

## Utah FCCLA Baking & Pastry Region

Menu Item – Vanilla Cake	Portion – 1 6 inch cake
Amount	Ingredient
207 g	Cake flour
$\frac{3}{4}$ tsp	Baking powder
$\frac{1}{4}$ tsp	Baking soda
$\frac{1}{4}$ tsp	Salt
115 g (1/2 cup)	Unsalted butter, softened to room temp.
200 g	Granulated sugar
3 lrg	Egg whites
2 tsp	Vanilla extract or paste (good quality)
120 g	Sour cream
120 ml	Whole milk

Procedure
<ol style="list-style-type: none"> <li>1. Preheat oven to 350 degrees, place rack in center.</li> <li>2. Grease 3 6x2 inch cake pans, line with parchment paper rounds, and grease the parchment paper.</li> <li>3. Wisk together flour, baking powder, baking soda, and salt.</li> <li>4. Using a handheld or stand mixer fitted with paddle attachment, beat te butter on high speed until smooth and creamy, about 1 minute. Add the sugar and beat on high speed for 2 minutes until the well creamed. Scrape down bowl, add the egg white and vanilla, beat until combined, then beat in sour cream. Scrape down bowl and with mixer on low speed, add the dry ingredients until just incorporated. With the mixer on low, slowly pour in the milk until combined. Do not over mix. Scrape down bowl and ensure there are no lumps at the bottom of the bowl.</li> <li>5. Divide and pour batter evenly into prepared cake pans. Bake for about 18-21 minutes or until the cakes are baked through. Allow cakes to cool in pans for a few minutes, then remove from pans and cool completely before assembly.</li> </ol>

Cake should be cooled, leveled and assembled with curd between layers.  
 Cake side must be smooth iced with buttercream – no combed or patterned sides.  
 The bottom border of the cake must be a shell border.  
 The top border of the cake must be a rosette border.  
 One (1) buttercream rose  
 Scripting – participants will write the word ASPIRE, in cursive on the cake  
 Participants may color their frosting in their chosen color palette if desired.

<b>Menu Item – Raspberry Curd</b>		<b>Portion – 1 cup</b>
Amount	Ingredient	
6 ounces	Frozen raspberries, completely thawed	
¼ cup	Butter	
6 Tablespoons	Granulated sugar	
1 Tablespoon	Fresh lemon juice	
Pinch	Salt	
3 large	Egg yolks	

<b>Procedure</b>	
<ol style="list-style-type: none"> <li>1. In a small, heavy bottomed sauce pan, melt the butter over medium heat.</li> <li>2. Add the berries with any juices, sugar, lemon juice and salt.</li> <li>3. Cook, stirring frequently while mashing the berries, until boiling.</li> <li>4. Temper the egg yolks, then add to the raspberry mixture. Cook stirring constantly until thickened, like pudding.</li> <li>5. Strain through a fine-mesh sieve, into a clean bowl. Mash the mixture to get as much curd as possible through the sieve. Discard seed and other solids.</li> <li>6. Place prepared curd over an ice bath and stir to cool. If saving for later use, place plastic wrap directly on curd to prevent a skin on top.</li> </ol>	

<b>Menu Item – Buttercream</b>		<b>Portion – 3 cups</b>
Amount	Ingredient	
¾ cup	Unsalted butter, room temp	
¾ cup	Shortening	
6 cups	Confectioners' sugar	
½ teaspoon	salt	
2 teaspoons	Vanilla extra or paste (good quality)	
½ teaspoon	Almond extract	
3-4 Tablespoons	Whole milk	

<b>Procedure</b>	
<ol style="list-style-type: none"> <li>1. Combine butter and shortening and beat until smooth.</li> <li>2. Add half of the sugar and mix until smooth.</li> </ol>	

3. Add salt, vanilla and almond extracts, mix to combine.
4. Add remaining sugar and milk to desired consistency and beat to combine.