



MISSOURI
STATE ASSOCIATION

2025 - 2026

Baking & Pastry

Lemon Almond Loaf with Lemon Glaze

Eclairs with Diplomat Cream

Oatmeal Raisin Cookies

Decorated Cake

Updated 10/1

Lemon Almond Loaf

Yield: 1 Loaf

Amount

Ingredient

Batter

1 ½ Cups	All-Purpose Flour
½ Tsp	Salt
1 Tsp	Baking Powder
1 Cup	Granulated Sugar
1 Tbsp	Lemon Zest
¾ Cup	Milk
½ Cup	Vegetable Oil
2 ea	Eggs
1 Tsp	Lemon Juice
1 Tsp	Vanilla Extract
1 Tsp	Almond Extract

Lemon Glaze

1 Cup	Powdered Sugar
1 ½ Tbsp	Lemon Juice
1 Tsp	Almond Extract
3 Tbsp	Sliced Almonds

Method:

1. Preheat the oven to 350°F. Grease a 9x5-inch loaf pan and set aside.
2. In a large bowl, whisk together the flour, salt, and baking powder. In a small bowl, combine the sugar and lemon zest, then whisk this mixture into the dry ingredients.
3. In a separate bowl, whisk together the milk, oil, eggs, lemon juice, vanilla extract, and almond extract until well blended.
4. Add the wet ingredients to the dry ingredients and mix gently until just combined, being careful not to overmix. Pour the batter into the prepared loaf pan.
5. Bake for 40–50 minutes, or until a toothpick inserted into the center of the loaf comes out clean.
6. While the loaf is baking, prepare the glaze by whisking together the powdered sugar, lemon juice, and almond extract until smooth.
7. Allow the loaf to cool completely in the pan before removing.
8. Drizzle the glaze evenly over the cooled loaf, then sprinkle with sliced almonds in a thin, even layer.

Pâte à Choux: Éclairs

Yield: 8 Éclairs

Amount	Ingredient
¼ Cup	Water
¼ Cup	Milk
4 Tbsp	Unsalted Butter
¼ Tsp	Salt
¼ Tsp	Granulated Sugar
½ Cup	All-Purpose Flour
2-3 ea	Eggs, Beaten
To Taste	Powdered Sugar

Method:

1. In a medium saucepan, combine the water, milk, butter, salt, and sugar. Bring to a boil over medium heat. Add the flour all at once and stir vigorously until the mixture comes together into a smooth ball and a thin film forms on the bottom of the pan.
2. Transfer the dough to the bowl of a stand mixer fitted with a paddle attachment. Mix on low speed until slightly cooled but still warm to the touch.
3. Increase the speed to medium. Add the eggs in small additions, mixing thoroughly after each one before adding more. Continue until the dough is smooth, glossy, and pipeable yet firm enough to hold its shape. You may not need all of the eggs to achieve the correct consistency.
4. Transfer the dough to a pastry bag fitted with a large star tip.
5. Pipe 8 éclairs, each 4 inches long, onto a parchment-lined baking sheet.
6. Bake at 375°F until puffed and golden brown (15-30 mins). Reduce the oven temperature to 325°F and continue baking until the shells are fully set and dry inside (10-20 mins).
7. Allow the éclairs to cool completely.
8. Poke two small holes in the bottom of each shell, then fill with diplomat cream. Dust with powdered sugar before serving.

Diplomat Cream

Yield: 1 ½ cups

Amount

Ingredient

Pastry Cream

½ Cup	Milk
1 ea	Egg Yolk
2 Tbsp	Granulated Sugar
2 Tbsp	Corn Starch
2 Tbsp	Butter
1 Tsp	Vanilla Extract

Whipped Cream

½ Cup	Heavy Cream
2 Tbsp	Powdered Sugar

Method:

