

# SkillsUSA Baking and Pastry Arts 2024

## Formula Worksheet #5



# Decorated Cake



Yield: 1 Decorated Cake

Ingredient Name	Weights and Measures					
	Pounds	Ounces	Bakers %	Kilos	Grams	<input type="checkbox"/>
1 Cake Layers (supplied 8" (200 mm)) 1 each <b>This may change due to availability</b>						
2 Filling, Red Jelly (AN)		4			112	
3 Icing, Chocolate Buttercream		12			340	
4 Icing, White Butter Cream	4				1814	
5 Cake Board (1 each)						
6 Food Colors (AN)						
<b>Total Formula Weight</b>						

### Method:

- 1 Clean work area and wash hands.  
Prepare your mise-en-place, by assembling your equipment and supplies.
- 2 Your cake will be decorated at your work station. Colors will be provided for your use.
- 3 Decorate and display the cake as instructed by the cake order form.
- 4 Write your constant 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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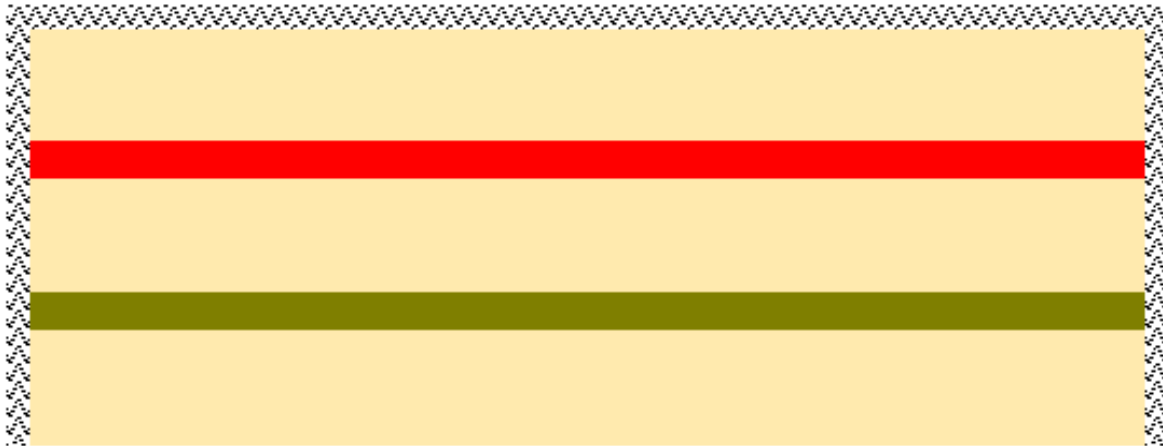
## Formula Worksheet #5



# Cake Decorating

Yield: 1 Decorated Cake

Process and Procedures (Representation Only)	Tools and Equipment (*= Items Supplied by Contestant)	<input checked="" type="checkbox"/>
	*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	



Red Jelly



Chocolate Buttercream



Cake



White Buttercream