

Utah FCCLA Baking & Pastry State 2024

Quick Bread

Menu Item – Orange Cherry Muffin	Portion – 12 6 will be presented
Amount	Ingredient
½ cup	Granulated sugar
1	Zest of orange
1/3 cup	AP flour
4 Tbsp	Butter cut into small pieces
1 ½ cup	Dried cranberries
1 cup	Water, boiling
2 cups (275 grams)	AP flour
2 tsp	Baking powder
½ tsp	Salt
1 cup (215 grams)	Granulated sugar
1	Zest of orange
½ cup	Vegetable oil
½ cup	Milk
2	Large Eggs
¼ cup	Orange juice, fresh squeezed
2 tsp	Vanilla
1 ½ Tbsp	Flour
1 Tbsp	granulated sugar
Procedure	
<p>Preheat oven to 375 degrees.</p> <ol style="list-style-type: none"> 1. Make the streusel: in a small bowl, combine the sugar and orange zest, add the flour and mix well. Work the butter in using a pastry blender or finger tips to evenly distribute and the mixture is crumbly. Set aside. 2. Pour boiling water over cranberries set aside to plump. 3. Prepare muffin pans with paper liners 4. Stir/sift together flour, baking powder, and salt 5. In a separate bowl, combine, sugar and orange zest. 6. Whisk in oil, milk, eggs, orange juice and vanilla. 7. Combine wet and dry mixtures, just until no dry flour remains. 8. Drian cranberries and pat dry. 9. Combine 1 Tbsp flour and 1 ½ Tbsp sugar, and toss with plumped cranberries. 10. Fold cranberries into batter. Divide batter among 12 muffin cups. Divide streusel over tops of 12 muffins. 11. Bake for 25 minutes or until done. 	

Choux Pastry

Menu Item – Eclair with Chantilly Cream and Chocolate Glaze	Portion – 6-8 4” eclairs 6 will be presented
Amount	Ingredient
365 grams	Water
155 grams	Butter, cut into pieces
2 grams	Salt
4 grams	Sugar
232 grams	AP Flour
365 grams	eggs
1 cup	Heavy cream
2 Tbsp	Granulated sugar
½ tsp	Vanilla
112 grams	Water
85 grams	Corn syrup
285 grams	Semi-sweet chocolate, chips or chopped pieces
Procedure	
<p>Heat oven to 400 degrees.</p> <p>For éclair shells</p> <ol style="list-style-type: none"> 1. Combine water, butter, sugar and salt in a pan over medium heat; bring to a boil, stirring occasionally. 1. At a full boil, remove the pan from the heat; add the flour all at once. Stir vigorously removing any lumps of flour and a smooth consistency. 2. Return to the heat and cook, stirring constantly, until the paste forms a ball and a skin forms on the bottom of the pot. 3. Transfer the paste to a bowl. Using an electric mixer; beat on low speed to cool the paste slightly. 4. Add eggs gradually making sure to scrape down the bowl often. 5. Pipe using a tip with a 1/2-inch opening into 4-inch lengths on parchment-lined baking sheet 6. Bake in a 400 degree oven until dark golden brown. <p>For Chantilly cream</p> <ol style="list-style-type: none"> 1. Whip ingredients to form desired consistency of whipped cream. Chill until ready to use. <p>For glaze</p> <ol style="list-style-type: none"> 1. Bring water and corn syrup to a boil 2. Pour over chopped chocolate. Let sit for a minute. Whisk until smooth being careful not to incorporate too much air. Strain if necessary. <p>Finishing: Pierce the end or bottom of each cooled éclair. Fill the éclairs with Chantilly cream. Glaze the tops with piped chocolate glaze.</p>	

Cookie

Menu Item – Rocky Road Cookies	Portion – 12 4” cookies
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6 will be presented	
Amount	Ingredient
1 ½ cup (200 grams)	AP flour
¼ cup (28 grams)	Unsweetened cocoa powder
½ tsp	Baking soda
½ tsp	Salt
½ cup (113 grams)	Butter, softened
½ cup (100 grams)	Granulated sugar
½ cup (90 grams)	Brown sugar
1	Large egg
1 tsp	Vanilla
½ cup	Sliced almonds, rough chopped
½ cup	Semi sweet chocolate chips
1 cup	Mini marshmallows
Procedure	
<p>Heat oven to 350 degrees F</p> <ol style="list-style-type: none"> 1. Prepare a baking sheet with parchment paper. 2. Combine flour, cocoa powder, baking soda, and salt 3. In a separate bowl, cream butter, granulated and brown sugar. Add egg and vanilla. 4. Add the flour mixture and mix to combine. Fold in chocolate chips, almonds and marshmallows. 5. Portion dough into 12 balls and place evenly on the prepared baking sheet. 6. Bake for 10-13 minutes or until done. 	

Cake Decorating

Writing:

- Students will color frosting and pipe a name on each tray or section of tray
 - Eclairs - in cursive,
 - MUFFINS or Muffins - in cursive or block
 - COOKIES - in block.

Decorating/Boarders:

- Stars will be piped on the tray to enhance the visual appeal of the presentation.

Principles & Techniques:

- Each word should be a different color, but should complement one another.
- Color and number of stars enhances the presentation.
- The arrangement of the required items on the tray/s, label and decorations.

Frosting for labeling and decorating the presentation tray/s will be provided.

Students will bring the piping bags and tips, and coloring, as well as the bowls, toothpicks and spoons that may be needed to color the frosting.