

**Bakery Formulas**  
**For the**  
**SkillsUSA**  
**Commercial Baking Contest**

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**Secondary Division**

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**For Distribution**  
**2018**

**The Test**

Contestants will prepare a total of seven products selected by the Commercial Baking Technical Committee from the following categories:

**Standard**

Yeast Breads and Rolls  
Quick Breads—(No Yeast)  
Cookies  
Basic Cake Decorating  
Pastry  
Pie and Pie Crust Pastry  
Laminated Dough

**The 2018 Test**

1. White Pan Bread
2. Onion and Pepper Scone
3. Chocolate Chip Cookie
4. Decorated Cake
5. Éclair/Cream Puffs
6. Pineapple Pie
7. Danish Pastry

**1. White Pan Bread**Source: *RBA*

Raw material	LB	OZ	Bakers %	Instructions
Yeast		2	2.5	Mix with 6 oz of water, set aside
Water	3	4	64	Variable
Bread Flour	5		100	
Salt		1.8	2.25	
Sugar, granulated		4	5	
Milk powder		4	5.0	
Shortening, all purpose		2.5	3	
<b>TOTAL</b>	<b>9</b>	<b>2.5</b>		

1. Dough temperature: Between 75 and 80 degrees. (Watch your temperatures). Allow dough to rise, dough should double in size.
2. Cut into proper size pieces, round the piece of dough up and let rest. DO NOT USE PROOF BOX –Keep dough at room temperature, covered.
3. Make Up:
  - 2 pan loaves, scale 12 oz to achieve finished weight of 10-11 oz.
  - 2 three-braided loaves – scale to 18 oz – finished weight 16 oz
  - With remaining dough prepare one baking sheet of single knot rolls at 2 oz each
4. Proof to proper size.
5. Wrap excess dough and leave on your rolling rack.
6. Bake: 400 degrees.

Display: One standard loaf, one braided loaf, and three knot rolls.

## 2. Onion and Pepper Scone

**Yields 24 scones**

**Source: Chris Teixeira**

Ingredient	Pounds	Grams
All Purpose Flour	3.64	1651
Granulated Sugar	0.35	159
Baking Powder	0.16	73
Butter	0.97	440
Shortening	0.49	222
Salt	0.08	36
Ground Black Pepper	0.03	14
Ground White Pepper	0.03	14
Caramelized Onions	1.08	490
Half & Half	1.74	789
<b>Total</b>	<b>8.57</b>	<b>3887</b>

### Method:

1. Slice onions thin and caramelize until a golden brown color is achieved
2. Using the cut in method; place all dry ingredients in bowl and cut in fats
3. Add cooled onions and half and half
4. **DO NOT OVERMIX!**
5. Pour mixture onto table and flatten to 1.25 inches tall
6. Cut using a round cutter; each scone should weigh approx. 160 grams
7. When ready to bake- place in 300F oven until scone is baked through and golden brown color is achieved- approx.. 27-32 min
8. Display 4 scone



### 3. Chocolate Chip Cookies

**Yields 36 Cookies**

**Source: Chris Teixeira**

Ingredient	Pounds	Grams
Butter	1.01	458
Brown Sugar	0.69	313
Sugar	0.73	331
Eggs (room temp)	0.43	195
Vanilla Extract	0.02	9
Bread Flour	0.76	345
All Purpose Flour	0.76	345
Salt	0.03	14
Baking Soda	0.02	9
Chocolate Chunks/Chips	1.53	694
<b>Total</b>	<b>5.98</b>	<b>2713</b>

Method:

1. Cream softened butter with sugars until combined and light in color
2. Add in eggs slowly and scrape after each addition
3. Add dry ingredients all at once and mix until just combined
4. DO NOT OVERMIX!
5. Add chocolate and mix until combined
6. Scoop using a 2 oz scoop – then place in fridge
7. To bake- remove from fridge and bake at 325 for 10-14 minutes in convection oven
  - a. Outside should be golden brown and center should be slightly pale
8. Display 6 cookies



**4. Cake Decorating**Source: *RBA*

Each student is provided two 8" round cake and white icing.

