



NEBRASKA
STATE ASSOCIATION

2021 State Competition
Preliminary Round
Baking and Pastry Recipes

Buttermilk Biscuits

425F

Yield: 8 biscuits

cold Butter, cubed	½ cup	113 grams
Self-Rising Flour	2 cup	250 grams
Buttermilk	¾ cup	177 mL
Butter, melted		

In a large bowl, cut butter into flour until mixture resembles coarse crumbs.

Stir in buttermilk just until moistened.

Turn onto a lightly floured surface; knead 3-4 times.

Pat or lightly roll to ¾-in. thickness.

Cut with a floured 2½ in. biscuit cutter.

Place on a greased baking sheet.

Bake 11-13 minutes. Brush tops with butter.

Choux Pastry

425F (15 min)

350F (15-20 min)

Yield: approximately 1½ dozen

Water	1 cup	236 mL
Butter	½ cup	113 grams
Flour	1 cup	125 grams
Eggs	4	

Chantilly Cream

Heavy Cream	2 cups	473 mL
Sugar	2 Tablespoons	25 grams
Vanilla Extract	1 teaspoon	4 grams

Oatmeal Raisin Cookies

350F

Yield: approximately 3½ dozen

Shortening	1 cup	205 grams
Sugar	1 cup	200 grams
Brown Sugar, packed	1 cup	220 grams
Eggs	3	
Vanilla Extract	1 teaspoon	4 grams
Flour	2½ cups	312.5 grams
Baking Soda	2 teaspoons	9 grams
Salt	1 teaspoon	5.5 grams
Cinnamon, ground	1 teaspoon	3 grams
Old-Fashioned Oats	2 cups	170 grams
Raisins	1 cup	159 grams

Cream the shortening and sugars until light and fluffy.

Beat in eggs, one at a time, beating well after each addition. Beat in vanilla.

Combine the flour, baking soda, salt and cinnamon

Add to creamed mixture, stirring just until combined.

Stir in the oats and raisins.

Shape into 1-in. balls. Place 2 in. apart on ungreased baking sheets. Flatten with a greased glass bottom.

Bake at until golden brown, 10-11 minutes. Do not overbake.

Remove to a wire rack to cool.

Dinner Rolls

475/450F

Yield: 12 x 56g rolls

Bread Flour	3¼ cups	405 grams
Whole Wheat Flour	⅓ cup	45 grams
Water (100-115F)	1¼ cups	295 mL
Instant Yeast	2¼ teaspoons	7 grams
Salt	1¾ teaspoons	10 grams