



MISSOURI
STATE ASSOCIATION

2024-2025 Baking and Pastry

Sour Cream Coffee Cake

Pate au Choux: Cream Puff with Chantilly Cream

Confetti Sugar Cookies

Decorated Cake

Updated 2/28/25

Sour Cream Coffee Cake

Yield: 12 Servings

Amount

Cake

½ Cup

1 ¼ Cup

2

1 ½ Cups

1 ½ tsp.

½ tsp.

½ tsp.

1 ¼ Cups

1 tsp.

Topping

2 oz

1 ¼ oz

1 ½ t

¼ t

1 oz

Ingredient

Unsalted butter, at room temperature

Granulated sugar

Large eggs

All-purpose flour

Baking powder

Baking soda

Salt

Sour cream

Vanilla extract

Brown Sugar

All Purpose Flour

Cinnamon

Salt

Melted Butter

Method

1. Preheat the oven to 350 degrees Fahrenheit and generously butter a 9-by-13-inch baking pan.
2. In a stand mixer with a paddle attachment, cream butter and sugar together until light and fluffy.
3. Add eggs one at a time, beating well after each addition.
4. In a separate bowl, sift flour with baking powder, baking soda and salt. With the mixer on low speed, add the flour mixture to the butter mixture alternately with sour cream and vanilla until just combined. Do not overmix. Pour batter into the prepared baking pan.
5. Make the topping: Combine all ingredients in a small bowl and stir together until a crumbly, wet-sand like mixture.
6. Sprinkle the topping evenly over the cake and bake for 30 to 35 minutes, or until a cake tester comes out clean. Cool, cut into pieces and serve. Serving size and presentation is the competitor's choice.

Confetti Sugar Cookies

Yield: 12 cookies

Amount

4 oz (113 g)

1 oz (28 g)

½ Cup (125 g)

1

2 t

⅛ t

1 ½ Cup (188 g)

½ t

⅛ t

½ t

½ C

Ingredient

Butter

Cream Cheese

Granulated Sugar

Egg Yolk

Vanilla Extract

Almond Extract

All Purpose Flour

Baking Powder

Baking Soda

Salt

Classic Rainbow Sprinkles

Method

1. Prepare sheet pan with parchment paper. Preheat oven to 375 degrees Fahrenheit.
2. Combine dry ingredients in a small bowl and whisk to combine.
3. Cream butter, cream cheese, and sugar in a mixing bowl with paddle attachment.
4. Add vanilla and almond extracts.
5. Add egg yolk and mix until incorporated.
6. Add dry ingredients and mix until just combined.
7. Put sprinkles in a small bowl. Portion 12 cookies and roll individually in sprinkles, coating on all sides.
8. Place cookies on your parchment-lined baking sheet and bake until barely brown and set, approximately 8-10 minutes.
9. Allow to cool completely before presentation. Serving size and presentation is the competitor's choice.

Pate au Choux: Cream Puff with Chantilly Cream

Yield: 6-8 uniform cream puffs (6 will be evaluated)

Amount

Ingredient

Choux

1/4 Cup	Water
1/4 Cup	Unsalted butter
1/2 tsp.	Sugar
1/4 tsp.	Salt
1/2 Cup + 1 Tbsp.	All-purpose flour
2 Each	Large egg

Chantilly Cream

1 Cup	Heavy Cream
2 Tbsp.	Sugar
1/2 tsp.	Vanilla

Method

1. Prepare sheet pan with parchment paper. Preheat the oven to 400 degrees.
2. In a medium saucepan, combine the water, butter, sugar, and salt. Bring to a boil. Reduce the heat to moderate. 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. Remove the pan from the heat.
3. Add eggs one at a time. Make sure the egg is fully incorporated before adding the next one. The pastry should be smooth.
4. Transfer the choux to a piping bag fitted with a 1/2-inch plain round tip. Pipe mounds on the baking sheet, leaving space between them. Bake for 25-30 minutes or until browned and puffed.
5. Whip Chantilly ingredients to form desired consistency of whipped cream. When puffs are cool, cut the top half off the cream puff, fill the bottom half with cream, and replace the top.

Decorated Cake

9" Styrofoam cake round

Prepared white icing (must bring your own)

Specific Equipment for Cake Decorating:

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 with the understanding that colors should coordinate with the on-site announced scripting requirements.

Baking & Pastry Equipment List

Available for Use	Not Provided
Parchment paper	9" x 13" baking pan
Latex and non-latex gloves	Stand mixer with paddle and whisk attachments
Tasting spoons and forks	Assorted mixing bowls
Scale	Sheet pans
Ice	Whisks
Assorted plates, bowls, etc. for serving	Measuring spoons
	Measuring cups
	Butter Knives
	Portion scoops
	Medium saucepans
	Wooden spoons
	Rubber spatulas
	Cutting Board (No quantity requirement)
	Metal Spatulas
	Sifter
	Piping bags and tips
	Cooling racks
	Knife kit (with at least paring, Chef and serrated)
	Assorted deli prep containers
	9" styrofoam cake round
	Prepared white icing
	Specific Equipment for Cake Decorating, as listed on Decorated Cake recipe
	Side towels, hot pads/holders
	Soap solution and sanitizer
	Non-stick spray
	Timer
	Cake Tester or Toothpicks

All necessary large equipment will be provided. Only items on the list may be brought to the event. The items in the "Available for Use" column will be provided by the host site, but competitors are still permitted to bring their own.