



# Clover Cake Decorating For Beginners

*Naomi Weeks*, 4-H FCS Extension Agent

This document contains an introduction and class outline only. For the full curriculum please contact Naomi Weeks at [naomi.weeks@usu.edu](mailto:naomi.weeks@usu.edu)

## Introduction

This manual is based, with permission, on the Wilton method of cake decorating, and it was designed for afterschool group leaders that work with groups that meet for eight-week blocks. It is anticipated that the manual can be adapted for use by other groups that meet for longer or shorter times, if desired.

Example questions have been included for leaders with each session in order to encourage youth to reflect and apply some aspect of the session. It is suggested that these or other similar questions be discussed with youth during or after the session, as appropriate for the group and/or activity for the day.

In order to promote service, the last session includes an activity to decorate cookies or cupcakes to give away to others. This could be to a family member, other afterschool youth not in the 4-H club, or to a group in the larger community.

The last session also discusses how to best display and transport decorated items. If youth are interested in displaying items at the county fair, it is also suggested that groups discuss best practices for this. While some guidelines are included here, it is suggested that you contact your local 4-H office about the most current recommendations or suggestions for your counties. Contact information for your local USU extension office may be found at <http://extension.usu.edu/htm/counties>.

May you enjoy learning beginning cake decorating skills!

Naomi Weeks  
4-H/FCS Extension Agent  
Utah State University Extension  
[naomi.weeks@usu.edu](mailto:naomi.weeks@usu.edu)

## Cake Decorating Class Outline

<b>Session</b>	<b>Topic</b>	<b>Page #</b>
1	Get ready! Get familiar with supplies and make icing	6
2	Get set! How to use the pastry bags and tips	15
3-5	Practice! One session for each of the basic decorating tips	23
6	The art of making a cake	25
7	Application of skills: Saving money	29
8	Sharing new skills: Displaying and transporting cakes	32
	Practice sheet masters	35

Utah State University is committed to providing an environment free from harassment and other forms of illegal discrimination based on race, color, religion, sex, national origin, age (40 and older), disability, and veteran's status. USU's policy also prohibits discrimination on the basis of sexual orientation in employment and academic related practices and decisions.

Utah State University employees and students cannot, because of race, color, religion, sex, national origin, age, disability, or veteran's status, refuse to hire; discharge; promote; demote; terminate; discriminate in compensation; or discriminate regarding terms, privileges, or conditions of employment, against any person otherwise qualified. Employees and students also cannot discriminate in the classroom, residence halls, or in on/off campus, USU-sponsored events and activities.

This publication is issued in furtherance of Cooperative Extension work, acts of May 8 and June 30, 1914, in cooperation with the U.S. Department of Agriculture, Noelle E. Cockett, Vice President for Extension and Agriculture, Utah State University.