WASHINGTON
STATE ASSOCIATION

# 2027

# Washington State FCCLA Leadership Conference

# Baking and Pastry

Orange Cranberry Scones

Éclairs

Butter Cookies

Cake Decorating

# Quick Bread: Orange Cranberry Scones

**Culinary Skill Component:** Demonstrate proper execution of mixing and baking using the biscuit method.
Yield: 12 Scones

| Amount | Ingredient |
|---|---|
| 1 Tbsp. (6 g) | Orange Zest |
| ½ Cup (60 g) | Dried Cranberries |
| 3 Cups (450 g) | All-purpose Flour |
| 4 tsp. (20 g) | Baking Powder |
| 1 tsp. (5.5 g) | Salt |
| ¼ Cup (56 g) | Granulated Sugar |
| 10 Tbsp. (15 g) | Butter (diced into ¼ inch cubes) |
| 1 (115 g) | Eggs (Large) |
| 1 Tbsp. (15 g) | Vanilla |
| ¾ Cup (175 g) | Heavy Cream |
| | |
| 2 Tbsp. (28 g) | Heavy Cream |
| 2 Tbsp. (28 g) | Granulated Sugar |

**Method:**

1. Prepare a ½ sheet pan with pan spray and parchment paper. Do not spray the top of the parchment.
2. Wash and zest one orange; reserve the zest.
3. In a mixing bowl, whisk together the flour, baking powder, salt, sugar, orange zest, and chopped cranberries.
4. Add the chilled, diced butter to the dry ingredients. Mix until the butter is pea-sized and evenly distributed.
5. Gradually add the eggs, vanilla, and heavy cream to the dry ingredients. Mix just until combined, forming a soft dough. Do not overmix.
6. Turn the dough out onto the surface and knead lightly by pressing it out and folding it in half. Rotate the dough 90 degrees between folds.
7. Repeat this process for approximately 30 seconds until the dough is soft, slightly elastic, and not sticky.
8. Shape the dough into a cylinder and cut it into two equal portions. Round each portion, and then flatten into a disk approximately 6 inches in diameter and 1½ to 2 inches thick.
9. Cut each disk into six (6) wedges, yielding a total of 12 scones.
10. Brush the tops of the scones with heavy cream and sprinkle with granulated sugar.
11. Place all 12 scones onto the prepared ½ sheet pan.
12. Bake in oven:

    **Conventional** – 425°F for approximately 15–18 minutes.

    **Convection** – 375°F for approximately 12–15 minutes.

# Pâte à Choux: Éclairs

**Culinary Skill Component:** Demonstrate proper execution of pâte à choux, including scaling ingredients, mixing ingredients, piping with pastry, and baking to correct doneness.

| Amount | Ingredient |
|---|---|
| ¼ Cup (60 g) | Water |
| ¼ Cup (60 g) | Milk |
| ¼ tsp. (2 g) | Granulated Sugar |
| ¼ tsp. (1.5 g) | Salt |
| 4 Tbsp (60 g) | Unsalted Butter |
| ½ Cup (70 g) | All-Purpose Flour |
| 2 (115 g) | Eggs (Large) |
| 1 Cup (226 g) | Prepared Pastry Cream (recipe of your choosing) |
| ½ Cup (113 g) | Prepared Chocolate Ganache (recipe of your choosing) |

**Method:**

1. Scale all ingredients.
2. Using a 1/2 sheet parchment paper to draw eight (8) 4-inch lines. Spray a 1/2 sheet pan with pan spray and place the parchment paper (ink side down) on the pan.
3. In a sauce pot, combine the water, milk, sugar, salt, and butter, then bring to a boil.
4. Add the flour and cook for several minutes, or until the mixture appears drier and begins to stick to the bottom of the pot.
5. Remove from heat and transfer the mixture to a mixing bowl fitted with a paddle to release steam. This dough is called a panade.
6. Mix the panade until slightly cooled, ensuring the mixture is still warm.
7. Slowly add the eggs in stages while mixing, scraping the bowl between each addition.
8. Continue mixing until the desired consistency is reached.
9. Using a #15 mm plain tip, pipe the éclairs in 4-inch lines.
10. Bake in oven:

    **Conventional** – 400°F to 425°F for approximately 20 minutes. Rotate the pan and bake for an additional 15 minutes (total time approximately 35 minutes).

