



2027 Idaho District/State Leadership Conference

Baking and Pastry

Orange Cranberry Scones

Éclairs

Butter Cookies

Cake Decorating

The Baking & Pastry STAR Event is an individual competition for Level 3 students. Prior or current enrollment in a Culinary Arts pathway program is strongly recommended.

Each chapter may enter up to two students in this event at the district level. However, districts reserve the right to limit participation to one student per chapter if space is limited.

The top two district competitors qualify for state, assuming they earn a minimum score of 60%. Should any district have fewer than two qualified competitors, the remaining state slots will be filled by the next highest-scoring students across all districts.

Quick Bread: Orange Cranberry Scones

Culinary Skill Component: Demonstrate proper execution of mixing and baking using the biscuit method.

Yield: 12 Scones

Amount	Ingredient
1 tbsp. (6 g)	Orange zest
1/2 cup (60 g)	Dried cranberries (chopped small)
3 cups (450 g)	All-purpose Flour
4 tsp. (20 g)	Baking Powder
1 tsp. (5.5 g)	Salt
1/4 cup (56 g)	Granulated sugar
10 tbsp. (142 g)	Butter (diced into 1/4 in., cubed)
2 (115 g)	Eggs
1 tbsp. (15 g)	Vanilla
3/4 cup (175 g)	Heavy cream
2 tbsp. (28 g)	Heavy cream
2 tbsp. (28 g)	Granulated sugar

Method:

1. Prepare a ½ sheet pan with pan spray and parchment paper. Do not spray the top of the parchment.
2. Wash and zest one orange; reserve the zest.
3. In a mixing bowl, whisk together the flour, baking powder, salt, sugar, orange zest, and chopped cranberries.
4. Add the chilled, diced butter to the dry ingredients. Mix until the butter is pea-sized and evenly distributed.
5. Gradually add the eggs, vanilla, and heavy cream to the dry ingredients. Mix just until combined, forming a soft dough. Do not overmix.
6. Turn the dough out onto the surface and knead lightly by pressing it out and folding it in half. Rotate the dough 90 degrees between folds.
7. Repeat this process for approximately 30 seconds until the dough is soft, slightly elastic, and not sticky.
8. Shape the dough into a cylinder and cut it into two equal portions. Round each portion, and then flatten into a disk approximately 6 inches in diameter and 1½ to 2 inches thick.
9. Cut each disk into six (6) wedges, yielding a total of 12 scones.
10. Brush the tops of the scones with heavy cream and sprinkle with granulated sugar.
11. Place all 12 scones onto the prepared ½ sheet pan.
12. Bake in oven:

Conventional – 425°F for approximately 15–18 minutes.

Convection – 375°F for approximately 12–15 minutes.

Pâte à Choux: Éclairs

Culinary Skill Component: Demonstrate proper execution of pâte à choux, including scaling ingredients, mixing ingredients, piping with pastry, and baking to correct doneness.

Amount	Ingredient
1/4 cup (60 g)	Water
1/4 cup (60 g)	Milk
1/4 tsp. (2 g)	Granulated sugar
1/4 tsp. (1.5 g)	Salt
4 tbsp. (60 g)	Unsalted Butter
1/2 cup (70 g)	All-Purpose Flour
2 (115 g)	Eggs
1 cup (226 g)	Pastry Cream
1/2 cup (113 g)	Ganache

Method:

1. Scale all ingredients.
2. Using a 1/2 sheet parchment paper to draw eight (8) 4-inch lines. Spray a 1/2 sheet pan with pan spray and place the parchment paper (ink side down) on the pan.
3. In a sauce pot, combine the water, milk, sugar, salt, and butter, then bring to a boil.
4. Add the flour and cook for several minutes, or until the mixture appears drier and begins to stick to the bottom of the pot.
5. Remove from heat and transfer the mixture to a mixing bowl fitted with a paddle to release steam. This dough is called a panade.
6. Mix the panade until slightly cooled, ensuring the mixture is still warm.
7. Slowly add the eggs in stages while mixing, scraping the bowl between each addition.
8. Continue mixing until the desired consistency is reached.
9. Using a #15 mm plain tip, pipe the éclairs in 4-inch lines.
10. Bake in oven:

Conventional – 400°F to 425°F for approximately 20 minutes. Rotate the pan and bake an additional 15 minutes (total time approximately 35 minutes).

