



2025 CTE Summer Swap Academy

*hosted by Maize Career Academy
facilitated by Kansas Center for CTE*



Cake & Cookie Decorating

Developed for: Baking & Pastry Teachers

In this hands-on session, participants will explore cake and cookie decorating techniques using royal icing and buttercream to enhance classroom activities. Educators will practice working with different icing consistencies, creating textures, and adding vibrant colors. Participants will bake their items before decorating.

Specific topics that will be addressed:

- Royal icing consistencies (outline and flood)
- Buttercream techniques, including tips for coloring icing
- Setting, crumb coating, and icing double-layer cakes
- Preventing cutout sugar cookies from spreading
- Unit planning and time management

Participants will leave with comprehensive resources for cookie and cake decorating, including recipes, a supply list, and classroom materials to support organization, time management, and lesson planning.

Participants will need to bring:

Lesson Swap: Time will be built in to share and trade your favorite lesson plan/activity **relating to baking & pastry**; *it does not have to be completely specific to cake or cookie decorating. Please bring 15 copies of ONE lesson plan/activity!*

Supplies: Apron

About the Presenter

Anne Cordell is entering her fifth year of teaching, with four of those years at Maize Career Academy as the Baking & Pastry Teacher. A graduate of Pittsburg State University with a degree in Family & Consumer Sciences Education, Anne brings a wealth of experience in cake and cookie decorating. Before transitioning to teaching, she worked as a professional cake decorator at a local bakery.