

“Cake Artist” Patch requirements for Junior and STUDIO 2B Girl Scouts

Have fun with this program and use your creativity to be a Cake Artist! You have a variety of activities below from which to choose. Set goals of what you hope to accomplish (we recommend following through with 5 activities) and when you have attained your goal, you are eligible to purchase a “Cake Artist” patch at the Girl Scout Council Shop.



1. What is the roll of each ingredient that goes into making cake and icing. Let's say you want to reduce fat, what can be substituted for the oil? If you don't eat eggs, what can substitute for an egg?
2. Cakes are used around the world to celebrate or recognize a special event. Research three unique cake traditions from various cultures (even a culture different than yours in the United States.)
3. Take a trip to a bakery. Find out what equipment they use to make and decorate a cake, how many cakes they make and decorate per day, how long it takes to decorate a cake, what experience the bakers have and how much a cake costs at the bakery.
4. Collect pictures of 5 different ideas of cakes you would like to decorate in the future. Magazines, the internet, books, workshops, and groceries or bakeries are great places to look for ideas.
5. Decorate cupcakes with a seasonal theme and take them to a nursing home, hospital, or family event where your creations will be a special treat. Feel free to use marshmallows, candy and any other sweets to help decorate.
6. Learn to make different designs using various decorating tips. Can you make stars, zig zags, balls, and flowers? Can you write with a thin line?
7. Various equipment can be used to make and decorate a cake. Learn the rules of food safety and experience using each of the following items: blender, mixer, pot holders, oven, nut chopper, and microwave.
8. Participate in a class or workshop to learn cake decorating ideas.
9. Talk to members of your family and find out if there is a special cake that the family likes to enjoy together. Are there any traditions that revolve around cakes? Make this cake with someone in your family.
10. Be creative. Come up with your own design and take pictures of any cake or cupcake that you make and submit the photo to a cake decorating magazine. Write the magazine a letter, include a picture of your cake, and tell them about yourself and how you made the project.

This patch is created by the Girl Scouts of Kentuckiana, Lida Snow and Kristin Dolwick (staff)

Lida Snow designs cakes for the Kid's In The Kitchen section of "American Cake Decorating Magazine" and is the current President of ICES (International Cake Exploration Societe.) She founded Cake Artistry School of Sugar Arts, Inc., the first licensed cake decorating school in the state of Kentucky. Lida is a big supporter of having young people get involved in cake decorating and sugar arts. For six years she has promoted cake decorating by frequently offering "Icing on the cake," a workshop designed just for Girl Scouts.