



**NEBRASKA**  
STATE ASSOCIATION

**2024 State Competition**  
**Baking and Pastry Recipes**

## Lemon Thyme Scones with Lemon Icing

400 conventional / 375 convection

Yield: 8

31.5 grams	granulated sugar
8 grams	baking powder
2 grams	baking soda
2 grams	kosher salt
8 grams	finely grated lemon zest
8 grams	finely chopped fresh thyme
375.5 grams	all-purpose flour, plus more for surface
62.5 grams	chilled unsalted butter, cut into pieces
1	large egg, beaten to blend
156.5 grams	heavy cream, plus more for brushing
	raw sugar (for sprinkling)

Lemon Icing:

260 grams	confectioner's sugar
30-45	lemon juice

USE BISCUIT MIXING METHOD

## **Chocolate Eclairs**

400 conventional / 375 convection

Yield: 6-8

365 grams    milk or water  
155 grams    unsalted butter  
2 grams       salt  
4 grams       granulated sugar  
232 grams    all-purpose flour  
365 grams    eggs

USE STANDARD PATE A CHOUX METHOD

## **Chantilly Cream**

470 grams    heavy cream  
25 grams     granulated sugar  
4 grams       vanilla

## **Chocolate Glaze**

112 grams    water  
85 grams     light corn syrup  
285 grams    semi-sweet chocolate

BRING WATER AND CORN SYRUP TO A BOIL  
POUR OVER CHOPPED CHOCOLATE  
WHISK UNTIL SMOOTH

## **Peanut Butter Cookies**

375 conventional

Yield: 1 dozen

100 grams granulated sugar  
56 grams unsalted butter, room temperature  
1 egg  
129 grams peanut butter, creamy  
2 grams vanilla  
1.25 grams salt  
90 grams all-purpose flour  
1.1 grams baking soda  
25 grams granulated sugar, for rolling

USE CREAMING METHOD

ROLL DOUGH INTO 1" BALLS

ROLL BALLS IN REMAINING SUGAR

FLATTEN WITH FORK BEFORE BAKING

# Decorated Cake

2024 Theme: Wedding Anniversary

## 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.