

**Bakery Formulas**  
**For the**  
**SkillsUSA**  
**Commercial Baking Contest**

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**Secondary Division**

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**For Distribution**  
**2017**

**The Test**

Contestants will prepare a total of six products selected by the Commercial Baking Technical Committee from the following categories:

**Standard**

Yeast Breads and Rolls  
Quick Breads—(No Yeast)  
Cookies  
Basic Cake Decorating  
Pastry  
Pie and Pie Crust Pastry

**The 2017 Test**

1. White Pan Bread
2. Pumpkin Bread
3. Sugar Cookies
4. Decorated Cake
5. Éclair/Cream Puffs
6. Pineapple Pie

## 1. White Pan Bread

Source: *RBA*

Raw material	LB	OZ	Bakers %	Instructions
Yeast		2	2.5	Mix with 6 oz of water, set aside
Water	3	4	64	Variable
Bread Flour	5		100	
Salt		1.8	2.25	
Sugar, granulated		4	5	
Milk powder		4	5.0	
Shortening, all purpose		2.5	3	
<b>TOTAL</b>	<b>9</b>	<b>2.5</b>		

1. Dough temperature: Between 75 and 80 degrees. (Watch your temperatures). Allow dough to rise, dough should double in size.
2. Cut into proper size pieces, round the piece of dough up and let rest. DO NOT USE PROOF BOX –Keep dough at room temperature, covered.
3. Make Up:
  - 2 pan loaves, scale 12 oz to achieve finished weight of 10-11 oz.
  - 2 three-braided loaves – scale to 18 oz – finished weight 16 oz
  - With remaining dough prepare one baking sheet of single knot rolls at 2 oz each
4. Proof to proper size.
5. Wrap excess dough and leave on your rolling rack.
6. Bake: 400 degrees.

Display: One standard loaf, one braided loaf, and three knot rolls.

## 2. Pumpkin Bread

Source: Baking Fundamentals, Noble Masi/Modified by committee 2017

Raw Material	LB.	OZ.	Baker's Percentage (%)	Instructions
Pumpkin, canned		14	100	Oven: 375 degrees
Eggs		6	43	Combine first 7 Ingredients.
Sugar, Granulated	1	2	128	38
Baking Soda		1/8	1	
Salt		1/4	2	
Ground cloves		1/8	1	
Ground cinnamon		1/8	1	
Bread Flour		14	100	Gradually add oil, flour and baking powder.
Baking Powder		1/4	3	
Vegetable Oil		6	43	
Water		6	29	Blend in.

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1. Pour into loaf pans provided to make proper size loaves and Bake.
2. Display two loaves.

### 3. Sugar Cookies

Source: Fleckenstein's Bakery

Raw Ingredients	LB	OZ	Instructions
Sugar		10	Cream ingredients to soft mix
Salt		0.14	
Butter		8	
Eggs, whole		3.3	Add eggs in two stages and cream in.
Vanilla		0.15	
Bread Flour		17	Sift flour and baking powder together and add
Baking Powder		0.42	

**TOTAL**                      **2**     **7**

1. Roll dough to approximately ¼-inch thickness on canvas lightly dusted with flour.
2. Use parchment-lined baking sheets.
3. Cut out at least 2 dozen cookies
4. Sprinkle with granulated sugar.
5. Bake in 375° F oven. *DO NOT OVERBAKE.*
6. Display 6 cookies.
7. (Wrap left over dough and leave on your rack.) **LEAVE REMAINING COOKIES ON PAN FOR DISPLAY/JUDGING.**

**4. Cake Decorating**Source: *RBA*

Each student is provided two 8" round cake and white icing.

This is your cake order.

**Test Problem**

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**Customer Name:** Ms. Sarah Jones**Phone:** 651-876-4321**Day Wanted:** Thursday**Date Wanted:** 6/22/17**Time Wanted:** 3:00PM**Size:** 8" rounds, split and filled with red jelly filling. Fillings are provided.**Icing:** Use icing provided**Colors:** Yellow roses, green leaves**Flower Type:** Spray of roses- 3 to 5**Inscription:** Happy Birthday Vickie**Special instructions:**

1. Scale no more than 2 lbs of **whipped topping**. Use whipped topping for icing the cake.
2. Prepare colors and bags. Use butter cream icing provided for roses and writing.
3. Pipe white border- 1 shell border, 1 border of your choosing.
4. Do not comb sides.

**Write your contestant number on the back side of your cake with icing!**

## 5. Éclair Cream Puff

Sources: *Commercial Baking Contest RBA*

Raw Ingredients	LB	OZ	Bakers %	Instructions
Water	2		133	Combine the liquid, shortening, salt sugar in a heavy saucepan or kettle. Bring the mixture to a full, rolling boil
Shortening, all purpose	1		67	
Salt		0.75	3	
Sugar, granulated		0.75	3	
Bread Flour	1	8	100	Remove from heat and add the flour all at once. Stir quickly. Return to moderate heat, stir vigorously until the dough forms a ball and pulls away from the sides of the pan. Cook thoroughly.  Transfer the dough to the bowl of a mixer. With the paddle attachment, mix at low speed until the dough has cooled slightly. It should be about 140 degrees F (60 degrees C), which is still very warm, but not too hot to touch.
Eggs, whole/fresh	1	8	100	At medium speed, beat in the eggs a little at a time. Wait until they are completely absorbed before adding more. Mix until blended. The paste is ready to use.

