

Danish Pastry and Cake Decorating SkillsUSA Missouri Commercial Baking State Contest 2011

Danish Pastry

Use 2 # of the provided dough to prepare:

- 1 dozen Danish pastries (1 ½ oz. dough each) either snail or figure 8 with fruit filling
- Use remaining 14 oz. dough to make 4 any shape pastry with fruit filling. (2 of two different kinds)
 - *Bear claws, pinwheels, filled pockets; spirals are examples of what you could make.

Proof, egg wash and bake @ 400 degrees until golden brown.

Display your best products.

Cake Decorating

Each student will decorate either an 8” 2-layer or a ¼ sheet cake with prepared white icing.* Please follow directions! Do not add anything not listed on the cake order. It should be sellable in a retail bakery.

1. Scale no more than 1 ½ # of better cream(whipped topping) icing.
2. Ice cake, then decorate cake with butter cream icing (in large buckets)
 - Piped border using star tip (the shell and one other border)
 - Spray of roses (3 to 5) with stems and leaves
 - Add script lettering with the message “Happy Birthday Paul”.

Decorating combs may be used and cake icer tip may be used.

**Post-Secondary Students will use red filling between the layers of cake and then ice it.*