



SkillsUSA California Regional Commercial Baking Contest

Important Note:

- Contestants will submit a 5-7-minute video on measuring their ingredients, cutting their butter, and mixing. While measuring, students should use their scaled recipe, and should read the quantities they are measuring.
- Contestants will also submit a final picture of baked cookies with one broken in half displaying the inside.
- Contestants may also submit their scaled recipe with the revised quantities of each ingredient.
- Students will be required to take Almond Shortbread Recipe below and scale it down to one third of the original recipe size.
- Each contestant will measure, mix, and bake their own scaled version of the recipe. They may not use the provided quantities.

Sugar Cookie Recipe

Sugar – 1 pound 14 oz

Salt – 0.42 oz

Butter – 24 oz

Eggs, whole - 9.9 oz

Vanilla - 0.45 oz

Bread Flour – 3 pounds 3 oz

Baking powder – 1.26 oz

Sugar Cookie Recipe (divided by 3)

Sugar – _____

Salt – _____

Butter – _____

Eggs, whole - _____

Vanilla - _____

Bread Flour – _____

Baking powder – _____



To make the cookie dough:

1. Preheat oven to 375 F degrees
2. Dice butter into medium dice
3. Cream together: sugar, salt, butter
4. Add vanilla
5. Add eggs in two stages and cream in.
6. Sift flour and baking powder together and add to cream mixture.

To make cookies:

1. Roll dough to approx. ¼" thickness on a flat surface lightly dusted with flour.
2. Use parchment-lined baking sheets.
3. Cut out at least 2 dozen cookies
4. Sprinkle with granulated sugar
5. Bake at 375 F degrees, until sides are golden brown.
6. Display 6 cookies on a white plate.