# 2027 Baking and Pastry STAR Event and Recipe Requirements

February 12-13, 2027

Jefferson State Community College Culinary and Hospitality Institute
4600 Valleydale Rd, Birmingham, AL 35242

Please note the following:

- Plating your baked goods is up to the contestant. Jefferson State Community College (JSCC) will provide basic plates. Competitors may bring their own plates, baskets, etc. if desired.
- Each entry will consist of a quick bread, choux pastry, cookie, and cake decorating skill demonstration to be completed in 2 hours 45 minutes.
- Recipes are provided in this document. Recipes include Alabama produced products when possible and recipes by Alabama chefs. As much as you can, please use products produced or grown in Alabama.
    - Competitors should use the recipe as a guide but may make slight alterations to make it their own.
    - **Competitors may add or substitute up to 5 ingredients** for the entire menu but must keep the concept/idea/spirit of the original recipe.
- The 9-inch (single layer) cake Styrofoam cake round for cake decorating will be provided with registration.
- JSCC will be providing large equipment: shared convection oven, stand mixer and workstation.
- Competitor is responsible for bringing all ingredients and equipment not supplied by JSCC. Standard industry equipment only: no glass, wooden spoons or cutting boards, etc.
- Staple ingredients (i.e., dry ingredients, seasonings, oils, etc.) may be pre-measured prior to event.
- All perishable items must be stored at proper temperature.
- The top 3 competitors will advance to National STAR Events in Washington D.C. The National FCCLA may require an exam from the American Culinary Federation to qualify for participation in the National event if space is limited.

How the event will run:

- The event is scheduled for two days if needed to accommodate the number of participants. We will fill Friday first, then move to Saturday if needed. Competitors from the same school will be placed on the same day, if possible, to help eliminate the need for overnight stays. Event times will be scheduled as registrations are made through the SLC portal. There are 16 total competition slots. All registrations for Baking and Pastry are due by January 15, 2027. The final schedule will be available no later than one week prior to the scheduled event.
- Each chapter may submit 3 individual entries, 2 spots guaranteed until all spots are full, 3rd will be put on a waiting list for remaining spots if there are any left on January 15. If the third person is not able to be scheduled to participate, their registration may be changed to conference attendee without STAR Event (no STAR Event charge) or canceled or and not incur a fee.
- At this time, there is not a test scheduled at the state level. The state reserves the right to implement a test to qualify, if needed, to manage the number of registrants.

# 2027 Baking and Pastry STAR Event and Recipe Requirements

## Quick Bread
## Cornbread Muffins
## Featured at the Fig in Vestavia Hills
## Chef John "J.P." Holland

- 1/2 cup all-purpose flour ≈ 62.5 grams
- 1/2 cup cornmeal ≈ 85 grams
- 2 tablespoons granulated sugar ≈ 25 grams
- Pinch of salt
- 2 teaspoons baking powder ≈ 8 grams
- 1 egg
- 1/2 cup buttermilk ≈ 120 grams
- 1/2 cup corn oil or bacon drippings ≈ 120 grams

1. Preheat oven to $400^0$F.
2. Grease a muffin tin for 6 muffins.
3. In a large bowl, whisk together the flour, cornmeal, sugar, salt, and baking powder.
4. Add the egg, buttermilk, and the corn oil.
5. Stir together just until blended (do not overmix).
6. Using a scoop, scoop batter into muffin tin and bake about 15 minutes.

Original recipe from Martie Duncan's Sweet Home Alabama Destinations & Dishes Worth the Trip, page 109. Original recipe was cut in half and converted from customary measurements to industry standard weight measures.

# 2027 Baking and Pastry STAR Event and Recipe Requirements

## Pate a Choux

Cream Puffs with Chantilly Cream

Yield: 4 to 6 – 3" Cream Puffs (4 will be evaluated)

**Pate Choux/ Éclair Dough**

**Ingredients:**

- Water 8 oz. (240 ml)
- Butter 2 oz. (55 g)
- Bread Flour 8 oz. (225g)
- Eggs 2.5 eggs

**Method of Preparation**:

- Place water & cubed butter in pan and bring it to a boil. Remove from heat.
- Add bread flour all at once to water/butter mixture stirring until you no longer see flour.
- Reduce heat to medium and stir until dough comes together and is elastic.
- Place dough (panade) in 5 qt mixing bowl with a flat paddle and mix until dough reaches 160°F.
- Add one egg at a time beating constantly.
- Do the trough test after 2nd egg has been added. With your finger, run it through the dough. If dough closes in slowly do not add the ½ egg. (The dough slowly closing in is the desired consistency)
- Pipe Pate choux dough into shapes and brush with egg wash.
- Bake for 10 minutes at 425°F, then bake for 20 minutes at 375°F.

**Chantilly Crème**

**Ingredients:**

- 360 g cup heavy cream
- 38 g granulated sugar
- 4 g vanilla

METHOD

1. Whip ingredients together to form desired consistency of whipped cream.
2. Cut off the top half of the cream puff; fill the bottom half with the cream, replace the top.

Recipe from Chef James Hurtubise, Coastal Alabama Community College, Gulf Shores

# 2027 Baking and Pastry STAR Event and Recipe Requirements

## Cookie
## Half Moon Cookie
## Full Moon BBQ

- 1 c + 2 tablespoon all-purpose flour ≈ 140.625 grams
- ½ teaspoon baking soda ≈ 2.5 grams
- ½ teaspoon salt ≈ 2.85 grams
- ¼ pound butter ≈ 113.4 grams
- 3/8 cup granulated sugar ≈ 75 grams
- 3/8 cup light brown sugar ≈ 75grams
- 1 large eggs ≈ 50 grams
- ½ teaspoon vanilla extract ≈ 2.5 grams
- 1 ½ cups semi-sweet chocolate chips ≈ 225 grams
- ½ cup pecans, chopped ≈ 60 grams
- ½ pound Hershey's milk chocolate bar ≈ 226.8 grams

1. Preheat oven to $375^0$F.
2. Combine the flour, baking soda, and salt in a medium bowl and set aside.
3. Cream together the butter, granulated sugar, and brown sugar in a large bowl.
4. Beat the eggs and vanilla into the butter mixture.
5. Slowly add the flour mixture to the butter mixture; beat until blended.
6. Stir in the chocolate chips and pecans.
7. Scoop the dough onto an ungreased cookie sheet, making 24 cookies.
8. Bake for 8-10 minutes. Cool the cookies on a rack; refrigerate until cold.
9. Melt the Hershey bar. After the cookies have been refrigerated, dip half of each cookie into the melted chocolate. Set aside the half-dipped cookies on cold cookie sheets until the chocolate hardens.

Original recipe from Martie Duncan's Sweet Home Alabama Destinations & Dishes Worth the Trip, page 91. Original recipe was cut in half and converted from customary measurements to industry standard weight measures.

# 2027 Baking and Pastry STAR Event and Recipe Requirements

Decorated Cake
2023 National FCCLA BPA Event

(1) 9” Styrofoam cake round (included in registration cost)
(2) Prepared white icing (must bring your own)

Specific Equipment for Cake Decorating (brought by competitor):
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
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 smooth 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. Three (3) buttercream roses and leaves.
6. Scripting – participants will be given a message to write at the time of the competition, in cursive (script), on the cake (spelling counts).
7. Participants may choose their color palette