



MISSOURI
STATE ASSOCIATION

2026 - 2027
Baking & Pastry

Cinnamon Banana Bread

Pate au Choux: Cream Puff with Chantilly Cream

Peanut Butter & Jelly Thumbprint Cookie

Decorated Cake

Updated 10/9/25

Cinnamon Banana Bread

Yield: 1 Loaf

Amount	Ingredient
1	Ripe Banana, Mashed
1/2 cup	Granulated Sugar
2 Tbsp	Butter, Melted
1	Egg
1/2 tsp	Vanilla
1/2 cup	All- Purpose Flour
1/4 tsp	Baking Soda
1/4 tsp	Baking Powder
1/8 tsp	Salt
1/4 tsp	Ground Cinnamon
1 Tbsp	Milk

Method:

1. Preheat oven to 350°F
2. Add parchment paper to line a loaf pan (8.5 x 4.5 OR 9 x 5) .
3. Mash banana in a medium bowl.
4. In the same bowl, whisk together banana, sugar, melted butter, egg, vanilla, and milk.
5. In another bowl, combine flour, baking soda, baking powder, salt and cinnamon.
6. Add dry ingredients to wet ingredients.
7. Fold together just until combined. Do not overmix.
8. Pour into a loaf pan. Bake approximately 30- 40 minutes, or until a toothpick comes out clean.
9. Cool for 10 minutes in the pan, then transfer to a cooling rack.
10. Competitors will plate the whole loaf, cutting one slice.

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.

Peanut Butter & Jelly Thumbprint Cookie

Yield: 15- 18 cookies

Amount	Ingredient
1 cup	All- Purpose Flour
1/2 tsp	Baking Soda
1/4 tsp	Baking Powder
1/4 tsp	Salt
1/4 cup	Butter, Softened
1/2 cup	Granulated Sugar
1/4 cup	Brown Sugar, Paked
1	Egg
1/2 cup	Creamy Peanut Butter
2 tsp	Vanilla
1 cup	Raspberry Jam, Seedless

Method:

1. Preheat oven to 350°F. Line 1-2 sheet pans with parchment paper.
2. In a medium sized mixing bowl, combine flour, baking soda, baking powder and salt, and set aside.
3. In a second bowl (or kitchen aid mixer), cream together the peanut butter, butter and sugars. Add the egg, beating well, then stir in the vanilla.
4. Add the dry ingredients to the wet, and stir just until the dough comes together.
5. Using your hands, roll heaping tablespoonfuls of dough into balls and arrange on the prepared sheet pans, spacing about 2 inches apart.
6. Use your thumb or the handle of a wooden spoon, make a deep indent in the center of each ball. Fill with raspberry jam.
7. Bake in a preheated oven for 8- 10 minutes or until the edges are set and golden brown. Let cool on baking sheets for 5 minutes, then transfer to a wire rack to finish cooling off completely.
8. Competitors can plate any number of cookies.

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
	Small loaf pan
	Mixing bowls (6)
	Fork (2) or Potato masher
	Whisk
	Measuring cups
	Measuring spoons
	Kitchen scale
	Parchment paper
	Oven mitts
	Cooling racks
	Cutting board
	Chef knife
	Vegetable peeler
	Small saucepan
	Pastry brush
	Baking sheets
	Spoon
	Small fine mesh strainer
Cleaning/Sanitizing Supplies	
	Towels
	Sanitizer buckets with soap and sanitizer solution
	Bus tubs

All necessary large equipment will be provided at our state competition. 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.