



Somerset County 4-H Master Chefs Club



3rd Annual Cupcake Wars

Sunday, March 24, 2019

1:00 – 6:00

4-H Center, 310 Milltown Road, Bridgewater, NJ

Pizza dinner/social while they cool.

(please bring some money to help cover the cost)

Rules

- 1. Cupcakes must be made from scratch**
- 2. Teams of 2 or 3 (three is preferred)**
- 3. Each group bakes 6 cupcakes (prefer to use disposable 6-muffin tins)**
- 4. Store bought frosting is permitted, but may make your own from scratch**
- 5. Decorate as many of the 6 cupcakes as each team wants**
- team will pick best one to be judged
- 6. Team needs two clean printed copies of their recipe for the judges**
- 7. Each team is judged separately by two judges simultaneously**
- 8. Danish ribbons for each team. Blue Rosette for Champion, Red Rosette for Second Place.**

For more information or to register your club, email

4hfamily@hotmail.com

(please include a roster with your registration)

Rules

1. cupcakes must be made from scratch
2. teams of 2 or 3 (three is preferred)
3. each group bakes 6 cupcakes (use disposable 6-muffin tins)
4. store bought frosting is permitted, but you can make your own from scratch
5. decorate as many of the 6 cupcakes as each team wants – team will pick best one to be judged
6. team needs two clean printed copies of their recipe for the judges
7. each team is judged separately by both judges
8. two judges will judge together
9. every member of the team should be in the room for judging
10. Danish ribbons for each team. Blue Rosette for Champion, Red Rosette for Second Place.

Approximate Timing

- 1:15 – 1:30: arrive and name tags
- 1:30 – 2:00: introductions, icebreaker activity, orientation
- 2:00 – 3:00: prepare cupcake batter and get them in the oven
(2:30 – someone go pick up the pizzas)
- 3:00 – 3:30 (approx.): baking
- 3:00: pizzas arrive
- 3:00 – 4:00: pizza and games (pause to remove cupcakes from oven)
- 3:30 – 4:00 (approx.): cooling
- 4:00: judge's orientation
- 4:00 – 5:45: decorating, judging, and cleaning
- 6:00: presentation of awards

EVALUATION SHEET FOR DECORATED CUP CAKES

	<u>Possible Points</u>	<u>Rating</u>
<u>Appearance</u>		
1. Cupcake is appropriate size	5	_____
2. Cupcake has symmetrical shape	5	_____
3. Icing is neat	5	_____
4. Shapes Well Formed and Proportioned	5	_____
5. Color – Has Eye Appeal	5	_____
6. Amount of icing appropriate for the cupcake	5	_____
<u>Taste</u>		
7. Icings – Right Consistency for Type	5	_____
8. Icing – has good flavor	5	_____
9. Texture of cupcake is smooth	5	_____
10. Cupcake is baked thoroughly	5	_____
11. Cupcake has good flavor	5	_____
<u>Overall</u>		
12. This cupcake is unique	5	_____
<u>Presentation</u>		
13. Recipe (2 copies) is neat and legible	5	_____
14. Members can explain the recipe	5	_____
15. All members are engaging with the judge	5	_____
16. Cupcake is plated in an appealing manner	5	_____
TOTAL:		_____

(out of 60)

Ribbons: 72-80 = Blue 64-71 Red 56-70 = Yellow >55 = Green

COMMENTS: