



NEBRASKA
STATE ASSOCIATION

2023 State Competition
Baking and Pastry Recipes

Chocolate Chip Cookies

375 conventional / 350 convection

Yield: 1 dozen – 3” cookies

147 g	Butter, room temperature
113 g	Sugar
113 g	Brown Sugar
2 g	Salt
91 g	Eggs, room temperature
6 g	Vanilla
285 g	All-Purpose Flour
4 g	Baking Soda
357 g	Chocolate Chips

USE CREAMING METHOD

Cream Puffs

400 conventional

Yield: 6-8

1 C / 225 g Water

½ C / 110 g Butter

1 C / 120 g Flour

4 / 250 g Eggs

USE STANDARD PATE A CHOUX METHOD

Chantilly Cream

2 C / 480 g Heavy Cream

2 Tbs / 28 g Granulated Sugar

1 tsp Vanilla Extract

Buttermilk Biscuits

400 conventional

Yield: 9 – 3” biscuits

277 grams	Bread Flour
277 grams	Pastry Flour
6 grams	Salt
18 grams	Baking Powder
4 grams	Baking Soda
27 grams	Sugar
194 grams	Butter, cold
375 grams	Buttermilk

USE BISCUIT MIXING METHOD

Decorated Cake

2023 Theme: Birthday

ITEMS PROVIDED

(1) 9" cake round

ITEMS NOT PROVIDED (to be brought by competitor)

3#-4# Prepared white icing (can be made or purchased)

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 between 3-4 lbs. of Scaled Icing

1. 9-inch cake round will be supplied
2. Cake must be smooth iced with buttercream (made or purchased)
3. The bottom border of the cake must be a scallop border
4. The top border of the cake must be a continuous rosette border
5. Three (3) buttercream roses and their leaves
6. Scripting – participants will be given a message to write at the time of competition, 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.