cookies must be baked by the exhibitor. This should be mentioned in the record book.

Design

1. Color and design should be well balanced and pleasing to the eye.
2. Non-edible items (plastic, paper, toothpicks) may not be used on the cookie.

RECORD BOOK

1. The Zsuite record book should be neat, complete and show that a minimum of 4 sets of cookies have been made and decorated by the exhibitor. Pictures or simple diagrams with an explanation maybe used.