



Baking and Pastry STAR Competition

California State STAR Competition, April 2022

Snickerdoodle Cookies
Lemon Thyme Scones
Chocolate Eclairs
Decorated Cake

Snickerdoodle Cookies

Cinnamon Sugar

4 tablespoons (25g) granulated sugar

4 teaspoons ground cinnamon

Cookies

2/3 cup salted butter softened

2/3 cup + 2 tablespoons granulated sugar

2 large egg yolks

1/2 teaspoon vanilla extract

1 ½ cup + 2 tablespoon all-purpose flour measured by weight or using the spoon and sweep method*

1/2 teaspoon baking soda

1/2 teaspoon cream of tartar

1/4 teaspoon salt

INSTRUCTIONS

Cinnamon Sugar

1. In a small bowl, combine sugar and cinnamon and stir until mixed. Set aside.

Cookies

1. Preheat your oven to 350°F and a line baking sheet with parchment paper or silicone baking mat.
2. In a medium bowl, combine butter and sugar and beat until light and fluffy, 30 seconds to 1 minute.
3. Add egg yolks and vanilla, and beat until well-combined.
4. Add flour, baking soda, cream of tartar, and salt, and beat until dough comes together and begins to clump.
5. Divide dough into 12 parts and roll into balls.
6. Roll dough in cinnamon sugar and transfer to the prepared baking sheet, spaced well apart. Use the palm of your hand or the bottom of a glass to gently flatten each cookie to 1/2-inch thick, no thinner.
7. Bake for 9 to 12 minutes until the bottom edges of the cookies are just barely golden.
8. Cool on the baking tray

Lemon Thyme Scones

½ c sugar
2 tsp baking powder
½ tsp baking soda
½ tsp kosher salt
3 c all-purpose flour
½ c cold unsalted butter (cubed)
1 egg
1 ¼ c heavy cream
Lemon zest as needed
Chopped thyme as needed
Heavy cream for brushing
Raw sugar for sprinkling

INSTRUCTIONS:

1. Preheat oven to 375 degree Fahrenheit
2. Combine flour, baking soda, baking powder, salt, sugar, lemon zest, and thyme
3. In another bowl combine egg and heavy cream
4. Use pastry cutter to cut butter into dry mixture until butter is pea size
5. Mix in the wet mixture with clean gloved hands until a shaggy dough forms
6. Roll out onto a clean work surface and cut 12 circle scones
7. Place on line baking sheet and brush with heavy cream and sprinkle with raw sugar 8. Bake for 20-25 minutes

Chocolate Eclairs – Yields 12-16

182.5 grams Milk or water
77.5 grams Unsalted butter
1 gram Salt

2 grams Granulated sugar
116 grams All-purpose flour
182.5 grams Eggs

INSTRUCTIONS:

1. Preheat oven to 400 degrees.
2. Line baking sheet with parchment paper.
3. In a large saucepan, combine the water, butter, sugar, and salt and 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.
4. In a bowl, beat eggs and add to the dough in 2-3 batches, stirring vigorously between additions until the eggs are completely incorporated and the pastry is smooth.
5. Transfer the dough to a piping bag fitted with a 1/2-inch plain tip. Pipe lengths of dough onto the baking sheet, leaving space between them.
6. Bake 15 minutes, then reduce the heat to 375 degrees and bake until puffed up and light golden brown, about 25 minutes more. Bake for 25-30 minutes or until browned and puffed.

Chantilly Cream

2 cups Heavy cream
2 Tbsp. Granulated sugar

1 tsp. Vanilla

INSTRUCTIONS:

1. Whip ingredients together to form desired consistency of whipped cream.
2. Cut off the top half of the eclair; fill the bottom half with the cream, replace the top or
3. Fill your cream into a piping bag with a metal tip (I use my star tip)
4. Use the tip to poke a hole into the side of the case
5. Apply pressure to fill the hollow case with cream

Chocolate Glaze

56 grams Water
42.5 grams Light corn syrup

142.5 grams Semi-sweet chocolate

Procedure for Glaze

1. Bring water and corn syrup to a boil.
2. Pour over chopped chocolate. Whisk until smooth.
3. Dip the tops of the eclairs in your glaze (if it is too runny chill/refrigerate it for a little bit, if it is too hard then warm it a little)

Decorated Cake

1-9" cake round
3# prepared icing
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
Icing spatulas
Plastic spatulas
Rose Nail
Serrated knife
Scissors
Bowls or containers for mixing colors

Using no more than 3 lbs. of scaled icing

1. 9-inch cake round – no splitting; rubric points will be automatically added.
2. Cake must be smooth iced with buttercream—no combed or patterned sides.
3. The bottom border of the cake must be a scallop border
4. The top border of the cake must be a rosette border
5. Three (3) buttercream roses and their leaves
6. Scripting – participants will be given a message to write, in cursive (script), on the cake (spelling counts)
7. Participants may choose their color palette. Precoloring of buttercream is acceptable with the understanding that colors should relate to the assigned theme.
8. Do not comb sides or pattern sides of cake, besides piped border.

