SkillsUSA Baking and Pastry Arts 2024







Cranberry Oatmeal

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

| | Ingredient Name | Weights and Measures | | | | | |
|----|--------------------------------|----------------------|--------|----------|-------|-------|---|
| | | Pounds | Ounces | Bakers % | Kilos | Grams | V |
| 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. Mixing:

(A): In mixing bowl with paddle, cream the butter and granulated sugar until combined and light in color. Scrape bowl well.

- 3 (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.

Portion twelve (12) cookies with #16 (2 ounce or 60g) scoop. Place large cookies on parchment-lined sheet pan in 3x4 pattern.

- ⁴ 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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Formula Worksheet #4





Cranberry Oatmeal Cookie

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

Baking:

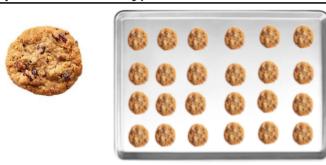
6 In convection oven, bake all cookies at 325°F (160°C) for 12 -14 minutes. The outside should be golden brown and the center should be slightly pale.

7 Cooling:

Allow cookies to cool.

8 Display all of the cookies in your display area.

Process and Procedures (Representation Only)



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| Tools and Equipment (*= Items Supplied by Contestant) | Ŋ |
|--|---|
| *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) | |