



Baking and Pastry Level 3 (National Event) 2025-26

Name of Participant: _____

Chapter: _____

Equipment Bin Directions	Equipment List
<ol style="list-style-type: none"> All ingredients for this event will be provided, except for cake decorating styrofoam round and ingredients. Each participant must have their own equipment and bins, they cannot be shared between participants. Equipment listed is suggested, not required. Items not listed on this list are not allowed and will be removed by the room consultant at the time of competition. Equipment bins should be labeled on the top and both ends with the participant's name, school, and city. Hair nets, aprons, and chef hats should not be packed in the equipment bin. They should be brought at the time of competition. Ingredients will be collected at a common supply table and should not be combined or mixed until a participant is back to their kitchen station. At the conclusion of competition all items from the equipment bins and finished products should be taken with the participant from the competition room. State Leadership Conference: Equipment bins will not be required to be stored or checked in a state-provided room. Competitors should store their equipment bin in their accommodations until the time of competition. Each recipe in this event may be completed in the order that the participant chooses. There is no required sequence. 	<ul style="list-style-type: none"> 2 utility trays/sheet pans (approximately 12"x18") for mise en place Kitchen/food scale Deli containers or plastic/paper cups for mise en place 1 set measuring cups 2 glass measuring cups 1 set measuring spoons 2 cookie/baking sheets Medium saucepan 3" circle cookie cutter (or circle template) 2 sheets parchment paper or roll 2 cookie baking sheets 8"x8" baking pan Electric hand mixer #824 to 827 star tip and piping bag #30 food scoop 2 large or 3 small cooling racks 1 turner 2 small spatulas 2 rubber scrapers 1 wooden/cooking spoon 1 whisk 1 sifter Cooking spray 1 dinner fork Toothpicks 2 medium-large mixing bowls 2 small-medium mixing bowls 2 pot holders 2 dish cloths 2 dish towels Digital or manual timer Food grade disposable gloves Roll of paper towel Bottle of food safe sanitizer Pen/pencil or permanent marker

Quick Bread Cinnamon Coffee Cake

Yield: 9-12 servings
Prep Time: 10-20 minutes
Cook Time: 25 minutes
Total Time: 50 minutes

Cake Ingredients:

½ cup canola oil
1 egg
½ cup milk
6 ounces all-purpose flour
¾ cup sugar
2 teaspoons baking powder
½ teaspoon salt

Topping Ingredients:

¼ cup brown sugar
1 Tablespoon flour
1 teaspoon ground cinnamon
1 Tablespoon melted butter

Method

1. Preheat the oven to 375 degrees fahrenheit.
2. Grease/spray an 8x8 inch pan and dust with flour.
3. Combine topping ingredients in a small bowl, mixing with a fork until crumbly. Set aside.
4. Whisk egg in a small bowl, add oil and milk and set aside.
5. Sift flour, sugar, baking powder, and salt together in another bowl.
6. Add liquid ingredients to dry ingredients and mix to combine- do not overmix. Use a rubber scraper, not a whisk.
7. Spread batter evenly into the prepared pan and sprinkle with prepared topping.
8. Bake for 25 minutes or until a toothpick inserted in the center comes out clean.
9. Cool for 10 minutes on a cooling rack. Cut into 9 or 12 pieces for serving.

Cookies

Chocolate Sugar Drop Cookies

Yield: 16

Prep Time: 15 minutes

Cook Time: 10-12 minutes

Total Time: 40 minutes

Ingredients

½ cup granulated sugar
¼ cup softened butter
1 egg
1 teaspoon vanilla
4 ounces all-purpose flour
¼ cup cocoa powder
½ teaspoon baking soda
¼ teaspoon salt
½ cup mini chocolate chips

Method:

1. Preheat the oven to 375 degrees fahrenheit.
2. Line two baking sheets with parchment paper
3. Sift flour, cocoa powder, salt and baking soda together in a bowl.
4. Cream sugar, butter, egg, and vanilla together in a separate mixing bowl (cream 30 seconds to 1 minute).
5. Add flour mixture to creamed mixture and mix until well combined.
6. Stir in chocolate chips using a low speed on the mixer.
7. Use a #30 scoop to drop the dough two inches apart on a parchment lined baking sheet.
8. Bake for 10-12 minutes or until the top of the cookie is set.
9. Cool on the baking sheet for 5 minutes and then transfer to a cooling rack.

Pate a Choux: Paris-Brest with Chantilly Cream
(Prepared at SLC only)

Yield: 6

Prep Time: 30 minutes

Bake and Fill Time: 45 minutes

Total Time: 1 hour and 15 minutes

Ingredients for Pate a Choux

¼ cup Water
¼ cup milk
4 Tablespoons unsalted butter
¼ teaspoon salt
¼ teaspoon granulated sugar
½ cup all-purpose flour
2 eggs
2 Tablespoons powdered sugar

Ingredients for Chantilly Cream

1 cup heavy whipping cream, chilled
2 Tablespoons Sugar
½ teaspoon Vanilla Extract

Method for Pastry

1. Preheat oven to 400 degrees. Prepare a baking sheet by drawing six 3" circles using a 3" cookie cutter or template on a sheet of parchment paper. Invert the paper, placing the ink side down onto the baking sheet.
2. In a medium saucepan combine the water, butter, sugar, milk, and salt. Bring to a boil. Reduce the heat to moderate. Add the flour all at once and cook until the mixture appears drier and begins to stick to the bottom of the pan. Remove from heat and place in a mixing bowl. This dough is a panade.
3. Mix the panade until slightly cool, but still warm. Add the eggs in stages while mixing. Continue mixing until the dough reaches the correct consistency- smooth, glossy, while thick enough to pipe without running.
4. Using a #824 to 827 star tip and a piping bag, pipe the Paris-Brest, following the 3" diameter circle outlined on the prepared parchment paper.
5. Bake in oven:
 - a. Conventional Oven: 400 degrees for 20 minutes, then rotate pan and bake an additional 15 minutes.
 - b. Convection Oven: 350 degrees for 15 minutes, then rotate pan and bake an additional 10 minutes.
6. Whip Chantilly ingredients to form the consistency of whipped cream. When Paris-Brest are cooled, cut horizontally. Fill the bottom half with cream and replace the top. Dust with powdered sugar.

Cake Decorating (Prepared at SLC only)

Cake Decorating Bin Equipment List (packed separately)

- 9" styrofoam cake round
- Prepared white icing, enough to cover cake round
- Gel or paste icing colors (participant's choice)
- Pastry bag/couplers (any size or type)
- Grease proof cardboard cake round, any type
- Pastry tips of participant's choice
- Cake turntable
- Assorted spatulas, as needed
- Rose nail
- Scissors
- Bowls or containers for mixing colors

Notes and Directions

1. Frosting should remain in the participant's room, cooled appropriately, until competition time.
2. Bins containing decorating supplies should be labeled on the top and both ends with the participant's name, school, and city.
3. **At competition time, participants will be asked to:**
 - a. Spread a smooth, base layer of frosting on the sides and top of their cake
 - b. Pipe a shell border around the bottom of the cake
 - c. Pipe a rosette border around the top of the cake
 - d. Pipe three decorative roses and leaves
 - e. Pipe the phrase, "Happy Anniversary" across the top of the cake in cursive script