

# Commercial Baking Production List 2021

Decorated cake, live practical contest

Pepper Corn Muffins, video demonstration

Cream Puffs with Pastry Cream Filling, live practical contest

Display:

- 1 decorated cake
- 6 muffins
- 12 filled cream puffs

## 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:** Monday

**Date Wanted:** 3/8/21

**Time Wanted:** 3:00PM

**Size:** Quarter Sheet

**Icing:** Using icing provided

**Colors:** White icing, red roses, green leaves

**Flower Type:** Spray of roses—3 to 5

**Inscription:** Happy Birthday Amy

**Special Instructions:**

1. Scale no more than 2 lbs of butter cream icing provided.
2. Use butter cream for flowers and writing.
3. Piped border of your choosing.
4. Do not comb sides.

## Pepper Corn Muffins (Quick Bread)

Raw Ingredients	LB	OZ	Bakers %	Grams
Oil ( 1 T )		0.50		15
Bell Pepper, Red (1 each)		6≅		
Jalepeño (2 each)		2≅		
Onion, Red small (1 each)		4≅		125≅
Garlic, minced (2 tsps) (≅ 2 cloves)		.25≅		5≅
Salt (1/4 tsp)		.125≅		2≅
Pepper (1/4 tsp)		.125≅		2≅
Flour, all purpose		6.00	50	180
Yellow Cornmeal		6.00	50	180
Sugar, granulated		1.50	12.5	45
Salt		0.10	0.9	3
Baking Powder		0.20	1.6	6
Baking Soda		0.7	0.6	2
Eggs, whole (3 each)		5.00	42	150
Buttermilk		12	100	360
Oil, vegetable		4.00	33	120
Jalepeño and pepper mixture		11≅	92	311
Cheese, shredded		3.00	25	90
<b>TOTAL</b>	<b>3</b>	<b>13</b>	<b>407.6</b>	<b>1447</b>

### Method: Pepper Mixture

1. Clean work area and wash hands. Prepare your mise-en-place, by assembling your equipment and supplies.
2. Small dice the Bell Pepper, Jalapeño and Red Onion (Small dice is ¼" x ¼" x ¼"). Mince the garlic.
3. Place approximately 2 ozs of your combined knife cuts for judging on a provided plate.
4. Coat the ingredients in oil and place them onto a half pan. Roast the mixture until the onion is translucent and the peppers are cooked through. Re-adjust the seasonings as needed.
5. Remove the mixture from the pan and cool before using.

**Method continues on next page...**

## **Method: Muffins**

1. Clean work area and wash hands. Prepare your mise-en-place, by assembling your equipment and supplies.
2. Into a 4 qt Stainless Bowl, scale and stir together well the Flour, Corn Meal, Sugar, Salt, Baking Powder and Baking Soda.
3. Into a 2 qt Stainless Bowl, scale and stir together well the Eggs, Buttermilk and Oil.
4. Into the 4 qt bowl add the liquid ingredients to the dry ingredients using the muffin mixing method.
5. Gently fold in the Pepper mixture and Cheese.
6. Using a #16 scoop portion the batter into the provided baking cups. You should have between 10 and 12 muffins.
7. Bake at 375 degrees F in a deck oven until the center of the muffins bounce back when lightly pressed, approximately 20-25 minutes.
8. When baked display 6 of the muffins produced.

## Cream Puff Paste

Sources: Commercial Baking Contest RBA

Yield: approximately 24 3" cream puffs

Raw Ingredients	LB	OZ	Bakers %	Instructions
Water	2		133	Combine the liquid, shortening, salt, and 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	406	

### Procedure:

1. Line sheet pans with parchment.
2. Pipe out cream puffs approximately 2" round. Final product should be 3" in diameter.
3. Bake at 350 F degrees until golden brown and set, then drop to 275 F degrees to dry out.
4. Fill with pastry cream. Dust with confectioner's sugar

# Crème Patissiere (Vanilla Pastry Cream)

Yield: about 5 cups

## Ingredients:

- ☐ 4 cups milk
- ☐ 6 oz sugar
- ☐ Pinch salt
- ☐ 5 tbsp cornstarch (cornflour)
- ☐ 2 tbsp vanilla extract
- ☐ 6 large egg yolks
- ☐ 2 large egg
- ☐ 3 oz unsalted butter softened

## Procedure:

1. Heat the milk over medium high heat and bring it to a simmer, almost to a boil.
2. While the milk is being heated, place the sugar, egg and yolks, cornstarch and salt in a bowl. Whisk until you have a thick, smooth mix. (If you are using vanilla bean paste or extract, add it to the egg mix too). Place the bowl with the egg mix on a towel or napkin (to prevent the bowl from slipping while whisking, in the next step), and set aside until the milk comes to a boil.
3. As soon as the milk starts to bubble, remove it from the heat. Slowly pour about a half of the hot milk in a thin stream, into the egg mix, WHILE WHISKING CONSTANTLY to temper the egg mix. When the eggs have been tempered, add the egg mix back into the hot milk in the saucepan.
4. Heat the custard base, over medium heat, while whisking vigorously until it starts to thicken – this should take about 1 – 2 minutes.
5. While whisking, let the custard come to a boil (the custard will release bubbles). Lower the heat and cook for a further 1-2 minutes after you see the first bubbles break the surface. Remove from the heat and add the butter. Whisk in the butter, until it's completely mixed in.
6. Pour the custard into a bowl and immediately cover the surface with plastic wrap, making sure the plastic wrap is touching the whole surface. This is to prevent a custard skin from forming on top. Place this in an ice bath.
7. Let the custard cool down to room temperature.
8. Use as needed.