1. In a medium saucepan, heat the milk over medium heat until it just begins to steam. Do not let it boil.
2. In a separate bowl, whisk together the egg yolk, sugar, and corn starch until thick and pale yellow.
3. Slowly pour half of the hot milk into the yolk mixture while whisking constantly to temper the eggs.
4. Return the tempered mixture to the saucepan with the remaining milk. Cook over medium heat, whisking constantly, until the cream thickens and begins to bubble. Continue cooking for 1 minute to ensure the starch is fully cooked.
5. Remove from heat and whisk in the butter and vanilla extract until smooth. Then, pass the mixture through a fine-mesh sieve to remove any chunks.
6. Transfer the pastry cream to a shallow container. Press plastic wrap directly onto the surface to prevent a skin from forming. Refrigerate until completely chilled.
7. In the bowl of a stand mixer fitted with a whisk attachment, whip the heavy cream and sugar until medium peaks form.
8. Gently fold one-third of the whipped cream into the pastry cream to lighten it.
9. Add the remaining whipped cream in two additions, folding carefully until smooth and fully incorporated. Avoid overmixing.
10. Place finished cream into a pastry bag fitted with a small round piping tip, and chill until ready to fill éclairs.

Oatmeal Raisin Cookies

Yield: 1 Dozen

Amount	Ingredient
1 Cup	Raisins
1 Cup	All-Purpose Flour
$\frac{3}{4}$ Cup	Rolled Oats
$\frac{1}{4}$ Tsp	Baking Soda
1 $\frac{1}{2}$ Tsp	Ground Cinnamon
$\frac{1}{8}$ Tsp	Ground Cloves
$\frac{1}{2}$ Tsp	Salt
$\frac{1}{2}$ Cup	Unsalted Butter
$\frac{3}{4}$ Cup	Light Brown Sugar
$\frac{1}{4}$ Cup	Granulated Sugar
1 ea	Egg
1 $\frac{1}{2}$ Tsp	Vanilla Extract

Method:

1. In a small saucepan, cover the raisins with water and bring to a boil. Remove from heat, cover, and let soak for 5-10 minutes. Drain and set aside.
2. In the bowl of a stand mixer fitted with a paddle attachment, cream together the butter and both sugars until the mixture resembles wet sand.
3. Add the eggs and vanilla extract, mixing until fully incorporated.
4. Reserve 1 tablespoon of the flour, then in a separate bowl, whisk together the remaining flour, baking soda, cinnamon, cloves, and salt.
5. Toss the drained raisins in the reserved flour until evenly coated.
6. Add the dry ingredients to the butter mixture and beat together. Before the flour is fully incorporated, add the raisins and mix briefly to distribute evenly.
7. Cover and refrigerate the dough for 15 minutes.
8. Using a #16 disher, scoop the dough onto a parchment-lined baking sheet.
9. Bake at 350°F for 10–12 minutes, or until the edges are lightly golden and the centers are just set.
10. Allow the cookies to cool on the baking sheet for 5 minutes before transferring to a wire rack to cool completely.

Decorated Cake

9" x 2" 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 x 2-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 and Pastry Equipment List

Available for Use	Not Provided
Latex and non-latex gloves	Gel or Paste Icing Colors
Ice	White buttercream
Tasting spoons and forks	9" Styrofoam Cake Board
Paper towels	Grease-Proof Cake Board
Serving plates and bowls	Assorted Pastry Tips (student choice)
	Cake Turntable
	Assorted Offset Spatulas
	Rose Nail
	Scissors
	Assorted Saucepans
	Assorted Mixing Bowls
	Dry Measuring Cups
	Measuring Spoons
	Liquid Measuring Cups
	Whisks
	Rubber Spatulas
	9x5 Loaf Pan
	Sheet Pans
	5-6 Qt Stand Mixer with Bowls
	Paddle and Whisk Attachments
	Pastry Bags
	Large Star Piping Tip
	Small Round Piping Tip
	Knives (bread and paring)
	Fine Mesh Sieve
	#16 Disher
	Cooling Racks
	Plastic Wrap
	Parchment Paper
	Non-Stick Spray
	Toothpicks
	Microplane Grater
	Mise en place containers
	Scale
Cleaning/Sanitizing Supplies	
	Towels
	Sanitizer buckets with soap and sanitizer solution
	Bus tubs

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.