

MARCH 19 & 20, 2020

SkillsUSA Commercial Baking Contest

Contest Rules

Read all contest material before you begin. You have four hours in which to complete this contest (7:00 a.m. - 11:00 a.m.). This contest is intended for you to demonstrate the skills that have been taught in your culinary program. While you may have not prepared the specific recipes listed in the contest, you should have however, learned the techniques involved.

The four hour time limit is for preparation only. Final product judging will begin at 11:00. You will place your finished product in the designated area before 11:00 a.m. between 11:00 a.m. and 11:45 you are to clean up the kitchen. An EMCC staff member will supervise cleanup.

You will be evaluated on the standards listed in the national contest guidelines. You will be provided a set amount of ingredients to work with. You will not be able to replace ingredients in case of mistakes. If you have any questions, please direct them to a judge and not another competitor.

Good Luck and Have Fun!



READ MATERIALS COMPLETELY

MENU

Dutch Apple Pie

Dinner Rolls

Decorated Cake

Cream Puffs

Whoopie Pies

Cranberry Lemon Scones



Dutch Apple Pie

INGREDIENTS

Pie Crust

1 1/2 Cup All-purpose Flour

1/2 tsp. Salt

1/2 Cup Shortening

1 1/2 fl oz Cold Water

Yield 1- 9" Crust

1. Sift flour into mixing bowl.
2. Add shortening, cut into flour until the size of walnuts pieces.
3. Dissolve salt into water, and add the water into the flour.
4. Mix until liquid is absorbed.
5. Do not over work the dough.

Filling:

6 Cups Fresh wedges of apples

2 Tbsp. Corn Starch

1/2 Cup Granulated Sugar

1/4 tsp. Nutmeg

1/2 tsp. Cinnamon

1 Tbsp Fresh lemon juice

2 Tbsp. Butter

1. Roll out bottom crust.
2. Combine first six ingredients for filling. Place into bottom crust.
3. Dot the butter on top of the filling.

Dutch Streusel Topping:

1/2 Cup All-Purpose Flour

1/2 Cup Granulated Sugar

1/2 tsp Cinnamon

1/4 Cup Butter

1. Combine Flour, sugar and cinnamon.
2. Cut butter in small pieces and incorporate by hand until the mixture is crumbly.
3. Place topping on top of filling and bake at 400 for 35-40 minutes or until golden brown.

Dinner Rolls

INGREDIENTS

3 ½	Cups	All Purpose Flour
¼	oz	Dry Yeast
1 ¼	Cup	Milk
¼	Cup	Granulated Sugar
¼	Cup	Shortening
1	tsp.	Salt
1		Egg

Preparation Steps

1. In a bowl, combine 1 ½ cups of flour and yeast.
2. Heat milk and sugar, shortening and salt until 110 degrees.
3. Add to flour mixture and add egg.
4. Mix until smooth. Add remaining flour if Needed to make soft dough.
5. Make into a ball, place in greased bowl.
6. Let rise until double in bulk.
7. Punch down. Scale.
8. Shape into an assortment of shapes.
9. Proof, until double, egg wash.
10. Bake in a 375 degree oven until golden brown.

Display 6 assorted rolls

Cake Decorating

Each contestant is provided two 8” cake rounds and prepared white icing.

1. Scale no more than 2 lbs 8 oz of icing.
2. Prepare colors and bags
3. Ice and decorate cake with:
 - A border of your choosing
 - Spray of roses (3 to 5 flowers)
 - Script lettering with the message “Happy Birthday”
 - Combs may be used



Cream Puffs

8	fl oz	Water
4	oz	Butter
1/2	tsp	Salt
6	oz	All purpose Flour
10	fl oz	Whole eggs

- 1 Combine water, butter and salt, in heavy saucepan. Bring to a full rolling boil.
- 2 Remove the pan from the heat, add the flour all at once and stir quickly.
- 3 Return the pan to moderate heat and stir vigorously until the dough forms a ball, and pulls away from the sides of the pan.
- 4 Transfer the dough to the bowl of a mixer.
- 5 With the paddle attachment, mix at low speed until the dough has cooled slightly. It should be around 140 degrees
- 6 At medium speed, beat in the eggs a little at a time and wait until they are completely absorbed before adding more.
- 7 Using a # 20 scoop drop on parchment lined sheet pan.
- 8 You will have enough batter to make quite a few puffs.
- 9 Bake at 400 degrees until well browned and slightly crisp. Cool.
- 10 Pipe cooled pastry cream into the shell using a pastry bag and plain tip.
- 11 Dust with powdered sugar.

12 Display 6 cream puffs**Pastry Cream**

1/2	qt	Milk
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2	oz	Granulated Sugar
2	ea	Egg Yolks
1	ea	Whole egg
1 1/4	oz	Corn Starch
2	oz	Granulated Sugar
1	oz	Butter
1/4	oz	Vanilla

1. In a heavy saucepan, dissolve the first amount of sugar in the milk and bring just to a boil.
2. With a wire whip, beat the egg yolks and whole eggs in a stainless steel bowl.
3. Sift the starch and sugar into the eggs. Beat with the whip until perfectly smooth.
4. Temper the egg mixture with the hot milk mixture.
5. Return the mixture to the heat and bring to a boil, stirring constantly.
6. When the mixture comes to a boil and thickens, remove from the heat.
7. Stir in the butter. Mix until the butter is melted and blended in.
8. Pour out into a clean, sanitized hotel pan or other shallow pan. Cool and chill.

Cranberry Lemon Scones

2	Cups	All-purpose flour
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1/4	Cup	Granulated sugar
1/2	Tsp	Salt
2	Tsp	Baking powder
6	Tbsp	Chilled Butter
1/2	Cup	Dried Cranberries
2	Tsp	Lemon Zest
2/3	Cup	Buttermilk
1	Tsp	Whole Milk
1	Tsp	Granulated Sugar

Preparation Steps

1. Combine flour, ¼ cup granulated sugar, baking powder and salt.
2. Cut in the butter until crumbly.
3. Stir in the dried cranberries and lemon zest.
4. Add the buttermilk and stir with a fork until the mixture holds together.
5. Gather the dough into a ball and gently knead a few times on a floured surface.
6. Pat out dough into an 8 inch circle and cut into 8 equal wedges.
7. Place 2 inches apart on a parchment lined sheet pan.
8. Brush with milk and sprinkle with granulated sugar.
9. Bake @ 400 degrees until lightly golden brown.

10. Display 6 scones

1	Cup	Granulated Sugar
1/2	Cup	Cocoa
3/4	tsp	Baking soda
1/4	oz	Salt
1	cup	Milk
3	fl oz	Vegetable Oil
1	Egg	
1	tsp	Vanilla
18	oz	Whoopie pie filling

1. Preheat oven to 350 degrees
2. Place all ingredients in mixing bowl EXCEPT WHOOPIE FILLING.
3. Mix until thoroughly blended.
4. Using a #30 scoop, place on parchment lined sheet pan.
5. Bake until cookie springs back like a cake.
6. Cool the cookies
7. Place a scoop of whoopie pie filling using a # 20 scoop on the flat side of half of the cookies.
8. Place the second cookie on top of the filling, rounded side up.
- 9. Display 6 whoopie pies**

Whoopie Pies

2 ¼ Cup All-purpose flour