

SkillsUSA Baking and Pastry Arts 2024

Formula Worksheet #4



Cranberry Oatmeal Cookie

Yield: 35 at 60 g (2oz) ea
70 at 30 g (1oz) ea
2105 g

	Ingredient Name	Weights and Measures					<input type="checkbox"/>
		Pounds	Ounces	Bakers %	Kilos	Grams	
1	Orange Zest (1 T)		0.53	0.05		15	
2	Butter, Diced		5.75	50.00		163	
3	Sugar, Granulated		8.64	75.00		245	
4	Sugar, Brown		11.53	100.00		327	
5	Shortening, All Purpose		5.75	50.00		163	
6	Extract, Vanilla		0.11	0.09		3	
7	Salt		0.35	0.03		10	
8	Baking Soda		0.18	0.02		5	
9	Flour All Purpose		11.53	100.00		327	
10	Eggs, Whole (Room Temperature)		4.90	42.50		139	
11	Oats		11.53	100.00		327	
12	Cranberries, Dried		11.53	100.00		327	
13	Water		1.90	0.17		54	
Total Formula Weight		4	10.22	617.86		2105	

Method:

1	Mise en Place: Gather ingredients and equipment.
2	Scale: Scale all ingredients. Zest oranges. Save left over oranges for other recipes.
3	Mixing: (A): In mixing bowl with paddle, cream the butter and granulated sugar until combined and light in color. Scrape bowl well. (B): Add brown sugar and shortening and mix well. Scrape bowl well. (C): Add vanilla, salt, baking soda, flour and orange zest. Mix until combined. (D): Add eggs, and mix on low speed until incorporated. Scrape bowl well. (E): Add oats, cranberry and water. Mix until combined well.
4	Portion twelve (12) cookies with #16 (2 ounce or 60g) scoop. Place large cookies on parchment-lined sheet pan in 3x4 pattern. Portion the rest of the dough with a #30 (1 ounce 30g) scoop. Place small cookies on a parchment-lined sheet pan in a 4x6 pattern.
5	Allow cookies to rest 15 minutes before baking. Write contestant number on parchment paper.

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Baking:

- 6 In convection oven, bake all cookies at 325°F (160°C) for 12 -14 minutes.
The outside should be golden brown and the center should be slightly pale.

Cooling:

- 7 Allow cookies to cool.

- 8 Display all of the cookies in your display area.

Process and Procedures (Representation Only)

Tools and Equipment (* = Items Supplied by Contestant)



*Bowl Scraper/Card Scraper

*Ingredient Containers for scaling

*Rubber Spatula

*Scale

*Scoop #16

*Scoop #32

Convection Oven

Mixer 20qt

Mixing Bowl 20qt

Pan Liner(s)/Parchment Paper

Sheet Pan(s)