Convection – 350°F to 375°F for approximately 15 minutes. Rotate the pan and bake an additional 10 minutes (total time approximately 25 minutes).
11. Using the pastry cream provided, pipe filling into five (5) éclair shapes.
12. Using the ganache provided, decorate the top of each éclair.
13. Present five (5) filled éclairs and three (3) unfilled éclairs.

Chocolate Butter Cookie

Culinary Skill Component: Demonstrate proper mixing, the bagged cookie method, and baking.

Yield: 24 Cookies

Amount

16 tbsp. (226 g)
 1/2 cup (115 g)
 1/4 tsp. (1.5 g) 1
 (57 g)
 1 tbsp. (12 g)
 1 2/3 cups (207 g)
 1/4 cup (25 g)
 1/2 cup (120 g)

Ingredient

Unsalted Butter, softened
 Granulated sugar
 Salt
 Egg (large)
 Vanilla Extract
 Cake Flour
 Cocoa Powder
 Raspberry Preserves

Method:

- Using a 2-inch round cookie cutter, trace 24 (4 x 6) circles on parchment paper. Spray a sheet pan with pan spray, invert the parchment paper on the sheet pan so that the traced circles are underneath.
- Scale all ingredients.
- Cream together the butter, sugar, and salt. **Note:** The butter, sugar & salt should only be creamed together minimally, not until light in color, and it is important to have the butter soft going into the mixer.
- Add the egg, and vanilla, then mix until incorporated.
- Add the cake flour and cocoa powder. Mix on medium to high speed until fluffy.
- Using the bagged method with a #825 or #826 open star tip, pipe cookies in a rosette design, arranging 4 x 6 cookies on a half sheet pan.
- Bake in oven:
Conventional – 375°F for approximately 10-12 minutes.
Convection – 350°F for approximately 7 minutes.
- Remove cookies from the oven. Using a teaspoon, make a small indent in the middle of the cookie.
- Pipe a small amount of raspberry preserves into the center of each cookie.
- Return cookies to the oven and bake an additional 5 minutes (**conventional**) or 3-5 minutes (**convection**).
- Wrap any leftover dough and present it with your products.
- Display all cookies.



Decorated Cake

(1) 9" x 4" Styrofoam cake round

Buttercream – 3 lbs. (White Icing)

Specific Equipment for Cake Decorating:

Gel or paste icing colors

Pastry bags and couplers, any size/type Greaseproof cake board

Pastry tips (participant's choice)

Cake turntable

Assorted spatulas, as needed

Rose nail

Scissors

Bowls or containers for mixing colors

Cake Decorating Parameters

1. 9-inch cake round – no splitting; rubric points will be automatically added.
2. Cake side must be smoothly iced with buttercream (no combed or patterned sides).
3. The bottom border of the cake must be a shell border.
4. The top border of the cake must be a rosette border.
5. Include three (3) buttercream roses and leaves.
6. Scripting – participants will be given a message at the time of competition to write in cursive (script) on the cake (spelling counts).

Equipment lists available describing what will be available for use and what will not be provided will be

Equipment List

Assorted Bowls	2-inch Round Cookie Cutter
Bench Scraper	12-inch Round Cake Board
Cutting Board	10-inch Cake Turntable
Gloves	Gel Food Coloring
Measuring Cups	Kitchen Scale
Measuring Spoons	Knife Set
Mixing Bowls	Marker/Pen
Muffin Pans	Pastry Cutter
Pan Spray	Pastry Tips
Parchment Paper	Ruler
Pastry Bag	Scissors
Pastry Brush	Ruler
Pastry Coupler	(2) 1/2 Sheet Pans
Rolling Pins	Sauce Pot
Stand Mixer	Spatulas
Whisks	Zester

- Competitors may only use the equipment listed above during the competition.
- Because host sites vary, each District host site will determine which items it will provide.
- The State Leadership Conference equipment list, detailing what the host site will provide, will be posted by **February 1st**.