

2020 STAR EVENT



# BAKING & PASTRY

Montana FCCLA is delighted to be working with the Chef Bill Baskin and the Gallatin College Culinary Arts program to coordinate and host the 2020 FCCLA STAR Baking & Pastry Competition. Chef Baskin and students from his program have selected a menu which establish fundamental skills.



Friday, March 20, 9:00-12:00  
Gallatin College Culinary Lab  
(Hannon Hall on the Montana State  
University Campus)

## FINAL MENU

Banana Chip Muffins  
Baked Churros  
Snickerdoodles  
Raspberry Sweet Rolls

### Tips for success from Gallatin College Culinary students:

Breathe!

Complete at least three practice runs.

Teamwork, organization and timing are the keys to success!

Practice foundational skills: knife cuts, whisking, food safety, etc.



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# BAKING & PASTRY EQUIPMENT LIST

GALLATIN COLLEGE WILL PROVIDE THE FOLLOWING ITEMS  
PER TEAM PER STATION:

Small-ware:

measuring cups/spoons, spatulas  
whisks, bowls  
bench and bowl scrapers  
scissors  
tongs  
piping bags and tips  
stand mixer

Other:

gloves  
first-aid kit  
c-folds  
sanitizer and  
buckets  
towels

GALLATIN COLLEGE WILL PROVIDE THE FOLLOWING ITEMS  
FOR ALL TEAMS:

Equipment:

muffin pans  
cookie sheets  
cutting boards  
nonslip mats

cambro containers  
sauce pans  
serving platters  
meat racks  
baking sheets

EQUIPMENT AND TOOLS TEAMS MUST BRING:

knives  
sharpies and pens  
parchment paper  
small offset spatulas

cake tester  
notepad  
parchment paper  
cupcake liners

THIS IS THE ONLY EQUIPMENT AND TOOLS TEAMS WILL BE ALLOWED TO  
BRING. ALL OTHER EQUIPMENT MUST BE USED FROM GALLATIN COLLEGE. IF  
YOU HAVE QUESTIONS, PLEASE EMAIL [DIRECTOR@MTFCCLA.ORG](mailto:DIRECTOR@MTFCCLA.ORG)



# Banana Chocolate Chip Muffins

350F

Yield 12 Muffins

Ripe Bananas, medium	4	
Melted Butter, cooled	1/3 cup	75 grams
Sugar	2/3 cup	135 grams
Egg	1	
Vanilla Extract	1 tsp	
Baking Soda	1 tsp	
Salt	1/8 tsp	
Flour	1 ½ cup	192 grams
Semisweet Chocolate Chips	1 cup	155 grams

1. Line muffin tins with cupcake liners
2. Peel bananas and throw them in a big bowl with the melted butter and smash it all together with a fork.
3. Keep blending until the mixture is creamy and smooth, not chunky.
4. Add sugar, egg and vanilla and mix just until combined.
5. Stir in salt and baking soda.
6. Add flour and chocolate chips and mix until just combined. Do not overmix!
7. Divide into muffin tins.
8. Bake until cake tester or toothpick pulls out cleanly for about 18-20 minutes
9. Cool on wire racks

# Baked Churros

425F

8 - 10 inch Churros

Light Brown Sugar	2 tbsp	
Salt	½ tsp	
Unsalted Butter	1/3 cup	75 grams
All Purpose Flour	1 cup	120 grams
Eggs	2	
Vanilla Extract	1 tsp	
Sugar	¼ cup	52 grams
Cinnamon	1 tsp	

1. In a medium saucepan, stir together 1 cup water, brown sugar and salt. Add butter and place over medium-high heat. Heat until butter is melted and mixture starts to boil. Remove from heat and add flour, stirring with a wooden spoon. Mixture will clump and pull away from the sides of the pan. Mix/mash with wooden spoon until no streaks of flour can be seen. In a small bowl, combine eggs and vanilla. Scramble mixture with a fork and then add to the dough-ball in the saucepan. Stir and mash, breaking up the dough until loosened. Stir well until eggs are incorporated and mixture has the appearance of mashed potatoes.
2. Transfer dough to a piping bag fitted with Ateco decorator tip #867.
3. Pipe dough into long thin lengths on the parchment covered pans. Use a pair of kitchen scissors to cut the end of the dough from the piping tip. Leave about 2-inches of space between the churros.
4. Bake for 10-12 minutes or until slightly puffed. Turn oven to broiler setting and watch carefully as churros toast and turn deep golden brown. Remove from oven and let cool slightly. Transfer to a wire cooling rack. If you're baking the churros one pan at a time, be sure to return the oven setting to 425°F before putting in the next pan.
5. Combine sugar and cinnamon and pour onto a long dish. Roll churros in mixture. Serve.

