



Washington FCCLA 2025 State Leadership Conference Baking & Pastry Menu

Cranberry Orange Scones

Cream Puffs with Chantilly Cream

Chocolate Chip Cookies

Decorated Cake

Hosted at: NEWTech Prep

4141 N Regal St

Spokane, WA 99207



NEWTECH PREP

Cranberry Orange Scones

Culinary Skill Component: Demonstrate proper execution of mixing and baking a quick bread utilizing the muffin method.

Basic Scone Recipe

Amount

2 cups (250g)
1/2 cup (100g)
1/2 teaspoon
2 and 1/2 teaspoons
1/2 cup (1 stick; 115g)
1/2 cup (120ml)
1 each
1 and 1/2 teaspoons
2 tsp
½ cup

Ingredient

All-purpose flour `\
granulated sugar
salt
baking powder
unsalted butter, frozen
heavy cream
large egg
pure vanilla extract
orange zest
Dried Cranberries

Orange Glaze

1 cup (120g)
2–3 Tablespoons (30-45ml)

confectioners' sugar
fresh orange juice*

Instructions

1. Preheat oven to 375 degrees
2. Whisk flour, sugar, baking powder, salt, and orange zest together in a large bowl.
3. Grate the frozen butter using a box grater.
4. Add it to the flour mixture and combine with a pastry cutter, or your fingers until the mixture comes together in pea-sized crumbs.
5. Place in the refrigerator or freezer as you mix the wet ingredients together.
6. Whisk 1/2 cup heavy cream, the egg, and vanilla extract together in a small bowl.
7. Drizzle over the flour mixture, add the dried cranberries, then mix together until everything appears moistened.
8. Pour onto the counter and, with floured hands, work the dough into a ball
9. Press into an 8-inch disc and, with a sharp knife or bench scraper, cut into 8 wedges.
10. Place scones on a plate or lined baking sheet and refrigerate for at least 15 minutes.
11. Bake for 22-25 minutes or until golden brown around the edges and lightly browned on top.
12. Remove from the oven and allow to cool for a few minutes as you make the glaze
13. **Make the glaze:** Whisk the confectioners' sugar and orange juice together. Add more confectioners' sugar to thicken or more juice to thin. Drizzle over scones.

Pate a Choux: Cream Puff with Chantilly Cream

Culinary Skill Component: Demonstrate proper execution of pate a choux to include scaling ingredients, mixing ingredients, piping with pastry, and baking to correct doneness.

Yield: 6-8 Uniform Cream Puffs (Six will be evaluated)

Amount Ingredient

Choux

1/4 Cup

1/4 Cup

1/4 tsp.

1/2 tsp.

1/2 Cup

2 Each

Water

Unsalted Butter

Salt

Sugar

All Purpose Flour

Large Egg

Chantilly Cream

1 Cup

2 Tbsp.

1/2 tsp.

Heavy Cream

Sugar

Vanilla

Method:

1. Prepare sheet pan with parchment paper. Preheat the oven to 400 degrees.
2. In a medium saucepan, combine the water, butter, sugar, and salt. Bring to a boil. Reduce the heat to moderate. Add the flour all at once and stir vigorously with a wooden 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 1/2-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 the desired consistency of whipped cream. When puffs are cool, cut the top half off the cream puff, fill the bottom half with cream, and replace the top.

Chocolate Chip Cookies

Culinary Skill Component: Demonstrate proper execution of cookies utilizing the drop method, to include scaling ingredients.

Yield: 12 Cookies

Amount Ingredient

½ Cup Unsalted Butter, softened ½ Cup Brown Sugar, packed ¼ Cup White Sugar

1 Each Large Egg

1 tsp. Vanilla Extract

1 ¼ Cups ½ tsp.

¼ tsp.

1 Cup

All-Purpose Flour Baking Soda

Salt

Chocolate Chips

Method:

1. Prepare sheet pan with parchment paper. Preheat the oven to 350 degrees.
2. CREAM: In a large bowl, cream together butter and both sugars. Add in egg and vanilla and beat until smooth.
3. DRY: In a new bowl, combine flour, baking soda, and salt. Add combined dry ingredients to creamed butter and sugar to form a dough.
4. Fold in chocolate chips.
5. Portion 12 cookies and place them on your parchment-lined baking sheet.
6. Bake in a preheated oven for 12-15 minutes or until golden brown.

Decorated Cake

- (1) 9" Styrofoam cake round (included in registration cost)
- (2) Prepared white icing (**must bring your own**)

Specific Equipment for Cake Decorating:

- Gel or paste icing colors (participant's choice)
- Pastry bags and couplers, any size/type Grease-proof cakeboard
- 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 on-site announced scripting requirements.

Baking and Pastry Equipment List

Sanitation Station:

- Dish Clothes
- Gloves

Baking Equipment

Available for use provided by host site: Electric Stand Mixers

Please bring the following equipment

- 12 mise en place Prep bowls
- 1 standardized scoop
- 1 large stainless mixing bowl
- 1 bain marie
- 3 medium stainless mixing bowls
- 1 dry measuring cup set
- 2 liquid measuring cup
- 2 measuring spoon sets
- 2 High-temperature rubber spatulas
- Pastry Blender
- Grater
- 1 wire whisk
- 1 Offset Metal Spatula
- Bench Scraper
- 3 Baking Sheets **w/ parchment paper**
- Plastic Wrap
- Scale
- Cake turntable
- Cake tips
- Cake decorating bags

General Information

All necessary large equipment will be provided. **Ovens will be Professional Convection Ovens.** Only items on the list may be brought to the event. The items in the "Available for Use" ie. **Electric Stand Mixers will be provided by the host site**, but competitors are still permitted to bring their own. **Competitors must bring a copy of their food handlers permit**