



2025 Kansas FCCLA Baking & Pastry STAR Event



Kansas FCCLA has adopted its own recipes that will be used to qualify for the Baking & Pastry STAR Event, at the National Leadership Conference (NLC). This menu will be used for the 2025 State Leadership Conference. The rubric found in the 2024-2025 National Competitive Events Guide for the Baking & Pastry STAR Event will be used for evaluation

The Baking & Pastry STAR Event is an **individual event** and not a team event. Chapters will be able to submit **up to three (3) individuals** to compete in this event during the 2025 State Leadership Conference. As a reminder, members **must be Level 3** – see the National Competitive Events Guide for a full list of qualifications for this event.

NATIONAL QUALIFIERS

The top three (3) participants at the 2025 State Leadership Conference will qualify for the National Leadership Conference if they receive a score of 85 or higher.

DATES AND DEADLINES

All competitors must be registered by **February 22, 2025, on the Kansas registration system.**

Baking & Pastry Competition – Cake Decorating is scheduled for **Sunday, April 6** at the Wichita Marriott beginning at 2 PM.

- All participants will participate in this portion of the competition.
- Participants will have 45 for this portion of the competition.
Time allows for Round 1 at 2 PM and Round 2 at 3 PM; dependent upon number of entries.
- If entry numbers exceed the time slots available for Monday, April 7, Cake Decorating will become the qualification round to move on and participate in the Competition scheduled for Monday, April 7.

Baking & Pastry Competition - Part 2 (3 recipes listed below) is scheduled for **Monday, April 7**, Campus High School.

- Competition time will be from 7:30 am – 5:00 pm
- Participants will be assigned to a round once the final entry deadline has been met.
Rounds will begin approximately every two hours.

REQUIRED BAKING & PASTRY FORMS

Parental consent form due via email to State Adviser, Shandi Andres sdandres@ksu.edu, by **March 1.**

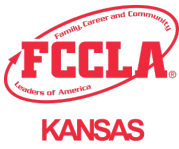
2025 Baking & Pastry Recipes

Decorated Cake (on Sunday, April 6)

White Chocolate Cranberry Cookie

Layered Buttermilk Biscuits

Crème puffs with Chantilly Cream



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PARENTAL CONSENT FORM
Kansas Family, Career and Community Leaders of America 1324
Lovers Lane
Manhattan, KS 66506

All Baking & Pastry STAR participants must email this completed parental consent form to the State Adviser (sdandres@ksu.edu) by March 1. All medical information must be complete and accurate. Failure to do so may result in disqualification.

_____ has my permission to receive medical treatment by a physician should an illness or minor accident occur while participating in the Baking & Pastry STAR event on April 8, 2024 with Kansas FCCLA. The following information may be helpful if such a situation arises:

Family Physician: _____ Phone: _____

Physician's Address: _____

Known Allergies: _____

Special medical medications or conditions that should be noted:

Contact in case of an emergency:

Parent Name: _____ Cell Phone: _____

Adviser Name: _____ Cell Phone: _____

Comments: _____

Insurance Company: _____

ID # _____

Group #: _____

Insurance Company Phone: _____

I have read and consent to the above.

Signature of Parent (Date)

Signature of Participant (Date)



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Specifications for the Decorated Cake

To compensate for the reduced production period, modifications and additional preparation of the decorated cake will be allowed prior to the competition. The following are the specifications for the decorated cake and icing prior to and during the competition:

Cake Form Dimensions

- 1 foam round cake form
- 4" high by 9.9" diameter ([\\$5.99 @ Hobby Lobby, order here](#))

Cake Preparation Prior to Competition Day

- Competitors should select their own theme and color scheme for their cake and prepare their form accordingly. Specific requirements for decoration are below.
- The cake form may be "crumb coated" and/or frosted with buttercream by the competitor
- The frosting should be **a single solid color, smooth, and free of any decorative designs, indentations, or garnish**
- The frosted cake form may be frozen or chilled and stored in an airtight container or wrap/foil
- The cake form may be affixed to a cake board and/or rotating cake decorating base with frosting. The cake will be presented to the evaluators on the same cake board and/or cake decorating base. An additional cake stand/pedestal is not required.
- Competitors may premix coloring agents into buttercream frosting for writing/decorating and store them in airtight containers (storing in decorating/piping bags is not allowed)

Cake Preparation on Competition Day

- Competitors are evaluated on three items for the decorated cake portion of this event - Writing, Borders, and Decoration.
 - Writing
 - The message "Congratulations Class of 2025" should be written on the top of the cake
 - The word "Congratulations" should be in a script-style font
 - The words "Class of 2025" should be in block-style font
 - Borders and Decoration
 - Competitors can select whichever bordering and decoration techniques best suit their theme/color scheme. Be sure that enough techniques for bordering and decoration are utilized to demonstrate skill proficiency to evaluators.

