

FCCLA® FLORIDA



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

2026-2027 District and SLC Baking & Pastry Menu Items

Quick Bread: Crumb Cake Muffins

Pate a Choux: Cream Puffs with Chantilly Cream

Cookie: Soft & Chewy Oatmeal Raisin Cookies

Decorated Cake

Crumb Cake Muffins Yields 7 muffins	
Amount	Ingredients
Crumb Topping	
75g	Brown sugar
1 teaspoon	Cinnamon
56 g	Unsalted melted butter
94g	All-purpose flour
Muffins	
209 g	All-purpose flour
½ teaspoon	Baking powder
¼ teaspoon	Baking soda
¼ teaspoon	Cinnamon
½ teaspoon	Salt
107 g	Unsalted butter at room temperature
75 g	Granulated sugar
1	Egg
90g	Full fat sour cream
½ teaspoon	Vanilla extract
1 tablespoon	Milk
Procedure: 1. Preheat oven to 350° F. (325 for convection) Line a muffin pan with 7 liners. 2. Make the crumb topping: Mix the brown sugar, cinnamon, and melted butter together in a small bowl until combined. Add the flour and use a fork to gently mix until crumbs form. 3. Make the muffins: Combine the flour, cinnamon, baking, powder, baking soda, and salt. 4. In a stand mixer with paddle attachment, beat the butter and sugar together on high speed until smooth and creamy, about 3 minutes. Add the egg and beat on medium speed until incorporated. Add the sour cream and vanilla, and beat until combined. 5. With the mixer running on low speed, add the dry ingredients, followed by the milk. 6. Using a portion scoop, add batter into each muffin cup. Spoon crumb topping on each, gently pressing it down so it adheres to the batter. 7. Bake for 22-24 minutes.	

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.

Oatmeal Cookies
Yields 16-18 cookies

Amount	Ingredient
94 g	All-purpose flour
½ teaspoon	Cinnamon
½ teaspoon	Baking soda
¼ teaspoon	Salt
113 g	Unsalted butter at room temperature
100 g	Brown sugar
50 g	Sugar
1	Large egg
1 ½ teaspoons	Molasses
1 teaspoon	Vanilla
127 g	Old-fashioned whole rolled oats
107 grams	Raisins

Procedure:

1. Preheat oven to 350° F (325 for convection oven)
2. In a separate bowl, combine the flour, baking soda, cinnamon, and salt.
3. In a stand mixer cream the sugar, brown, sugar, and granulated sugar about 3 minutes. Add the egg, molasses, and vanilla and beat on light speed until combined.
4. Add the dry ingredients to the wet ingredients and mix on low speed until combined. Beat in the oats and raisin. The dough will be thick and sticky.
5. Refrigerate the dough for 30 minutes.
6. Portion dough using #40 purple 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. Bake for 12-14 minutes. Overbaking will make the cookies too firm. You want them to be fairly soft.

Decorated Cake

- (1) 8- inch or 9-inch Styrofoam cake round (this one is a good one: <https://a.co/d/eq1OwF3>)
- (2) 1 Grease proof cake board for cake round to sit on
- (3) Prepared white icing (you must bring your own, homemade or store bought)

* Do not bring cake to decorate. It should be a Styrofoam dummy.

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

Medium Saucepan	Gel or Paste Icing Colors
Assorted Mixing Bowls	Grease-Proof Cake Board and Cake Form
Rubber Spatulas	Icing
Spoons	Pastry Tips
Half Sheet Pans and/or Full Sheet Pans	Pastry Couplers
Measuring Spoons	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 (sanitation solution provided)
2 Whisks	Sharpie Marker to mark parchment with student name
Pastry Bags (disposable)	Bench scraper
Cupcake/muffin Liners	Fork

General Information

All necessary large equipment will be provided for State Leadership Conference. Please contact your District Adviser for District Competition requirements. 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.