



4-H Cakes Project – Greentop

400. E-86 (R-18)



Resources:

- New Mexico 4-H Cakes Project Book – 100.E-86
- Foods Record Sheet 300.A-20 (R-18)

4-H Members Should:

- Attend 4-H Club meetings and baking project meetings as scheduled.
- Give a demonstration to your club teaching others about baking cakes.
- Keep a record of cakes and frostings made and experiments and activities conducted.
- Have photographs taken of you baking at home or at project meetings. These can be used in your record book at the end of the year.
- Consider participating in county, district or state 4-H contests with a home economics presentation on baking cakes.
- Plan a community service project related to baking cakes.
- Think of ways you can help your family and others when making baked products.
- Exhibit your cakes at your county fair or achievement day.
- Submit a State 4-H Record Book application and portfolio highlighting your project work in baking projects. Winners receive a trip to National 4-H Congress.
- Compile and submit a county 4-H record book, including the cake project record form.

The 4-H Cakes project is designed for the 4-H baking member who has previously mastered basic skills in measuring, mixing, preparing, and baking a variety of baked items from the Baking I and II series. In this project, members will first explore the history of cakes, as well as the science behind cake ingredients and the effects of high altitude involved in baking cakes here in New Mexico. A wide variety of butter, sponge, specialty and “everyday” cakes can be made to suit anyone’s taste.

4-H Members Will Learn:

- How cakes have evolved throughout history.
- About basic cake ingredients and how they affect the finished product.
- About techniques, tips, and equipment that will result in successful cake baking.
- How altitude affects cake baking.
- To identify corrective measures to problems you may experience when baking cakes.
- To prepare butter, sponge, specialty and “everyday” cakes.
- To prepare frostings for a variety of cakes.
- To successfully frost layered cakes.
- To identify quality characteristics of cakes and judge the quality of each product prepared.
- About jobs and careers in the food preparation field.

Additional Information:

“In a Pinch Food Yields”- NMSU Cooperative Extension Service (CES) Guide E-132

“In a Pinch Ingredient Substitution”- NMSU CES Guide E-131

“Storing Food Safely”- NMSU CES Guide E-118

“High Altitude Cooking” NMSU CES Guide E- 215

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