**TOTAL**                      **6**        **1.5**

### Procedure:

1. Line sheet pans with silicone paper.
2. Pipe out éclairs 4-5" long, cream puffs approximately 3" round.
3. Bake at 400° F degrees for about 30 minutes. Do not under bake. Remove them from the oven and let cool slowly in a warm place.
4. When cool, fill with cream filling (based on available materials) using a pastry bag with a star tube. Dust with confectioners' sugar.

## 6. Pineapple Pie

Source: *Baking Fundamentals* © 2007, modified 2008 by Noble Masi, CMB

### Dough

Raw Material	LB	OZ	Baker's %	Instruction
Pastry Flour	1		100	Prepare by hand.
Shortening, all purpose		10	60	Rub shortening and flour until dough forms small pieces
Salt		0.30	1.87	Dissolve ingredients in water. Add to the above and fold over lightly until the liquid is absorbed.
Water (cold)		7	40	

**TOTAL**                      **2**                      **1 1/2**

### Filling

Canned pineapples- drained		12		place pineapple, sugar and 2 oz. water in sauce pan, and bring to a boil
Sugar		6		
Water		4		
Corn starch		1		Use 2 oz water to make slurry
				add slurry to boiling pineapple (let liquid return to a boil)
				let cool before placing in pie shell

**TOTAL**                      **1**                      **7**

- Rest dough for half hour minimum.
- Prepare enough for one double crust pie and one unbaked 8-inch pie shell. Use the 8" pie pans, *not the straight sided pans*. Scale 5 to 7 oz for each top and bottom. You should have a little dough left over.
- Fill one pie and top the pie with a pie crust (double crust or lattice top)
- Sprinkle with sugar.
- Bake pie at 400° F until golden brown.
- Do not bake the second, unfilled pie shell. However, finish and flute the edges for display.

**Display Checklist:****Yeast Bread**

- 1 pan loaf
- 1 braided loaf
- 3 knot rolls

**Quick Bread**

- 2 loaves pumpkin bread

**Cookies**

- 6 sugar cookies

**Basic Cake Decorating**

- 1 decorated cake

**Pastry**

- 3 éclairs (1 unfilled)
- 3 cream puffs (1 unfilled)

**Pie and Pie Crust Pastry**

- 1 pineapple pie
- 1 unbaked pie shell



**Bakery Formulas**  
**For the**  
**SkillsUSA**  
**Commercial Baking Contest**

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**Postsecondary Division**

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**For Distribution**  
**2017**

**The Test**

Contestants will prepare a total of six products selected by the Commercial Baking Technical Committee from the following categories.

**Standard**

Yeast Breads and Rolls  
Quick bread—(No Yeast)  
Cookies  
Basic Cake Decorating  
Pastry  
Pie and Pie Crust Pastry

**The 2017 Test**

1. Basic French Bread
2. Pumpkin Bread
3. Butter Tea Cookie
4. Decorated Cake
5. Éclair/Cream Puffs
6. Apple Pie

## 1. Basic French Bread Dough

Source: RBA formula database, (858 -Power) 2000.

Raw Ingredients	LB	OZ	Baker's %	Instructions
Bread Flour (high gluten)	3	8	100	Use straight dough method.  variable
Salt		1.25	2	
Yeast, compressed		2.0	4	
Water	2	4	64	

**TOTAL 5 15.25**

1. Dough temperature should be 75 to 80 degrees.
2. Bulk ferment on the bench, depending of dough temperature and room conditions. Allow dough to double in size.
3. Cut dough into appropriate size pieces and let rest.
4. Make six traditional baguettes with a finished weight of 11 oz each. Judges will accept 2 oz overweight on the finished bread. Underweight will be penalized points.
5. Length should be 16"-18"
6. Slash bread with 7 (seven) diagonal cuts.
7. With left over dough make creative loaf.
8. Proof
9. Bake: 425° F

## 2. Pumpkin Bread

Source: Baking Fundamentals, Noble Masi/Modified by committee 2017

Raw Material	LB.	OZ.	Baker's Percentage (%)	Instructions
Pumpkin, canned		14	100	Oven: 375 degrees
Eggs		6	43	Combine first 7 Ingredients.
Sugar, Granulated	1	2	128	38
Baking Soda		1/8	1	
Salt		1/4	2	
Ground cloves		1/8	1	
Ground cinnamon		1/8	1	
Bread Flour		14	100	Gradually add oil, flour and baking powder.
Baking Powder		1/4	3	
Vegetable Oil		6	43	
Water		6	29	Blend in.

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1. Pour into loaf pans provided to make proper size loaves and Bake.
2. Display two loaves.

