

Utah FCCLA Baking & Pastry STAR Event Region 23-24

Quick Bread

Menu Item – Oatmeal Chocolate Chip Bread	Portion – 1 loaf
Amount	Ingredient
1 1/3 cup (189g)	All purpose flour
2/3 cup (67g)	Quick oats
1/3 cup (71g)	Granulated sugar
1/3 cup (71g)	Light brown sugar
1 1/2 teaspoon	Baking powder
3/4 teaspoon	Baking soda
1/2 teaspoon	Salt
1 cup (8 fluid ounces)	Buttermilk
1 large	Egg
3 Tablespoons (42g)	Butter, melted
1 teaspoon	Vanilla extract
1/4 teaspoon	Almond extract
1/3 cup (60g)	Mini chocolate chips
Procedure	
<ol style="list-style-type: none"> 1- Preheat oven to 350 degrees 2- In a large bowl whisk together the flour, oats, brown and granulated sugars, baking powder and soda, and salt. 3- In a small bowl whisk together the buttermilk, egg, butter, vanilla and almond extract. 4- Stir the wet ingredients into the dry ingredients just until evenly moistened; the batter will be lumpy. 5- Fold in the chocolate chips. 6- Pour the batter into a greased and floured 9x5-inch loaf pan. 7- Bake for 40-45 minutes until a toothpick comes out clean. 	

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Choux Pastry

Menu Item – Gougères	Portion – 10
Amount	Ingredient
½ c (174g)	Water
3 Tablespoons (42g)	Unsalted Butter
¼ teaspoon (1g)	Kosher salt
2.25 oz. (64g)	All purpose flour
2 large (about 105g)	Eggs
2 oz (58g)n plus ½ oz (12g) more for finishing	Finley grated Gruyère (or other Swiss type cheese) finely grated
Pinch each	Nutmeg and Black Pepper
1 each	Egg wash made with 1 egg and 1 Tablespoon water
Procedure	
<ol style="list-style-type: none"> 1- Preheat oven to 400 degrees Fahrenheit. 2- In a small/medium sauce pan combine water, butter and salt. Bring to a strong boil, butter should be melted. 3- Add flour all at once and stir vigorously until no lumps remain. 4- Cook stirring constantly until dough has developed a film on the pan and the dough has pulled together to a cohesive mass (temperature should be about 175 degree F.). 5- Remove to a medium/large bowl and stir to cool about 40 degrees, (temperature should be about 135 degree F. or a little cooler). Add eggs one at a time, stirring to fully incorporate eggs and you have a smooth paste. 6- Mix in cheese, nutmeg, and pepper until well combined. 7- Transfer to a pastry bag with a half inch tip and pipe onto a parchment lined baking sheet. You should get about 10, 1 ½ mounds. 8- Brush with egg wash and sprinkle with a little bit of cheese. 9- Bake for about 25 minutes to deep golden brown and fully set. 	

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Cookie

Menu Item – Snickerdoodle	Portion – about 1 dozen
Amount	Ingredient
1 3/8 cup (179g)	All purpose flour
1 teaspoon	cream of tartar
1/2 teaspoon	Baking soda
1/4 teaspoon	Salt
6 Tablespoon	Unsalted butter, room temperature
3/4 cup (155g), plus 2 Tablespoons	Granulated Sugar
1 large	Egg
3/4 teaspoon	Vanilla extract
1 1/2 teaspoons	Cinnamon
Procedure	
<ol style="list-style-type: none"> 1- Preheat oven to 400 degrees Fahrenheit. 2- Combine the flour, cream of tartar, baking soda, and salt in a medium bowl, set aside. 3- Cream the butter and sugar (except 2 tablespoons that will be used for rolling). 4- Add egg and vanilla until well combined. 5- Combine the sugar and cinnamon for rolling in another small bowl. 6- Scoop ball of cookie dough (recommended size 30/1 oz./2 Tbsp) 7- Roll each ball in cinnamon sugar mixture, then set on a prepared cookie sheet about 2 inches apart. 8- Bake for 8-10 minutes. Leave on baking sheet for 2-3 minutes, then move to a cooking rack. 	