

# SkillsUSA Baking and Pastry Arts 2024

## Formula Worksheet #2A



## Apple Tart & Fruit Baskets

**Yield: See Below**

	Ingredient Name	Weights and Measures					
		Pounds	Ounces	Bakers %	Kilos	Grams	<input type="checkbox"/>
1	Dough, Puff Pastry Sheet (1 each) 10" x 15" (254mm x 381mm)						
2	Cinnamon Sugar (AN)						
3	Crème Pâtissière (AN)						
4	Orange, Supreme Cuts (AN)						
5	Apples, 88CT 1 EA						
6	Egg Wash (AN)						
7	Butter, Melted (AN)						
<b>Total Formula Weight</b>							

**Yield: Fruit Baskets four (4) each**

**Yield: Apple Tart two (2) each**

Method:

1	Mise en Place Gather ingredients and equipment
2	Obtain one (1) sheet of Puff Pastry Dough from the refrigerator.
3	Using one (1) sheet of the puff pastry dough, cut 4"x4" (100mm x 100mm) square yielding six (6) squares of dough. See graphic (A & B).
4	Using four (4) of the six (6) 4"x4" (100mm x 100mm) squares, prepare four (4) Fruit Baskets. Place on a parchment-lined sheet pan. Write your contestant number on the parchment.
5	In the center of each of the Fruit Baskets, place about one (1) ounce (30g) of Crème Pâtissière. Spread out slightly to fill the inside. Bake at 375-400°F (190-200°C) in deck oven until fully baked.
6	After baking the Fruit Baskets, garnish two (2) with at least three (3) Orange Supremes slices per basket. See graphic (B).
7	Display all of your four (4) Fruit Baskets.
8	Prepare two (2) Apple Tarts using the remaining two (2) squares of dough.

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## Apple Tart & Fruit Baskets

Using one (1) apple. Wash, peel and core as shown in graphic (1).

Slice them 1/8" (3mm) thick as shown in graphic (2).

Place the apples in a bowl. Toss with melted butter to coat them.

Sprinkle with about 1 oz (30g) of cinnamon sugar, and toss gently to coat the rings as shown in graphic (3).

Place the apples in an over lapping circular pattern onto the base of the dough, leaving at least 1/4" (6mm) around the edge.

Rebrush the Apples only with melted butter.

It should look like graphic (4).

Bake at 375-400°F (190-200°C) in deck oven until fully baked.

Display all of your two (2) Apple Tarts.

### Process and Procedures (Representation Only)

### Tools and Equipment (\* = Items Supplied by Contestant)



#### A - Puff Pastry Fruit Basket Layout

1	2	3	Excess
4	5	6	
Excess			

< 15" (381mm) >

< 10" (254mm) >

* Apple Corer	<input type="checkbox"/>
* Brush (Silicone)	<input type="checkbox"/>
*Dough Cutter/Bench Knife	<input type="checkbox"/>
*Gloves, Food Service	<input type="checkbox"/>
*Knife, Chef (8-10") (200-250 mm)	<input type="checkbox"/>
*Oven Mitts/Pads	<input type="checkbox"/>
*Pastry Bag	<input type="checkbox"/>
*Pastry Wheel	<input type="checkbox"/>
*Rolling Pin/French Pin/Dowell	<input type="checkbox"/>
*Ruler	<input type="checkbox"/>
Deck Oven	<input type="checkbox"/>
Pan Liner(s)/Parchment Paper	<input type="checkbox"/>
Sheet pan(s)	<input type="checkbox"/>

#### B - Cutting of Dough (Representation Only)



#### C - Fruit Basket (Representation Only)



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## Apple Tart & Fruit Baskets

Puff Pastry Apple Tart Production (Representation Only )  
WILL NOT LOOK LIKE FINISHED PRODUCT

1



2



3



4