Competitors are encouraged to complete a Time Management Plan for the Cake Decorating portion of the Competition, but it is not required or scored. Can be found here:

<https://www.hhs.k-state.edu/ahs/outreach/fccla/fccla-files/fccla-time-management-for-bp.pdf>



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White Chocolate Cranberry Cookies

Source: [The Food Network](#)

Yield: 12 Cookies

Ingredients

Unsalted Butter, Softened	4 Tbsp
Light brown sugar	¼ cup
Granulated sugar	¼ cup
Vanilla extract	1 tsp + ½ tsp
Egg, large	½ of an egg (approx. 1 and ½ Tbsp)
All purpose flour	¾ cup
Baking soda	¾ tsp
Dried cranberries, chopped	¾ cup
White chocolate chips	½ cup

Procedures

1. Preheat the oven to 350 degrees F.
2. Line 1 half baking sheet with parchment paper.
3. With an electric mixer, cream the butter and both sugars together until smooth. Add the vanilla and egg, mixing well.
4. Sift together the flour and baking soda.
5. Spoon the flour mixture gradually into the creamed sugar mixture.
6. Stir in the cranberries and white chocolate chips.
*Optional: Chill prepared dough for 15-30 minutes in the refrigerator
7. Drop by heaping spoonfuls, about 2 tablespoons, onto the prepared baking sheet, 2 inches apart.
8. Bake until lightly golden on top and the edges are set, 12 to 15 minutes.
9. Cool on the sheet for about 5 minutes, and then transfer to a wire rack to cool completely.



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Layered Buttermilk Biscuits

Source: [All Recipes](#)

Yield: 12 Biscuits

Ingredients

All purpose flour	2 cups
Baking powder	2 tsp
Baking soda	¼ tsp
salt	1 tsp
Unsalted butter, frozen, cut into thin slices	7 T
Buttermilk, chilled	¾ cup and 2 Tbsp, separated

Procedures

1. Preheat the oven to 425 degrees F (220 degrees C). Line a half baking sheet with parchment paper.
2. Whisk flour, baking powder, baking soda, and salt together in a bowl.
3. Add cold butter slices and cut into the dry mixture until the mixture resembles coarse crumbs.
4. Make a well in the center of the mixture. Pour cold buttermilk into the well and stir gently until just combined.
5. Turn dough onto a floured work surface and bring together into a rectangle.
6. Fold the rectangle in thirds. Turn dough a half turn, gather any crumbs, and flatten back into a rectangle. Repeat twice more, folding and pressing the dough a total of three times.
7. Roll dough on a floured surface to about 1/2 inch thick. Use a 2 1/2-inch round biscuit cutter to cut biscuits. Reroll any scraps to cut more biscuits; you should get 12 total.
8. Transfer biscuits to the prepared baking sheet. Press an indent into the middle of the top of each biscuit using your thumb. Brush the remaining 2 Tbsp of buttermilk over the tops.
9. Bake in the preheated oven until biscuits are flaky and golden brown, about 15 minutes.



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Creampuffs with Chantilly Cream

Source: Cream Puff Shells: [Sam Merritt](#), Chantilly Cream: [AllRecipes](#)

Yield: 20 cream puffs

Ingredients

Chantilly Cream	
Vanilla extract	1 Tbsp
Heavy whipping cream	1 cup
Powdered sugar	2 T
Choux Pastry	
Water	1 cup
Unsalted butter, cut into 1 T pats	½ cup
salt	¼ tsp
All purpose flour	1 cup
Eggs, Room temperature	4
Powdered Sugar	For dusting

Procedures

For the Chantilly Cream

1. Pour cream, sugar, and vanilla extract into the bowl of a stand mixer fitted with the whisk attachment
2. Whip cream until soft peaks form, 3 to 5 minutes; cover the bowl with plastic wrap and chill until ready to fill choux pastry

For the Choux Pastry

1. Preheat the oven to 400F and line a large baking sheet or two smaller baking sheets with parchment paper. Set aside.
2. Combine water, butter, and salt in a medium-sized heavy-bottomed saucepan over medium heat and bring to a rolling boil.
3. Once the mixture is boiling, add flour and turn down heat to medium/low. Stir continuously with a spatula until moisture is absorbed and mixture forms a ball that pulls away from the sides of the pot.



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4. Remove from heat and stir for several minutes to cool down the mixture. Add eggs, one at a time, stirring very well after each addition until mixture is smooth and velvety.
*Optional: Step 4 can be completed in a stand mixer instead of in the saucepan that the dough was cooked in.
5. Transfer mixture to a piping bag and pipe onto prepared baking sheets by mounds about 2" wide by 1" tall, spacing each mound at least 1 ½ inches apart. Lightly dampen your fingers with cold water and gently press down any peaks on the pastry mounds.
6. Transfer to a 400F oven and bake for 30 minutes or until cream puffs appear dry and light golden brown.
7. Remove from the oven and use a sharp knife to pierce the lower center of each cream puff, inserting the knife about halfway into the cream puff (be careful, cream puffs will be hot!). Replace each puff on a baking sheet and cool for 10 minutes, then move them to a wire cooling rack.
8. Allow to cool completely before piping with Chantilly cream
9. To fill with cream, place Chantilly cream in a piping bag fitted with a small tip. Insert piping tip into each cream puff and fill until pastry cream is beginning to come out the hole.
10. Lightly dust the top of each cream puff with powdered sugar just before serving