**3. Butter Tea Cookie**

Source: *Commercial Baking Contest 1992, revised 1998, revised 2001 based on Professional Baking, Gisslen.*

Raw Ingredients	LB	OZ	Baker's %	Instructions
Butter		11	33	Creaming method.
Shortening, all purpose		11	33	
Sugar, granulated		11	33	
Sugar, 6X (powdered)		6	18	
Eggs, whole		8.25	25	Cream light and fluffy.
Vanilla		.3	1	
Cake Flour	2	1	100	Sift then blend in flour.

**Procedure**

1. Bag cookies using plain tube or star tube.
2. Make cookies small - about size of quarter, make one sheet pan.
3. Cookies are to be plain and not decorated.
4. Bag onto parchment lined pan. Make only one sheet of cookies.  
**Left over dough must be wrapped and placed on rack.**
5. Bake at 375° F.

**4. Cake Decorating**

*Source: Commercial Baking Contest, revised 1998.*

**The Bakery Cake Order Form**

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**Customer Name:** Ms. Sarah Jones**Phone:** 701-231-8765**Day Wanted:** Wednesday**Date Wanted:** 6/21/17**Time Wanted:** 3:00PM**Size:** Quarter sheet**Icing:** Use icing provided**Colors:** White icing, red roses, green leaves**Flower Type:** Spray of roses – 3 to 5**Inscription:** Happy Birthday Betsy**Special instructions:**

1. Scale no more than 2 lbs of **whipped topping**. Use whipped topping for icing the cake.
2. Prepare colors and bags. Use butter cream icing provided for roses and writing.
3. Pipe white border- 1 shell border, 1 border of your choosing.
4. Do not comb sides.

**Write your contestant number on the back side of your cake with icing**

## 5. Éclair Cream Puff

Sources: *Commercial Baking Contest RBA*

Raw Ingredients	LB	OZ	Bakers %	Instructions
Water	2		133	Combine the liquid, shortening, salt sugar in a heavy saucepan or kettle. Bring the mixture to a full, rolling boil
Shortening, all purpose	1		67	
Salt		0.75	3	
Sugar, granulated		0.75	3	
Bread Flour	1	8	100	Remove from heat and add the flour all at once. Stir quickly. Return to moderate heat, stir vigorously until the dough forms a ball and pulls away from the sides of the pan. Cook thoroughly.  Transfer the dough to the bowl of a mixer. With the paddle attachment, mix at low speed until the dough has cooled slightly. It should be about 140 degrees F (60 degrees C), which is still very warm, but not too hot to touch.
Eggs, whole/fresh	1	8	100	At medium speed, beat in the eggs a little at a time. Wait until they are completely absorbed before adding more. Mix until blended. The paste is ready to use.
<b>TOTAL</b>	<b>6</b>	<b>1.5</b>		

### Procedure:

1. Line sheet pans with silicone paper.
2. Pipe out éclairs 4-5" long, cream puffs approximately 3" round.
3. Bake at 400°F for about 30 minutes. Do not under bake. Remove them from the oven and let cool slowly in a warm place.
4. When cool, fill with cream filling (based on available materials) using a pastry bag with a star tube. Dust with confectioners' sugar.

## 6. Apple Pie

Source: ND State College of Science

### Dough

Raw Material	LB	OZ	Baker's %	Instruction
Pastry Flour	1		100	Prepare by hand.
Shortening, all purpose		10	60	Rub shortening and flour until dough forms small pieces
Salt		0.30	1.87	Dissolve ingredients in water. Add to the above and fold over lightly until the liquid is absorbed.
Water (cold)		7	40	

**TOTAL**                      **2**                      **1 1/2**

### Filling

IQF Apples	2			Sauté apples lightly in the first quantity of butter. Add the first quantity of sugar as the apples cook
Sugar		3		
Butter		1		
Water		2		Mix water and starch until smooth. Add starch mixture to apples and boil until thick and clear.
Corn Starch		1 1/2		
Sugar		3.5		Remove from heat and add remaining ingredients. Stir gently until sugar is dissolved and butter is melted. Let cool before placing in pie shell.
Salt		.06	(1/4 tsp)	
Cinnamon		.06	( 1 tsp)	
Nutmeg		.02	(1/4 tsp)	
Lemon Juice		.33	(2 tsp)	
Butter		.25		

**TOTAL**                      **2**                      **11**

- Rest dough for half hour minimum.
- Prepare enough for one double crust pie and one unbaked 9-inch pie shell. Use the 9" pie pans, not the straight sided pans. Scale 7 to 9 oz. for each top and bottom. You should have a little dough left over.
- Fill one pie and top the pie with a pie crust (double crust or lattice top)
- Sprinkle with sugar.
- Bake pie at 400° F until golden brown.
- Do not bake the second, unfilled pie shell. However, finish and flute the edges for

display.

## **Display Checklist:**

### **Yeast Bread**

- 3 baguettes
- 1 creative loaf

### **Quick Bread**

- 2 loaves pumpkin bread

### **Cookies**

- 12 butter tea cookies

### **Basic Cake Decorating**

- 1 decorated cake

### **Pastry**

- 3 éclairs (1 unfilled)
- 3 cream puffs (1 unfilled)

### **Pie and Pie Crust Pastry**

- 1 apple pie
- 1 unbaked pie shell