

# Weekend Table Cake Date

## ENTRANT GUIDE

TOOWOOMBA  
**CARNIVAL**  
of FLOWERS

Welcome to our sweetest celebration! We're absolutely thrilled that you're joining us for Cake Date – it's going to be a deliciously memorable experience. This guide will help ensure your floral-themed creation is picture-perfect and event-ready. Whether you're a seasoned baker or trying something new, we can't wait to see (and taste!) what blooms from your kitchen.

### Entry Requirements

#### **YOUR CAKE MUST BE:**

- A whole cake - cupcakes, donuts, and individual treats will not be accepted
- Florally inspired - incorporate floral elements through flavouring, decorations, or real edible flowers
- Easily portioned - your cake should be easily cut into a minimum of eight generous serves
- Presented properly - displayed on a disposable cake board or stand (we're unable to return these items)
- Clearly labelled - provide a complete ingredient list for display (ingredients only, quantities or recipes are not needed)

#### **THINK ABOUT TRANSPORT:**

- Choose sturdy cakes that travel well (avoid delicate mousses or towering designs)
- Buttercream and ganache frostings are more transport-friendly than whipped cream
- Consider the weather - will your cake survive the journey?

#### **FLORAL INSPIRATION:**

- Flavours: Rose water sponge, lavender honey cake, lemon elderflower... the options are all so delicious!
- Visuals: Pressed flower decorations, buttercream botanical designs
- Fresh flowers: Crown your cake with safe edible blooms

#### **SIZE MATTERS:**

- A standard 8-9 inch (20-23cm) round cake typically serves 8-12 people
- Sheet cakes easily serve 12+ portions
- Remember: generous slices make happy cake swappers!

#### **DOES MY CAKE HAVE TO BE HOMEMADE?**

No! We celebrate all cakes, whether you mixed the batter yourself or chose it from a display case – floral inspiration is the only must-have ingredient. We simply ask that you bring a cake that makes you proud, and that you want to share.

### How to Pick Your Cake

Choosing the right cake for Cake Date doesn't have to be stressful. Consider these tips to create something that's both stunning and swap-worthy.

#### **CONSIDER YOUR SKILL LEVEL:**

- New to decorating? Start with simple buttercream flowers or candied petals
- Experienced baker? Try advanced techniques like sugar flowers or layered floral flavours

# Food Safety Tips

## SAFE NON-TOXIC FLOWERS FOR CAKE DECORATING

When using real flowers, be careful to select flowers that are non-toxic/contact safe:

- Calendula
- Chrysanthemums
- Cornflowers
- Elderflowers
- Hibiscus
- Honeysuckle
- Lavender
- Nasturtiums
- Pansies
- Roses
- Snapdragons
- Stocks
- Violets

Always source flowers from reputable suppliers or grow your own pesticide-free. Never use flowers from roadsides!

## PROHIBITED FLOWERS

Never use: Azaleas, daffodils, delphiniums, foxgloves, lily of the valley, oleander, rhododendrons, sweet peas, wisteria, or any flower you cannot positively identify as edible.

When in doubt, don't use it! Stick to flowers you can confidently identify as safe and edible.

## FLOWER PREPARATION:

- Wash all edible flowers gently in cool water
- Pat dry with paper towels
- Use floral tape to wrap the stem (creating a barrier between the cake and the stem)



## TIPS FOR BAKING AT HOME:

Petals, when preparing your Cake Date masterpiece, please make sure you have:

- a layout and enough space for people to work without contaminating food (e.g. to keep raw and cooked foods separate and to keep waste away from food)
- a convenient hand wash basin with warm running water, soap and single-use towels
- a fridge that is big enough and powerful enough to keep food at 5°C or colder (and frozen food frozen hard)
- enough storage to protect food and packaging
- floors, walls and benches that can be easily cleaned
- a supply of drinking-quality water (water that is fit for human consumption) and good light and ventilation
- a system to safely store and dispose of waste
- It is recommended that you exclude young children, pets and people, including any who may be unwell (displaying symptoms of illness) from the food preparation area when you are preparing food for public consumption.

## GENERAL FOOD SAFETY

Remember to:

- Keep your cake refrigerated until departure
- Transport in a cool environment
- Prepare your cake as close to the event as possible for optimal freshness

## DISCLAIMER

By participating in this event, you are choosing to consume cake with the acknowledgement that not all cakes available were made in a commercial kitchen. Some ingredients may be missing from display cards – i.e. eat at your own risk.

Toowoomba Regional Council cannot guarantee that food at this event is allergen-free, as ingredients may vary.

***All allergens may be present. This includes, but is not limited to: Eggs, Wheat, Milk, Sesame, Peanuts, Soy, Lupin, Barley, Rye, Oats, Sulphites, Tree Nuts (all varieties).***