

Chocolate Chip Muffins

Yield: 12 muffins

325°F

Ingredients:

2 ½ C. Flour
1 tsp. Baking Powder
½ tsp. Baking Soda
1 tsp. Salt
½ C Butter, at room temperature
¾ C. Brown Sugar
¼ C. Granulated Sugar
2 ea. Eggs
1 tsp. Vanilla
¼ C. Milk
1 ½ C. Chocolate Chips

Procedures:

- 1) Prepare a muffin pan with liners.
- 2) Combine dry ingredients.
- 3) In mixer, cream butter and sugars.
- 4) With the mixer on low add eggs. Wipe down the sides of the bowl.
- 5) With mixer on low add vanilla and milk.
- 6) Remove from mixer and fold in chocolate chips.
- 7) Divide batter evenly among 12 muffin cups. Bake for 18-20 minutes or until the center springs when touched.

Oatmeal Raisin Cookie

Yield: 12 - 4" cookies

350°F

Ingredients:

½ C. Butter
¾ C. Brown Sugar
¼ C. Granulated Sugar
2 ea. Eggs
1 Tbsp. Milk
1 Tbsp. Syrup
2 ½ C. Old Fashioned Oats
½ tsp. Cinnamon
1 C. Flour
1 tsp. Baking Powder
¼ tsp. Salt
1 C. Raisins

Procedures:

- 1) Cream together butter and sugars.
- 2) Add eggs, milk, and syrup, and mix.
- 3) Combine dry ingredients.
- 4) Remove from mixer and add dry into wet until you can't see the dry ingredients. Add raisins and mix.
- 5) Portion 12 cookies on parchment-lined sheet pan.
- 6) Bake for 10-12 minutes or until golden brown. Allow to cool before removing from pan.

Eclairs with Apple Filling and Caramel Sauce

Yield: 6- 4" Eclairs

400°F and 350°F

Pate a Choux:

Ingredients:

¼ C. Water
¼ C. Unsalted Butter
¼ tsp. Salt
½ tsp. Sugar
½ C. Flour
2 ea. Eggs

Procedures:

- 1) Line a sheet pan with parchment paper.
- 2) In a medium saucepan, combine water, butter, salt, and sugar and bring to a boil.
- 3) Add the flour all at once and stir vigorously with a wooden spoon until the mixture comes together about 1 minute.
- 4) Reduce heat to low and continue stirring until the mixture forms a ball is no longer sticky, and pulls away from the pan, for about 3 to 4 minutes.
- 5) Remove from heat. Transfer to the bowl of a stand mixer fitted with a paddle attachment and mix on low speed for 5 minutes to cool, or until there is no more steam rising.
- 6) With the mixer on low, add eggs, one at a time.
- 7) Check consistency, it should tear slightly as it falls from the beater, creating a "V" shape. If needed add the other egg (or half the egg).
- 8) Transfer the dough to a piping bag fitted with a round tip. Pipe the mixture into 3" strips on parchment paper. Use a dampened finger to smooth any tips left from the piping.
- 9) Place sheet pan in the oven and bake for 15 minutes. Reduce oven temperature to 350° and continue to bake until golden brown, 10 to 12 more minutes.
- 10) Let cool completely before filling.

Apple Filling:

1 ea. Green Apple, peeled, core removed, bruised	
2 tsp. Cornstarch	
⅛ tsp. Cinnamon	Pinch Nutmeg
2 tsp. Brown Sugar	Pinch Kosher Salt

Procedures:

- 1) In a saucepan add apples, cornstarch, cinnamon, nutmeg, brown sugar, and kosher salt and stir.
- 2) Cook gently over medium heat. Cook until the apples are tender.
- 3) Remove and cool over an ice bath.

Caramel Sauce:

4 oz. Granulated Sugar
½ oz. Corn Syrup
2 oz. Water + some for brushing
1 Tbsp. Unsalted Butter
¼ C. Heavy Cream, warmed

Procedure:

- 1) Combine sugar, corn syrup, and water in a small saucepan and place on a burner over high heat.
- 2) Bring to a boil, using a pastry brush, dip in a container of water, and brush the sides of the pan, starting at the top, to remove any sugar crystals on the side of the pan.
- 3) Allow to continue to boil until it reaches a caramel color.
- 4) Turn off and add butter. Once butter is melted add cream, whisking constantly.
- 5) Allow to cool slightly.
- 6) Cut off the tops of eclairs; fill the bottom half with apple filling, dip the top in caramel sauce, then replace the top.

Decorated Cake

- (1) 9" Styrofoam cake round (included in registration cost)
- 3# Prepared white icing (may be pre-ordered during registration)

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. The 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 onsite announced scripting requirement

Equipment List for Baking and Pastry

Assorted Containers/ delis for mise en place
Rubber Spatulas
Wooden Spoon
Whisk
Half Sheet Pan
Full Sheet Pan
Parchment Papers
Muffin Pan
Muffin Pan Liners
Measuring Devices (liquid/dry/spoons)
Stand Mixer with bowl and paddle attachment
Assorted bowls
(3) Saucepans
Cutting Board
Cutting Mat
Chef Knife
Paring Knife
Vegetable Peeler
Timer
Piping Bags
Pastry Couplers
Pastry Tips
Portion Scoops
Tasting Spoons
Pastry Brush
Scissors
Foodservice Gloves
Towels
Hot pads/ potholders
Rose Nail
Other Cake Decorating Equipment as needed
9" Styrofoam Cake Round
Cake Turntable
Gel or Paste Icing Colors (participants choice)