

Baking and Pastry Equipment List and Recipes

- All participants must bring their own equipment that will be appropriate for basic baking production. This includes **a stand mixer. No equipment will be provided except a basic FACS kitchen at the host site.** Equipment may include but is not limited to:

Chef Knife	Spatula	Measuring Tools	Biscuit Cutter	Piping Bags
Paring Knife	Sheet pans	Towels	Portion scoops	Piping tips
Cutting Board	Whisk	Thermometer	Bench scraper	Scale
Stainless Bowls	Parchment Paper			
Stand Mixer	Sanitation Items (Bucket)			

- Participants are expected to produce the following items in the time allotted.

Quick Bread: Nine (9) – 3” diameter biscuits

Cookies: Two (2) Dozen uniform size drop cookies

Choux Pastry: Six (6)- large (2 1/2” – 3”) filled cream puffs

Yeast Bread: Two (2) – small (12”) rounds

- Participants will follow the STAR Events Baking and Pastry Specifications and Rubric.

1. Buttermilk Biscuits

400° still // 375° convection

277g	Bread flour
277g	Pastry flour
6g	Salt
18g	Baking powder
4g	Baking soda
27g	Sugar
194g	Butter, cold
375g	Buttermilk

2. Chocolate Chip Cookies

375° still // 325° convection

147g	Butter, room temp
113g	Sugar
113g	Brown Sugar
2g	Salt
91g	Eggs, room temp
6g	Vanilla
285g	Pastry flour
4g	Baking soda
357g	Choc. Chips

3. Choux Pastry

425° – 15 min (still) // 350° – 15–20 min (convection)

1 cup	Water
1/2 cup	Butter
1 cup	Flour
4	Eggs

Chantilly Cream

2 cup	heavy cream
2 Tbsp	granulated sugar
1 tsp	Vanilla extract

Focaccia Rounds

400° still // 375° convection

2 Tbsp	Active Dry Yeast
4 oz	Water, warm
28 oz	Bread flour
12 oz	Water, cool
2 tsp	Salt
4 Tbsp	Olive oil
2 Tbsp	Honey

1. Stir the yeast into the warm water to dissolve. Add the flour.
2. Stir the remaining ingredients into the flour mixture. Knead with a dough hook until smooth and elastic, approximately 5 minutes.
3. Place the dough in a lightly greased bowl and cover. Allow the dough to ferment in a warm place for 30 minutes. Punch down the dough and divide into portions.
4. On a lightly floured surface, roll the dough into very thin rounds and top as desired. Bake at 400°F until crisp and golden brown, approximately 8-12 minutes each.