



Culinary Skill Demonstration: Baking Level 3 2024 State Leadership Conference

Name of Participant: _____

Chapter: _____

Equipment Bin Directions	Equipment List
<ol style="list-style-type: none"> 1. All ingredients for this event will be provided. 2. Each participant must have their own equipment and bins, they cannot be shared between participants. 3. Equipment listed is suggested, not required. Items not listed on this list are not allowed and will be removed by the room consultant at the time of competition. 4. Equipment bins should be labeled on the top and both ends with the participant's name, school, and city. 5. Hair nets, aprons, and chef hats should not be packed in the equipment bin. They should be brought at the time of competition. 6. Ingredients will be collected at a common supply table and should not be combined or mixed until a participant is back to their kitchen station. 7. At the conclusion of competition all items from the equipment bins and finished products should be taken with the participant from the competition room. 8. State Leadership Conference: All equipment bins should be dropped off in the Mangrove room at the Kalahari Convention Center on Monday, April 8th prior to the Opening Session. 	<ul style="list-style-type: none"> ● 2 Utility Trays/Sheet pans (approximately 12"x 18") to collect ingredients ● Cooling rack (to accommodate 12 cookies) ● NSF Approved Cutting Board (12"x 18") ● Paring knife (in protective sleeve) ● Chef or utility knife (in protective sleeve) ● 2-quart mixing bowl ● 3- quart mixing bowl ● Cookie sheet (18"x20" or large enough to accommodate 12 cookies) ● Set of measuring spoons ● Set of measuring cups ● Straight edge metal spatula (for leveling) ● Small sifter/wire strainer ● 1½-inch diameter cookie scoop ● Turner ● Rubber scraper/spatula ● Wooden spoon ● 2 dinnerware spoons ● 3 white plates (5-6" in diameter, for presentation to evaluators) ● Zip loc bag ● Rolling pin (for crushing) ● 10 small paper or plastic cups for mise en place ● Electric hand mixer ● 2 pot holders ● 2 dishcloths ● 4 dish towels ● Digital or manual timer ● Spray bottle of food grade sanitizer (sealed in bag for transport) ● Roll parchment paper

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Cherry Cereal Cookies

Yield: 12 cookies

Ingredients

½ cup + 1 Tablespoon all-purpose flour
½ teaspoon baking powder
½ teaspoon salt
3 Tablespoons butter, softened
¼ cup granular sugar
1 large egg white
1½ teaspoons milk
¼ teaspoon vanilla extract
¼ cup finely chopped dates
¼ cup finely chopped maraschino cherries, drained
2 Tablespoons wheat germ
1 cup corn flakes, crushed to ½ cup in zip loc bag
5 whole maraschino cherries, cut into thirds

Method

1. Preheat conventional oven to 350 degrees fahrenheit.
2. Line cookie sheet with parchment paper.
3. In a 2-quart mixing bowl, sift together the flour, baking powder, and salt. Set aside.
4. In a 3-quart mixing bowl, cream butter and sugar until light and fluffy. Beat in the egg white.
5. Stir in milk and vanilla. Add flour mixture and combine thoroughly.
6. Fold in wheat germ, dates, and chopped cherries.
7. Using a 1 1/2 -inch diameter cookie scoop, scoop dough. Using hands, shape into balls.
8. Gently roll dough balls in corn flakes. Place 2 inches apart on a prepared 18"x20" cookie sheet.
9. Bake approximately 7-10 minutes or until lightly browned.
10. Cool 5-10 minutes on the baking sheet before moving to a cooling rack.