



GEORGIA
STATE ASSOCIATION

Region Competition 2023
Baking & Pastry Menu

Banana Crumble Muffins

Quick Bread

Ten (10) muffins

<u>Amount</u>	<u>Ingredient</u>
1 1/2 cups	All-Purpose Flour
1 Teaspoon	Baking Soda
1 Teaspoon	Baking Powder
1/2 Teaspoon	Salt
3	Bananas, mashed
3/4 cup	Granulated Sugar
1	Egg
1/3 cup	Butter, melted

For the Crumble

1/3 cup	Brown Sugar, packed
2 Tablespoons	All-Purpose Flour
1/8 Teaspoon	Ground Cinnamon
1 Tablespoon	Butter

1. Preheat the oven to 375 degrees.
2. Lightly grease or line 10 muffin cups with paper liners.
3. In a bowl, mix together all-purpose flour, baking soda, baking powder, and salt.
4. In a separate bowl, beat together bananas, white sugar, egg, and butter.
5. Stir the banana mixture into the flour mixture just until combined.
6. Spoon muffin batter into the prepared muffin cups. filling each about 3/4 full.
7. Prepare the crumble by mixing the sugar, flour, and cinnamon together in a small bowl.
8. Cut in 1 tablespoon of butter until the mixture forms a crumb.
9. Sprinkle crumb topping over muffins
10. Bake in the preheated oven for 18-20 minutes or until a toothpick inserted into the center comes out clean.



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Baking & Pastry Menu

Cream Puffs with Orange Cream

Choux Pastry

6 to 8 (Six to Eight) 3" Cream Puffs (6 will be evaluated)

<u>Amount</u>	<u>Ingredient</u>
1/4 cup	Water
1/4 cup	Butter
1/4 Teaspoon	Salt
1/2 Teaspoon	Sugar
1/2 cup	Flour
2 ea.	Eggs

1. Preheat oven to 400 degrees.
2. Line a baking sheet with parchment paper.
3. In a medium saucepan, combine the water, butter, sugar, and salt and bring to a boil.
4. Reduce the heat to moderate.
5. Add the flour all at once and stir vigorously with a wooden spoon until a tight dough forms and pulls away from the side of the pan for 2 minutes.
6. Remove the pan from the heat.
7. In a bowl, beat eggs and add to the dough in 2-3 batches, stirring vigorously between additions until the eggs are completely incorporated and the pastry is smooth.
8. Transfer the dough to a piping bag fitted with a 1/2-inch plain top.
9. Pipe mounds onto the baking sheet, leaving space between them
10. Bake for 25-30 minutes or until browned and puffed.



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Cream Puffs with Orange Cream

Choux Pastry

6 to 8 (Six to Eight) 2-3" Cream Puffs (6 will be evaluated)

For the Orange Cream

<u>Amount</u>	<u>Ingredient</u>
1 cup	Heavy Cream
2 Tablespoons	Granulated Sugar
1/2 Teaspoons	Vanilla
2 Tablespoons	Orange Zest

1. Whip heavy cream, granulated sugar, and vanilla together to form desired consistency of whipped cream.
2. Fold in orange zest.
3. Cut off the top half of the cream puff.
4. Fill the bottom half with the cream.
5. Replace the top.



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Snickerdoodle Cookies

Cookie

8-10 (Eight to Ten) 3-4" cookies

<u>Amount</u>	<u>Ingredient</u>
3/4 cup	Granulated Sugar
1/4 cup	Butter, softened
1/4 cup	Shortening
1 ea.	Egg
1 Teaspoon	Vanilla Extract
1 1/3 cups	All-Purpose Flour
1 Teaspoon	Cream of Tartar
1/2 Teaspoon	Baking Soda
1/8 Teaspoon	Salt

For Coating

2 Tablespoons	Granulated Sugar
2 Teaspoons	Ground Cinnamon

1. Preheat the oven to 400 degrees.
2. Beat sugar, butter, shortening, eggs, and vanilla in a large bowl until smooth and creamy
3. Whisk flour, cream of tartar, baking soda, and salt together in a separate bowl.
4. Gradually mix the dry ingredients into the wet ingredients just until combined.
5. Shape dough into golf-ball size balls
6. Cinnamon-Sugar Coating - Combine sugar and cinnamon in a small bowl or zip-top plastic bag
7. Place dough balls in cinnamon-sugar and roll or shake until coated. Place 2 inches apart on ungreased baking sheets.
8. Bake in the preheated oven until set, but not too hard, 10 to 12 minutes, switching racks halfway through.
9. Remove from the oven and immediately transfer to wire racks to cool.



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