

State Leadership & Skills Conference 2024

Baking & Pastry Arts Menu / Recipes

Note: This may not be the order in which they prepare the menu.

Biscuits

Ingredients

- 360 grams all-purpose flour
- 1 teaspoon salt
- 1 tablespoon baking powder
- 1 tablespoon granulated sugar
- 85 grams butter, room temperature
- 225-250 grams milk

Instructions

- Preheat oven to 425 degrees Fahrenheit
- Prepare biscuits using the biscuit mixing method
- Roll dough to thickness of $\frac{3}{4}$ inch
- Cut into circles
- Bake at 425 degrees Fahrenheit

Cake Decorating

Each competitor is provided with two 8-inch cake rounds and three pounds of prepared white icing.

Ingredients

- 3 pounds buttercream icing
- 2 x 8 inch cake rounds

Instructions

- Fill the cake with white icing.
- Prepare colors and bags.

Pipe

- White shell border
- Three roses, yellow with green leaves
- Inscription: Congrats!
- Do not comb the sides

Chocolate Chip Cookies

Ingredients

- 280 grams flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 225 grams butter
- 150 grams packed brown sugar
- 150 grams granulated sugar
- 1 egg
- 1 teaspoon vanilla
- 320 grams chocolate chips

Instructions

- Preheat oven to 375 degrees Fahrenheit
- Mix flour, baking soda, salt and set aside
- Combine butter and sugar, cream lightly
- Add egg and vanilla
- Add flour mixture
- Add chocolate chips
- Drop cookies onto parchment-lined sheet pans for baking
- Bake at 375 degrees

Dutch Apple Pie

Pie Crust

Ingredients

- 120 grams all-purpose Flour
- ¼ teaspoon salt
- 110 grams butter, cold
- 15-30 grams cold water

Instructions

- Add flour and salt into a mixing bowl.
- Add butter, cut into flour until pea-size.
- Gradually add the water.
- Do not overwork the dough.
- Form into a ball. Wrap and chill.

Filling

Ingredients

- 900 grams apples, peeled, cored, sliced
- 150 grams granulated sugar
- 30 grams all-purpose flour
- 1 teaspoon cinnamon
- ¼ teaspoon nutmeg

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Dutch Apple Pie (continued)

Instructions

- Preheat oven to 425 degrees Fahrenheit
- Roll out the bottom crust.
- Combine the first six ingredients for filling.
- Place into the bottom crust.

Topping

Ingredients

- 120 grams all-purpose flour
- 90 grams brown sugar, packed
- 110 grams butter, cold

Instructions

- Combine flour and sugar.
- Cut butter in small pieces and incorporate until the mixture is crumbly.
- Place topping on top of filling and bake at 425 degrees F for 15 minutes, then reduce to 350 degrees for additional 30 minutes or until golden brown.