

FCCLA® FLORIDA



Thank you to our sponsor,
Florida Dairy Council,
for their contribution and support for the FCCLA
Baking and Pastry event.

2025 District Baking & Pastry Menu Items

Quick Bread: Blueberry Scones

Pate a Choux: Cream Puffs with Chantilly Cream

Cookie: Ginger Cookies

Decorated Cake

Blueberry Scones Yields 8 wedges	
Amount	Ingredients
2 cups	All-purpose flour
½ cup	Sugar
2 ½ tsp	Baking powder
1 teaspoon	Cinnamon
½ teaspoon	Salt
½ cup + 2 tablespoons	Heavy cream
1 each	Egg
½ cup	Unsalted butter
1 ½ teaspoon	Vanilla extract
1 cup	Fresh blueberries
Procedure: 1. Preheat oven to 400° F. Line a large baking sheet with parchment paper or silicone mat. 2. Wash blueberries and set aside. 3. Combine the flour, sugar, cinnamon, baking powder, and salt. 4. Cut the butter into the flour mixture until it resembles pea-sized crumbs. 5. Whisk together the ½ cup heavy cream, egg, and vanilla in a small bowl. Combine with the flour mixture and blueberries just until the dough comes together. 6. Shape the dough into an 8-inch round disk. Cut the dough into 8 equal wedges. Place the scones on the prepared baking sheet. Brush the tops with remaining heavy cream. 7. Bake for 20-25 minutes or until golden brown. Transfer the scones to a wire rack to cool slightly and top with vanilla icing.	

Vanilla Icing	
Amount	Ingredients
1 cup	Powdered sugar
2-3 tablespoons	Heavy cream
½ teaspoon	Vanilla extract
Procedure: 1. Combine the powdered sugar, 2 tablespoons of heavy cream, and vanilla in a small bowl. Adjust the heavy cream based on desired consistency. 2. Cover and set aside for scones.	

Pate Choux (Cream Puff with Chantilly Cream)
Yields 6-8 uniform cream puffs (6 will be evaluated)

Amount	Ingredient
¼ cup	Water
¼ cup	Unsalted butter
¼ teaspoon	Salt
½ teaspoon	Sugar
½ cup	Flour
2 each	Large eggs
Chantilly Cream	
1 cup	Heavy cream
2 tablespoons	Sugar
½ teaspoon	Vanilla

Procedure:

1. Prepare sheet pan with parchment paper. Preheat the oven to 400° F.
2. In a medium saucepan, combine the water, butter, sugar, and salt. Bring to boil. Reduce the heat to moderate. Add the flour all at once and stir vigorously with a spoon until a tight dough forms and pulls away from the side of the pan for 2 minutes. Remove the pan from the heat.
3. In a bowl, beat eggs and add to the dough in 2-3 additions (as needed), stirring vigorously between additions until the eggs are completely incorporated and the pastry is smooth.
4. Transfer the choux to a piping bag fitted with a ½ inch plain round tip. Pipe mounds on the baking sheet, leaving space between them. Bake for 25-30 minutes or until browned and puffed.
5. Whip Chantilly ingredients to form desired consistency of whipped cream. When puffs are cool, cut the top half off the puff, fill the bottom half with cream, and replace the top.

Ginger Cookies
Yields 2 dozen cookies

Amount	Ingredient
½ cup	Unsalted butter, room temperature
¾ cup packed	Dark brown sugar
½ cup	Molasses
1 each	Large egg
2 cups + 3 tablespoons	Flour
1 teaspoon	Baking soda
1 teaspoon	Cinnamon
1 teaspoon	Ground ginger
¼ teaspoon	Ground cloves
½ cup	Crystallized ginger, chopped
As needed	Demerara sugar, for sprinkling tops

Procedure:

1. Preheat oven to 350° F.
2. In a large mixing bowl, cream the butter, brown sugar, molasses until well blended, by hand or with a paddle in the stand mixer at medium speed. Add egg and mix until mixture is light and airy.
3. In a separate bowl, combine the flour, baking soda, cinnamon, ground ginger, and cloves; stir until combined. Add dry ingredients and crystallized ginger to the creamed mixture and mix completely by hand or at low speed.
4. Portion dough using a 5oz portion scoop or shape into balls, about 1 ½ tablespoon dough per ball. Place onto a sheet tray lined with parchment paper, leaving space for the cookies to spread. Press each cookie down to a thick disk and top each one generously with demerara sugar.
5. Bake for 12-14 minutes. Overbaking will make the cookies too firm. You want them to be fairly soft.

Decorated Cake

(1) 9-inch Styrofoam cake round

Prepared white icing (you must bring your own, homemade or store bought)

Specific Equipment for Cake Decorating:

Gel or paste icing colors (participant's choice)

Pastry bags and couplers, any size/type Grease-proof cake board

Pastry tips of participants' choice

Cake turntable

Assorted spatulas, as needed

Rose nail

Scissors

Bowls or containers for mixing colors

Cake Decorating Parameters:

1. 9-inch cake round – no splitting; rubric points will be automatically added.
2. Cake side must be smooth iced with buttercream – no combed or patterned sides.
3. The bottom border of the cake must be a shell border.
4. The top border of the cake must be a rosette border.
5. Three (3) buttercream roses and leaves.
6. Scripting – participants will be given a message to write at the time of the competition, in cursive (script), on the cake (spelling counts).
7. Participants may choose their color palette with the understanding that colors should coordinate with the on-site announced scripting requirements.

Equipment List for Baking and Pastry

Mixer with Paddle/Whisk Attachment	Gel or Paste Icing Colors
Assorted Mixing Bowls	Grease-Proof Cake Board
Rubber Spatulas	Icing
Spoons	Pastry Tips
Half Sheet Pans	Pastry Couplers
Full Sheet Pans	Rose Nail
Measuring Cups (Liquid)	Scale
Measuring Cups (Dry)	Knife Kit (with at least Paring/Chef)
Parchment Paper	Timer
Portion Scoops	Other Cake Decorating Equipment as Needed
Hot Pads/Potholders	Assorted Deli Prep Containers
Side Towels	Green and Red buckets
Measuring Spoons	Sanitation tablets or solution (if not provided)
Pastry Bags (disposable)	

General Information

All necessary large equipment will be provided. Only items on the list may be brought to the event. Some items may be available onsite, but competitors are still permitted to bring their own.

No additional electrical tools are allowed to be brought to the competition. Take care when packaging or packing equipment for shipment. If breakage occurs, the participant is responsible for any replacement.

Please email competitiveevents@flfccla.org with any questions.