

2019 SkillsUSA Commercial Baking Competition at  
EVIT April 12th at 8am, 7:30am Check-In

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

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**Secondary Division**

Contestants will prepare a total of seven 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

**The 2016 Test**

1. White Pan Bread
2. Braided Pan Bread
3. Pumpkin Bread
4. Sugar Cookies
5. Decorate Cake

**1. White Pan Bread**Source: *RBA*

Raw material	LB	OZ	Bakers %	Instructions
Yeast		.5	2.5	Mix with 6 oz of water, set aside
Water	1	1.25	64	Variable
Bread Flour	1	10.75	100	
Salt		.5	2.25	
Sugar, granulated		1.25	5	
Milk powder		1.25	5.0	
Shortening, all purpose		.75	3	
<b>TOTAL</b>	<b>2</b>	<b>16.25</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.
  - 1 three-braided loaves – scale to 18 oz – finished weight 16 oz
  - With remaining dough prepare one baking sheet of single knot rolls. (2 oz each before baking.)
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 two knot rolls.

**2. Pumpkin Bread**

Source: Baking Fundamentals, Noble Masi

Raw Material	LB	OZ	Baker's %	Instructions
Pumpkin, canned		7	100	Combine the pumpkin with the sugar, eggs, baking soda, salt and spices
eggs		3	43	
Sugar		9	128	
Baking soda		1/4 tsp	1	
salt		1/8 tsp	2	
Ground cloves		1/8 tsp	1	
Ground cinnamon		1/8 tsp	1	
Bread flour		7	100	Just blend together, avoid over mixing.
Baking powder		1/4 tsp	2	
Vegetable oil		3	43	
raisins		4	57	Add water and raisin. Blend together
water		3	43	

**Total** **36**

**Procedure**

Combine first 7 ingredients and mix with paddle for approx. 5 minutes

Gradually add oil, flour and baking powder

Add water and raisins

Pour into loaf pans provided to make proper size loaf

Bake at 375 degrees

#### 4. Sugar Cookies

Source: RBA

Raw Ingredients	LB	OZ	Baker's %	Instructions
Sugar		8	50	Cream ingredients to soft mix
Salt		0.16	.8	
Butter		6	37.5	
Eggs, whole		4	25	Add eggs in two stages and cream in.
Milk, liquid		2	12.5	Add milk and vanilla and stir slightly
Vanilla		0.25	.25	
Cake Flour	1		100	Sift flour and baking powder together, add and fold lightly.
Baking Powder		0.6	3	

**TOTAL                    2        5**

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, assorted shapes (round, heart, crescent, diamond).
4. Wash with milk and sprinkle with granulated sugar.
5. Bake in 375 degrees 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.**

**5. Cake Decorating**

Source: *RBA*

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

This is your cake order.

**Test Problem**

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**Customer Name:** Ms. Sarah Jones

**Phone:** 800-638-0924

**Day Wanted:** Tuesday

**Date Wanted:** 4/05/16

**Time Wanted:** 4:00PM

**Size:** 8" round

**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 1 lbs of whip topping. Use whipped topping for icing the cake.
2. Prepare colors and bags. Use butter cream icing provided for roses.
3. Pipe white border of your choosing.
4. Do not comb sides.