This is your cake order.

**Test Problem**

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**Customer Name:** Ms. Sarah Jones**Phone:** 651-876-4321**Day Wanted:** Thursday**Date Wanted:** 6/28/2018**Time Wanted:** 3:00PM**Size:** 8" rounds, split and filled with red jelly filling. Fillings are provided.**Icing:** Use icing provided**Colors:** Yellow roses, green leaves**Flower Type:** Spray of roses- 3 to 5**Inscription:** Happy Birthday Vickie**Special instructions:**

1. Scale no more than 2 lbs of **whipped topping**. Use whipped topping for icing the cake.
2. Prepare colors and bags for borders, roses, and writing using the butter cream icing provided.
3. Pipe white border- 1 shell border, 1 border of your choosing.
4. Do not comb sides.

**Write your contestant number on the back side of your cake with icing!**

## 5. Pate a Choux

Source: Chris Teixeira

### Conversion sheet

Ingredient	Pounds	Grams
Water	0.87	393
Milk	0.87	393
Sugar	0.02	11
Salt	0.02	11
Butter	0.87	393
All Purpose Flour	0.87	393
Eggs	1.73	786
<b>Total weight wanted</b>	<b>5.25</b>	<b>2,379</b>

### Method:

1. Combine water, milk, sugar, salt, and butter and bring to a boil
2. Add flour and cook for several minutes or until mixture appears drier and begins to stick to the bottom of the pan
3. Remove from heat and place in bowl with paddle
4. Mix slightly to cool but mixture should not be cold- slowly start adding in eggs
5. Pipe 2 inches wide for cream puffs and 4 inches long for éclairs using large star tip
6. Bake at 325F in convection oven or 250 in deck oven for 20 minutes- rotate and bake to dry out choux
7. Display 3 eclairs (1 unfilled) and 3 cream puffs (1 unfilled)



## 6. Pineapple Pie

Source: *Baking Fundamentals* © 2007, modified 2008 by Noble Masi, CMB

### Dough

Raw Material	LB	OZ	Baker's %	Instruction
Pastry Flour	1		100	Prepare by hand.
Shortening, all purpose		10	60	Rub shortening and flour until dough forms small pieces
Salt		0.30	1.87	Dissolve ingredients in water. Add to the above and fold over lightly until the liquid is absorbed.
Water (cold)		7	40	
<b>TOTAL</b>	<b>2</b>	<b>1 1/2</b>		

### Filling

Canned pineapples- drained		12		place pineapple, sugar and 2 oz. water in sauce pan, and bring to a boil
Sugar		6		
Water		4		
Corn starch		1		Use 2 oz water to make slurry
				add slurry to boiling pineapple (let liquid return to a boil)
				let cool before placing in pie shell
<b>TOTAL</b>	<b>1</b>	<b>7</b>		

1. Rest dough for half hour minimum.
2. Prepare enough for one double crust pie and one unbaked 8-inch pie shell. Use the 8" pie pans, *not the straight-sided pans*. Scale 5 to 7 oz for each top and bottom. You should have a little dough left over.
3. Fill one pie and top the pie with a pie crust (double crust or lattice top)
4. Sprinkle with sugar.
5. Bake pie at 400° F until golden brown.
6. Do not bake the second, unfilled pie shell. However, finish and flute the edges for display.

## 7. Danish Pastry

1. Use 1.5 # of the provided dough to prepare:
  - 1 dozen Danish pastries (1 ½ oz. dough each)
  - You must have 3 different shapes
2. Proof, add egg wash, and bake @ 400 degrees until golden brown.
3. Display your best products.

### Display Checklist:

#### Yeast Bread

- 1 pan loaf
- 1 braided loaf
- 3 knot rolls

#### Quick Bread

- 4 scones

#### Cookies

- 6 cookies

#### Basic Cake Decorating

- 1 decorated cake

#### Pastry

- 3 éclairs (1 unfilled)
- 3 cream puffs (1 unfilled)

#### Pie and Pie Crust Pastry

- 1 pineapple pie
- 1 unbaked pie shell

#### Laminated Dough

- 2 of each shape (6 total)