

Utah FCCLA Baking & Pastry State Competition 2026

Quick Bread

Menu Item – Chocolate Scone	Portion – 8
Amount	Ingredient
250 g	AP Flour
20 g	Cocoa powder
4 tsp	Baking powder
$\frac{3}{4}$ tsp	Fine salt
65 g	Granulated sugar
175 g	Cream
1	Egg
1 tsp	Vanilla extract
$\frac{1}{4}$ tsp	Almond extract
113 g	Unsalted cold butter
25 g	Shortening
50 g	Mini semisweet chocolate chips
100 g	Powdered sugar
10 g	Cocoa powder
$\frac{1}{2}$ tsp	Vanilla extract
$\frac{1}{8}$ tsp	Almond extract
70 g	Cream
Procedure	
<ol style="list-style-type: none"> 1. Preheat oven to 400 degree F. Prepare a parchment lined baking sheet. 2. Sift together flour, cocoa powder, baking powder, salt, and sugar. Separately combine cream, egg, vanilla and almond flavoring. 3. Cut butter and shortening into the flour mixture. Stir in chocolate chips. 4. Add cream mixture and combine just to moisten. 5. Turn dough out onto bench/counter, press together and flatten to a 1 inch thick, and 8 inch diameter circle. Divide dough into 8 wedges. 6. Bake approx. 15 minutes or until done. 7. Whisk together the powdered sugar, cocoa powder, vanilla, and almond flavor, and cream (add more liquid as needed for consistency). 8. Drizzle, pipe or spread glaze over baked scones. 	

Choux Pastry

Menu Item – Cream Puff with Lemon Craquelin & Chantilly Cream		Portion – 12 Puffs
Amount	Ingredient	
40 grams	Unsalted butter, soften at room temp	
50 grams	Brown sugar	
40 grams	AP flour	
About 1 tsp	Lemon zest, minced	
Pinch	Fine salt	
125 grams	Water	
60 grams	Unsalted butter, cut into pieces	
1 tsp	Sugar	
¼ tsp	Salt	
75 grams	AP flour	
100 to 125 grams	Egg, slightly beaten	
350 g	Heavy whipping cream	
50 g	Powdered sugar	
Up to 50 g	Fresh lemon juice	
About 1 tsp	Lemon zest	
Procedure		
<p>Zest 1 lemon and use half for craquelin and the other half in chantilly cream.</p> <p>Craquelin</p> <ol style="list-style-type: none"> 1. Combine the softened butter, brown sugar, flour, lemon zest and salt until it forms a smooth dough consistency and can be formed into a ball. 2. Place the dough between parchment paper and roll to a thickness of about 2mm. 3. Chill while making the choux. 4. When choux is ready, cut craquelin into 12 circles about 6 cm each. <p>Choux</p> <ol style="list-style-type: none"> 1. Heat oven to 400 degrees F and prepare a parchment lined baking sheet. 2. In a small sauce pan combine water, butter, sugar, salt, bring to a boil. 3. Add flour and stir vigorously to a smooth consistency. Over low heat cook, stirring constantly, until the dough forms a ball, and a thin skin. 4. Transfer the dough to a bowl and beat on low speed to cool slightly. 5. Add egg gradually, making sure to scrape bowl and get the dough to a smooth, proper consistency. 		

6. Pipe choux into a parchment lined baking sheet. Brush with egg and place craqueline on top.
7. Bake in a 400 degree oven about 20 minutes, until puffed, set and golden.

Chantilly Cream

1. Whip cream with powdered sugar, lemon juice and zest, to stiff peak.

Fill cooled puff with Chantilly cream.

Cookie

Menu Item – Soft Drop Sugar Cookie	Portion – 12 cookies
Amount	Ingredient
150 g	AP flour
1 Tbsp	Corn starch
½ tsp	Baking powder
½ tsp	Fine salt
113 g (1/2 cup)	Unsalted butter, softened
26 g (2 Tbsp)	Canola oil
100 g	Granulated sugar
24 g	Powdered sugar
30 g	Egg
1 tsp	Vanilla extract
Procedure	
<ol style="list-style-type: none"> 1. Preheat oven to 350 degrees F, prepare parchment lined baking sheet/s. 2. Combine flour, corn starch, baking powder, salt 3. Cream butter, oil, sugars, egg and vanilla 4. Add flour mixture to creamed mixture. 5. Scoop using about a size 30 portion scoop, place on a parchment lined baking sheet/s 6. Chill and/or flatten as needed. 7. Bake until done, about 12 minutes. 	

Cake Decorating

Participants will color frosting to be spread and pipe for decorating the sugar cookies, and if desired the parchment lined baking sheet that all the baked products will be presented on.

Writing: The words/letters/symbol I ♥ FCCLA need to be piped onto the baked sugar cookies. The number of cookies used will be determined by participant.

Decorating/Boards:

- Stars or flowers will be piped on the cookies and if desired parchment lined tray to enhance the visual appeal of the presentation.

Principles & Techniques:

- Should use at least 2 colors, they should complement one another.
- Color and number of stars/flowers enhances the presentation.
- The arrangement of the required items on the tray/s, label and decorations.

Students will bring the piping bags, tips, **and frosting** (of choice), as well as the bowls, toothpicks and spoons that may be needed to color and bag the frosting. Frosting should be white and divided and colored at the competition.