    **Convection** – 350°F to 375°F for approximately 15 minutes. Rotate the pan and bake for an additional 10 minutes (total time approximately 25 minutes).
11. Use the premade pastry cream to pipe filling into five (5) éclair shapes.
12. Use the premade ganache to decorate the top of each éclair.
13. Present five (5) filled and decorated éclairs and three (3) unfilled and decorated éclairs.

# Chocolate Butter Cookie

**Culinary Skill Component:** Demonstrate proper mixing, the bagged cookie method, and baking.

Yield: 24 Cookies

| Ingredient | Amount |
|---|---|
| 16 Tbsp (226 g) | Unsalted Butter |
| ½ Cup (115 g) | Granulated Sugar |
| ¼ tsp. (1.5 g) | Salt |
| 1 (57 g) | Egg (Large) |
| 1 Tbsp. (12 g) | Vanilla Extract |
| 1 ⅔ Cups (207 g) | Cake Flour |
| ¼ Cup (25 g) | Cocoa Powder |
| ½ Cup (120 g) | Raspberry Preserves |

**Method:**

1. Using a 2-inch round cookie cutter, trace 24 (4 x 6) circles on parchment paper. Spray a sheet pan with pan spray, invert the parchment paper on the sheet pan so that the traced circles are underneath.
2. Scale all ingredients.
3. Cream together the butter, sugar, and salt. **Note:** The butter, sugar & salt should only be creamed together minimally, not until light in color, and it is important to have the butter soft going into the mixer.
4. Add the egg, and vanilla, then mix until incorporated.
5. Add the cake flour and cocoa powder. Mix on medium to high speed until fluffy.
6. Using the bagged method with a #825 or #826 open star tip, pipe cookies in a rosette design, arranging 4 × 6 cookies on a half sheet pan.
7. Bake in oven:
   **Conventional** – 375°F for approximately 10-12 minutes.
   **Convection** – 350°F for approximately 7 minutes.
8. Remove cookies from the oven. Using a teaspoon, make a small indent in the middle of the cookie.
9. Pipe a small amount of raspberry preserves into the center of each cookie.
10. Return cookies to the oven and bake an additional 5 minutes (**conventional**) or 3-5 minutes (**convection**).
11. Wrap any leftover dough and present it with your products.
12. Display all cookies.



# Decorated Cake

(1) 9” x 4” Styrofoam cake round (**INCLUDED IN REGISTRATION COST**)
(2) Buttercream – 3 lbs. **(BRING THIS WITH YOU OR PURCHASE IN SPOKANE)**

**Specific Equipment for Cake Decorating:**
Gel or paste icing colors (red, white, blue, and green)
Pastry bags and couplers, any size/type Greaseproof cake board
Pastry tips (participant’s 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 smoothly 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. Include three (3) buttercream roses and leaves.
6. Scripting – participants will be given a message at the time of competition to write 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 Cloths
- Gloves
- Green and Red Buckets
- Dish bins

## Baking Equipment:

**STAND MIXER**

- 12 mise en place Prep bowls
- 1 large stainless mixing bowl
- 4 medium stainless mixing bowls
- Large cutting board
- Medium Saucepan
- 3 (½) Sheet Pans
- 1 dry measuring cup set
- 2  liquid measuring cup
- 2 measuring spoon sets
- 2 or more High temperature rubber spatulas
- Pan spray
- 15 mm plain tip
- #825 or #826 Star tip
- Pastry Bags (for eclairs and for cake decorating)
- Pastry Brush
- 1 or more wire whisk
- 1 Offset Metal Spatula
- Bench Scraper
- Parchment paper
- Zester
- Knife kit
- Hot pads
- Scissors
- Ruler
- Scale
- 12 inch round cake board
- Cake turntable
- Cake tips
- Plastic wrap

**3 Lbs buttercream frosting**
**Prepared Pastry Cream (purchased or recipe of your choosing)**
**Prepared Ganache (purchased or recipe of your choosing)**