

SkillsUSA Maryland
Commercial Baking Competition
Baking Formulas
2020

Location: Stratford University
Date: April 18th

Recipes:
Puff Pastry Shapes
Cream Puffs and Eclairs
Chocolate Chip Cookies
Decorated Layered Cake

Puff Pastry Shapes

Each contestant is tasked with making 3 different filled shapes of puff pastry:

Windmills, Fruit Baskets, and Bear Claws

Contestants will be provided with 2 sheets of puff pastry each

Method:

1. Cut both of the sheets into 4x4 squares
2. Use the provided filling for the bear claws
3. Finish the windmills and fruit baskets
4. Brush with egg wash
5. Bake at 400 F until fully baked
6. Fill windmills and fruit baskets with provided filling
7. Display 2 of each shape

Pâte à Choux

Water	10oz
Milk	10oz
Sugar	.3oz
Salt	.3oz
Butter	10oz
Flour, All purpose	10oz
Eggs	20oz

Method:

1. Combine the water, milk, sugar, salt and butter in a sauce pot and bring to a boil
2. Add the flour and continue to cook until the mixture begins to stick to the bottom of the pot
3. Remove from the heat and place dough into mixer with paddle attachment
4. Mix until the dough is slightly cooled then slowly add the eggs in stages making sure to scrape between each addition. Add eggs and mix until the desired consistency is reached
5. Pipe mixture onto a line sheet pan
6. Eclairs should be 4 inches long, pipe at least 6
7. Cream puffs should be a 2-inch diameter ball, bake at least 6
8. Bake at 400 F for 20 minutes or until the cream puffs and eclairs are golden in color and dry.
9. Display 3 eclairs (1 unfilled) and 3 cream puffs (1 unfilled). Use the provided filling for each.

Chocolate Chip Cookie

Butter	10oz
Sugar, Brown	6.25oz
Sugar, Granulated	6.75oz
Eggs	4oz
Vanilla	.2oz
Flour	14oz
Salt	.3oz
Baking Soda	.2oz
Chocolate Chips	14oz

Method:

1. In a mixing bowl, cream butter and sugars until light in color
2. Gradually add eggs and vanilla in stages, scrape between each addition
3. Combine dry ingredients and add to the mixing bowl all at once, mix until just combined
4. Add chocolate chips until just combined, do not over mix
5. Scoop dough with 2 oz (#16 scoop) scoop. Place cookies onto a sheet pan and refrigerate for 30 minutes.
6. After chilling, bake cookies at 350 F for 10-13 minutes until done
7. Display 6 cookies

Cake Decorating

Below is the cake order you have received that is due out of the SkillsUSA bakery by 1:30 pm for a birthday. You will be provided with 2 cakes that you will need to slice and level into 4 layers total. Place one on the cake board, fill with $\frac{1}{4}$ to $\frac{1}{2}$ inch buttercream and center the next layer of cake on top. Repeat until cake is stacked. Cover the entire cake with an even thickness of icing. The following is your cake order as you would receive it in the bakery:

One 7" round yellow cake filled and iced with vanilla buttercream.

One spray of 3-5 roses with leaves and rose buds. Yellow roses with green leaves

Piped borders on both top and bottom of cake, choice of style, please use white, yellow or combination.

Please write "Happy Birthday Charlie" Decorator's choice of script or block letters in yellow

Comb may be used on the side of the cake

Guidelines for competitors:

Scale no more than 4# of icing

Prepare colors and bags

Place cake in the center of the cake circle

Ice all of the cake, you may comb the sides

Borders will be judged on level of difficulty and consistency

Roses are to be one spray of 3-5 roses with leaves. Rosebuds are optional and are not counted in the spray