# Snickerdoodles

375F

Yield – 24 Cookies

Butter, Softened	½ cup	113 grams
Shortening	½ cup	95 grams
Sugar	1 ½ cup	320 grams
Eggs	2	
Vanilla Extract	1 tsp	
All-Purpose Flour	2 ¾ cup	400 grams
Cream of Tartar	2 tsp	
Baking Soda	1 tsp	
Salt	¼ tsp	
<b>For rolling:</b>		
Sugar	4 tbsp	
Cinnamon	1 tbsp	

1. Cream together butter, shortening, and 1 1/2 cups sugar. Add eggs and vanilla and mix well.
2. Add the flour, cream of tartar, baking soda and salt and stir until combined.
3. Shape dough by spoonfuls into balls.
4. In a separate bowl, mix the 4 tablespoons granulated sugar and the cinnamon. Roll balls of dough in mixture. Place dough about 2 inches apart on a parchment lined baking sheet.
5. Bake 8 to 9 minutes (don't over bake!) Remove immediately from baking sheets onto a cooling rack to cool completely.

# Raspberry Sweet Rolls

350F

Yield – 12 rolls

<b>For the dough:</b>		
Yeast, dissolved in 1 cup of lukewarm water	2 packages	4 ½ tsp
Shortening	6 tbsp	
Sugar	1 cup	200 grams
All-Purpose Flour	9 cups	1080 grams
Hot Water	2 cups	16 oz.
Eggs, beaten	2	
Salt	1 tbsp	
<b>For the filling:</b>		
Butter, softened	½ cup	113 grams
Light brown sugar	½ cup	100 grams
Frozen raspberries	3 ½ cups	438 grams
Sugar	1/3 cup	68 grams
Lemon Zest	1 large lemon	
Cornstarch	1 ½ tsp	
<b>For the frosting:</b>		
Cream cheese, room temperature	4 oz.	
Unsalted butter, room temperature	¼ cup	57 grams
Powdered sugar	1 cup	125 grams
Lemon zest	1 tsp	

1. Add yeast to 1 cup of lukewarm water. Stir with a spoon and set aside for about five minutes.
2. In the bowl of a stand mixer, add shortening, sugar, and salt to hot water and beat for 30 seconds. Let cool to lukewarm temperature. Stir in 2 cups of flour and mix until smooth. Add yeast mixture and mix until well combined. Mix in the beaten eggs.

## (Raspberry Sweet Rolls cont.)

3. Gradually stir in the remaining flour and mix with the dough hook for about 2 minutes. Remove dough from the bowl and place on a lightly floured counter. Knead by hand, add a little flour if the dough is still sticky. Knead until dough feels satiny and smooth.
4. Put the dough in a greased bowl and cover with a towel. Let rise for 30 minutes or until dough doubles in size.
5. Remove dough from bowl and place on a lightly floured counter. Divide dough in half. With a rolling pin, roll one half of the dough into a rectangular shape. Spread dough evenly with 4 tablespoons of softened butter. Sprinkle dough with 1/4 cup brown sugar. In a medium bowl, carefully stir together the frozen raspberries, granulated sugar, lemon zest, and cornstarch. Sprinkle half of the raspberry mixture over the dough.
6. Gently roll up dough into one long roll. Cut rolls, using a piece of dental floss or thread, about two inches thick. Place rolls into a greased 9X13 baking pan.
7. Now follow the exact same steps with the other half of the dough, using the remaining ingredients.
8. Place rolls in a warm spot and cover with a towel. Let rolls rise until double in bulk, about an hour. Bake rolls at 350 degrees F for 25-32 minutes or until golden brown on top. The insides should be soft, but not doughy. Remove pans from oven and let cool on a wire rack.
9. While the rolls are cooling, make the frosting. In a medium bowl, combine cream cheese, butter, powdered sugar, and lemon zest. Using electric mixer, beat until smooth. Spread frosting on rolls and serve.