



ART OF CAKE

2014 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 “The Seas and the Skies”
- The cake must be a minimum of 24 and a maximum of 60 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

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 there may be sculpted elements, 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.