

SkillsUSA WA Baking & Pastry Arts State Contest 2023

Production:

Yeast Dough: Produce rolls in 3 shapes & 1 loaf. Present loaf and 3 rolls of each shape.

Biscuits: Produce 12 round biscuits, present 8 best.

Cookies: Produce 3" round cookies & present 8 best

Pie: Produce a 1-crust pie with a crumb topping

Decorated Cake: Decorate an 8" cake with 3 layers and 2 layers of red jam filling, utilizing 2 icing colors (yellow & green), with 3-5 roses, a border, and "Congrats Karmen" written on the top.

- A 1-page resume will be required of each applicant. Turned in during orientation. Late resumes not accepted.
- You must prepare a typed production schedule which must be posted on your station.
- See the technical standards for attire requirements.

Failure to do the above will result in a loss of points.

Additional deductions:

- Poor/no clean-up and reset of station and/or overall contest area
10-50 points deduction

See the technical standards for a supply list. ONLY equipment on the approved equipment list will be allowed. No outside food items will be allowed.

You will have 4 hours to complete your projects. Products can be presented when they are complete.

Sweet Yeast Dough

236 g. warm water
76 g. sugar
1 tsp salt
2 tbsp dry milk
1 tbsp yeast
76 g. butter, softened
1 egg
510 g. flour

Filling:

50 g. Sugar
1 ½ tsp. Cinnamon
2 tsp. Flour
1 egg, beaten with 1 tbsp water.

Preparation:

1. Mix sugar, sugar, salt and yeast into the warm water, let rest.
2. Add remaining ingredients and mix well. Knead until proper development.
3. Fermentation about 30 minutes, or until properly risen.
4. Make filling: Stir together sugar, cinnamon, and flour.
5. Make loaf: Scale 16 oz dough. Pat into rectangle. Brush with egg/water mixture, sprinkle evenly with filling. Roll dough and transfer to greased bread pan.
6. Make rolls: Scale remaining dough into 2 ounce rolls, using three variations.
7. Proof for 25 to 30 minutes, or until properly risen.
8. Bake at 350 degrees until golden brown.
9. Present Loaf and 4 rolls of each shape.

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:

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

Source: King Arthur Test Kitchen

Chocolate Chip Cookies

Ingredients:

- 280 grams flour
- 1 teaspoon baking soda
- ½ teaspoon salt
- 225 grams butter
- 150 grams packed brown sugar
- 1 egg
- 1 teaspoon vanilla
- 320 grams chocolate chips

Instructions:

1. Preheat oven to 350 degrees F.
2. Mix flour, baking soda, salt, and set aside
3. Combine butter and sugar, cream lightly
4. Add egg and vanilla
5. Add flour mixture
6. Add chocolate chips
7. Drop cookies onto parchment-lined sheet pans for baking

Source: Betty Crocker Kitchens

Dutch Apple Pie

Source: King Arthur Test Kitchen

Pie Crust:

- 120 grams all-purpose flour
 - ¼ teaspoon salt
 - 110 grams butter, cold
 - 15-30 grams cold water
1. Add flour and salt into mixing bowl
 2. Add butter, cut into flour until pea-size
 3. Gradually add the water
 4. Do not overwork the dough
 5. Form into ball. Wrap and chill

Filling:

- 900 grams apples, peeled, cored, large dice
 - 150 grams granulated sugar
 - 30 grams all-purpose flour
 - 1 teaspoon cinnamon
 - ¼ teaspoon nutmeg
1. Preheat oven to 425 degrees F
 2. Roll out bottom crust
 3. Combine first six ingredients for filling
 4. Place into bottom crust

Topping:

- 120 grams all-purpose flour
 - 90 grams brown sugar, packed
 - 110 grams butter, cold
1. Combine flour and sugar
 2. Cut butter into small pieces and incorporate until mixture is crumbly.
 3. Place topping on top of filling and bake at 425 degrees F for 15 minutes, then reduce to 350 degrees F for an additional 30 minutes or until golden brown.

Cake Decorating

Each competitor will be provided with the following items for icing and decorating:

- 1, 8" Round Cake
- 2, 8" Cake Rounds
- 2 ½ lbs. Commercial Buttercream Icing
- Red Jam filling
- Yellow and Green Food Coloring

Special Instructions:

- Prepare colors and bags (bags can be pre-prepared with tips) Competitors must use their own decorating bags and tips.
- Ice and decorate 8" layer cake with total of 3 layers and 2 layers of red jam filling.
- Include a piped white shell border
- Spray of 3 to 5 yellow roses, with green leaves
- Inscription "Congrats Karmen"
- Cake levelers cannot be used