



## Culinary Skill Demonstration: Baking Level 2 2024 State Leadership Conference

Name of Participant: \_\_\_\_\_

Chapter: \_\_\_\_\_

Equipment Bin Directions	Equipment List
<ol style="list-style-type: none"> <li>1. All ingredients for this event will be provided.</li> <li>2. Each participant must have their own equipment and bins, they cannot be shared between participants.</li> <li>3. Equipment listed is suggested, not required. <b>Items not listed on this list are not allowed and will be removed by the room consultant at the time of competition.</b></li> <li>4. Equipment bins should be labeled on the top and both ends with the participant’s name, school, and city.</li> <li>5. Hair nets, aprons, and chef hats should not be packed in the equipment bin. They should be brought at the time of competition.</li> <li>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.</li> <li>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.</li> <li>8. <b>State Leadership Conference:</b> 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.</li> </ol>	<ul style="list-style-type: none"> <li>● 3 Utility Trays/Sheet pans (approximately 12”x 18”) two to collect ingredients, one for baking</li> <li>● Cooling rack (to accommodate 12 cookies)</li> <li>● 2-quart mixing bowl</li> <li>● 3-quart mixing bowl</li> <li>● 2 cereal bowls</li> <li>● 4-ounce cup or dish (for vanilla)</li> <li>● Set of measuring spoons</li> <li>● Set of measuring cups (1 cup, ½ cup, ⅓ cup, ¼ cup)</li> <li>● Straight edge metal spatula for leveling</li> <li>● Small sifter/wire strainer</li> <li>● Small grater/zester</li> <li>● Electric hand mixer</li> <li>● Turner</li> <li>● 1½-inch diameter cookie scoop</li> <li>● Rubber scraper/spatula</li> <li>● Wooden spoon</li> <li>● 2 dinnerware spoons</li> <li>● 3 white plates (5-6” in diameter, for presentation to evaluators)</li> <li>● 10 small paper or plastic cups for mise en place (4 ounce or larger)</li> <li>● 2 pot holders</li> <li>● 2 dishcloths</li> <li>● 4 dish towels</li> <li>● Roll of parchment paper</li> <li>● Roll of wax paper</li> <li>● Food storage bag or foil for leftover cookies</li> <li>● Digital or manual timer</li> <li>● 1 box of NSF food grade disposable gloves</li> <li>● Small compost/waste bucket or bowl</li> </ul>

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### Cranberry Butterscotch Cookies Yield: 12 cookies

#### Ingredients

¼ cup + 2 Tablespoons butter, softened  
¼ cup granulated sugar  
¼ cup dark brown sugar  
1 teaspoon fresh orange zest  
1 large egg white, room temperature  
1 teaspoon vanilla  
1 cup all-purpose flour  
½ teaspoon baking powder  
½ teaspoon salt  
¼ cup + 2 Tablespoons butterscotch baking chips  
½ cup dried cranberries

#### Method

1. Preheat conventional oven to 350 degrees fahrenheit.
2. Line one 18"x20" baking sheet with parchment paper.
3. In a 3-quart mixing bowl, cream butter and sugars for 2-3 minutes until light and fluffy.
4. In a medium bowl, sift flour, baking powder, and salt. Set aside.
5. Add egg white and beat well.
6. Beat in zest and vanilla.
7. Add the flour mixture to the butter mixture. Beat until dough comes together.
8. Stir in cranberries and butterscotch baking chips with a spoon.
9. Using a 1 1/2 -inch diameter cookie scoop, scoop dough and place 2" apart on the prepared baking sheet.
10. Bake for 11-15 minutes or until golden on the edges.
11. Cool for 5 minutes on the baking sheet before transferring to a wire rack.