
Bakery Formulas
SkillsUSA Missouri
Commercial Baking Contest
2019

**SkillsUSA Missouri State Contest
Commercial Baking 2019
Sugar Cookies**

Source: Fleckenstein's Bakery

Raw Ingredients	LB	OZ	Instructions
Sugar		10	Cream ingredients to soft mix
Salt		0.14	
Butter		8	
Eggs, whole		3.3	Add eggs in two stages and cream in.
Vanilla		0.15	Sift flour and baking powder together and add
Bread Flour		17	
Baking Powder		0.42	
TOTAL	2	7	

1. Roll dough to approximately ¼-inch thickness on canvas lightly dusted with flour.
2. Use parchment-lined baking sheets.
3. Cut out at least 2 dozen cookies
4. Sprinkle with granulated sugar.
5. Bake in 375 F oven. *DO NOT OVERBAKE.*
6. Display 6 cookies.
7. (Wrap left over dough and leave on your rack.) **LEAVE REMAINING COOKIES ON PAN FOR DISPLAY/JUDGING.**

**SkillsUSA Missouri State Contest
Commercial Baking 2019
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 Dissolve salt in water. Add to the above and fold over lightly until the liquid is absorbed. Rest dough for 30 minutes.
Salt		0.30	1.87	
Water (cold)		7	40	
TOTAL	2	1 1/2		

Filling

Canned crushed pineapple,- drained		12		Place pineapple and sugar in a sauce pan. Make slurry of water and cornstarch. Add to pineapple mixture and bring to a boil. Cook until thick and clear. Cool before placing in pie shell.
Granulated Sugar		6		
Cold Water		4		
Corn starch		1		
TOTAL	1	7		

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

**SkillsUSA Missouri State Contest
Commercial Baking 2019
Cake Decorating**

Cake Decorating

Each student will decorate either an 8" 2-layer or a ¼ sheet cake with prepared whipped topping.* Please follow directions!

Do not add anything not listed on the cake order. It should be sellable in a retail bakery.

1. Scale no more than 1 ½ # of whipped topping (Bettercreme).
2. **Ice cake using the whipped topping (Bettercreme)**
3. **Decorate** cake with butter cream icing (only take what is needed)
 - Piped border using star tip
 - i. Must have the shell and one other border of choice
 - Spray of roses (3 to 5) with stems and leaves
 - Add script lettering with the message "Happy Birthday Betsy".

*Decorating combs may be used and cake icer tip may be used.

**SkillsUSA Missouri State Contest
Commercial Baking 2019
Pumpkin Bread**

Source: Baking Fundamentals, Noble Masi/Modified by committee 2013

Raw Material	LB.	OZ.	Baker's Percentage (%)	Instructions
Pumpkin, canned		7	100	Oven: 375 degrees
Eggs		3 each	43	Combine first 7 Ingredients.
Sugar, Granulated		9	128	
Baking Soda		½ tsp	1	
Salt		¾ tsp	2	
Ground cloves		¼ tsp	1	
Ground cinnamon		½ tsp	1	
Bread Flour		7	100	Gradually add oil, flour and
Baking Powder		1 tsp	3	Baking powder.
Vegetable Oil		3 oz.	43	
Water		2 oz.	29	Blend in.

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1. Pour into loaf pans provided to make proper size loaves
2. Bake
3. Display 1 loaf- out of pan

**SkillsUSA Missouri State Contest
Commercial Baking 2019
White Bread**

Source: Retail Baker's Association

Raw Material	LB.	OZ.	Baker's Percentage (%)	Instructions
Yeast		.5	2.5	Oven: 400 degrees
Water		12.8	64	
Bread Flour	1	4	100	
Salt		.45	2.25	
Sugar, Granulated		1	5	
Milk Powder		1	5	
Shortening, all purpose		.65	3	

2 2

1. Dough temperature: Between 75 and 80 degrees. (Watch your temperatures)
Allow dough to rise, dough should double in size.
2. Cut into proper sized pieces; round up dough and let rest. **DO NOT USE PROOF BOX-KEEP DOUGH AT ROOM TEMPERATURE, COVERED.**
3. Make up: 18 oz. Three-braid bread. With remaining dough, make 10 knot rolls-
1 ½ oz. each.
4. Proof to proper size
5. Wrap any extra dough and leave on your rolling rack.
6. Display 1 braid and 6 knot rolls.

No Egg Wash!

**SkillsUSA Missouri State Contest
Commercial Baking 2019
Éclair Cream Puff Paste**

Éclair Cream Puff

Sources: Commercial Baking Contest RBA

Raw Material	LB.	OZ.	Baker's (%)	Instructions
				Oven: 400 degrees
Water		9 oz.	100	Combine the liquid, shortening, salt, and sugar in a saucepan. Bring to a full, rolling boil.
Shortening		4 ½ oz.	50	
Salt		1 tsp	2	
Sugar, granulated		¼ oz.	3	
Bread Flour		7 oz.	67	Remove from heat and add flour all at once. Stir quickly. Return to moderate heat, stir vigorously until the dough forms a ball and pulls away from the sides of the pan, about 3-5 minutes. Transfer to a mixer. With paddle, mix until dough has cooled slightly (about 140°F).
Eggs, whole, fresh		9 oz.	100	At medium speed, beat in the eggs a little at a time. Wait until they are completely absorbed before adding more. Mix until blended. The paste is ready.
TOTAL	1 lb.	12 oz.		

Procedure:

1. Line sheet pans with silicone/parchment paper.
2. Pipe out éclairs 4-5" long, cream puffs approximately 3" round. Make at least 4 éclairs and 4 cream puffs.
3. Bake at 400°F for about 30 minutes. Do not under-bake. Remove them from the oven and let cool slowly in a warm place.
4. When cool, fill with cream filling (based on available materials and info from contest chair) using a pastry bag with a star tube. Dust with confectioners' sugar.
5. Display 4 éclairs and 4 cream puffs.