

# Cookie DECORATING, Unit 3

Time to take it to a higher level. In this unit youth will create 3D cookies, learn about sandwich cookies, how to create a cookie cup as well as making filled cookies.

Keep a record of each set of cookies you make.

Take a picture and then give a short explanation of what you did and what you learned with each cookie you decorated to put in your Zsuites record book.

## GOALS

1. Learn to bake and decorate 4 sets of cookies (a set consists of 6). One set each; 3-D, sandwich, cookie cup and filled. Finish them with techniques previously learned or new techniques.
2. Complete a presentation in your club.
3. Complete a community-based service project with your club.

## EXHIBIT

1. One set of cookies (4) decorated of 4-H's choice. Plus, one cookie in a separate bag/plate for judge to taste.  
2. Completed and signed Zsuite record book  
3. Pictures that you took of your decorated cookies baked during the 4-H year. May be on a separate page and inserted into Zsuite record book or downloaded into Zsuite picture page.

## JUDGING STANDARDS

### DECORATED Cookie

#### Cookie

1. The cookies must be baked by the exhibitor. This should be mentioned in the record book.

#### Design

1. Color and design should be well balanced and pleasing to the eye.
2. Non-edible items (plastic, paper, toothpicks) may not be used on the cookie.

## RECORD BOOK

1. The Zsuite record book should be neat, complete and show that a minimum of 4 sets of cookies have been made and decorated by the exhibitor. Pictures or simple diagrams with an explanation may be used.