

## 2024 FCCLA SD STATE BAKING & PASTRY

### Buttermilk Biscuits

400 degrees F

Yield: 9 - 3" biscuits

277 grams	Bread Flour
277 grams	Pastry Flour
6 grams	Salt
18 grams	Baking Powder
4 grams	Baking Soda
27 grams	Granulated Sugar
194 grams	Butter, cold
175 grams	Buttermilk

**USE THE BISCUIT MIXING METHOD**

### Chocolate Chip Cookies

350° F convection / 375° F convection

Yield: 1 dozen - 3" cookies

147 grams	Butter, room temperature
113 grams	Granulated Sugar
113 grams	Brown Sugar
2 grams	Salt
2	Eggs, room temperature
6 grams	Vanilla Extract
285 grams	AP Flour
4 grams	Baking Soda
179 grams	Semi Sweet Chocolate Baking Chips

**USE THE CREAMING METHOD**

## **Cream Puffs**

425° F convection for @ minutes - then reduce heat to 350° F for @ 15 minutes

Yields: 8 - 3" cream puffs

227 grams	Water
113 grams	Unsalted Butter
2 grams	Salt
150 grams	AP Flour
4	Eggs

**USE STANDARD PATE A CHOUX METHOD**

## **Chantilly Cream**

480 grams (2 cups)	Heavy cream
28 grams (2 Tbsp)	Granulated Sugar
1 tsp	Vanilla Extract

## **Decorated Cake**

**ALL ITEMS NOT SUPPLIED TO BE BROUGHT BY COMPETITOR (except those highlighted below)**

**3#-4#** Prepared white icing (can be homemade or purchased)

Gel or Paste icing colors (participants choice)

Pastry bags and couplers - any size/type

Grease-proof cake board

Pastry tips (participants choice)

**Cake Turntable**

Icing spatulas

Plastic spatulas

Rose Nail

**Serrated Knife**

Scissors

Bowls or containers for mixing colors

**8 or 9 inch round Styrofoam cake**

**Using no more than 4 lbs. of scaled icing, the participant will**

1. Must ice an 8 or 9 inch round Styrofoam cake (**Styrofoam cake will be supplied by the site coordinator**)
2. Cake must be smooth iced with buttercream (made or purchased)
3. The bottom border of the cake must be a scallop border
4. The top border of the cake must be a rosette border
5. Three (3) buttercream roses and leaves
6. Scripting - participants will be given a message to write at the time of competition, in cursive (script), on the cake (spelling counts)
7. Participants may choose their color palette. Pre-coloring of buttercream is acceptable with the understanding that colors should relate to the assigned scripting to be given on-site.
8. Do not comb sides or pattern sides of cake, other than piped border.