

# 2013 The Art of Cake Competition

A Cake Competition that Emphasizes the Artistry of Cake Design

## RULES AND GUIDELINES

### Competition Rules:

- Create a sculpted cake inspired by "Art Nouveau."
- The cake must be a minimum of 24 and a maximum of 56 inches tall.
- The display cake must be a DUMMY cake. It will be displayed for 3 days. The display cake should not be sculpted from real cake.
- The materials listed below can be used in conjunction with the dummy cake.

### Any of the following materials may be used:

- Rolled fondant, royal icing, marzipan, pastillage, gum paste, blown sugar, pulled sugar, cast sugar, buttercream, modeling chocolate, chocolate.

**The cake should look like a cake, not a sculpture!** Use your best judgment, but we are looking for something that could be done with real cake. Although sculpted cake is encouraged, it should also have elements of a more traditional stacked and layered cake.

- No Cricut or edible images may be used.
- Food safe colors and decorations must be used.
- All structure must be covered with edible materials.
- An 8" sample cake has to be presented for tasting together with the sculpted cake. Cakes must be sliced into 6 pieces and ready for serving to the judges. This may not be done on site.

*Note\*\*:* The tasting cake should reflect the fillings and flavors that you would use to safely assemble and deliver your display cake if it were a real cake in a real world situation. Over-complicated, entremet type cakes are not recommended.

The cake can be brought in finished to the show on Sunday, August 25th, at 9:00 am. A 30-minute window for final assembly on site will be permitted. There will be no electric outlets for competitors to use. Piping and final assembly work will be allowed.