

## COMMERCIAL BAKING

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### Supplies and Materials to be Provided by each Competitor:

- 2 – 8" cakes, pre-baked
- 3# of white icing (scaled out)
- 2 # All-Purpose Flour
- 1 # granulated sugar
- 1 oz baking powder
- 1 oz kosher salt
- 8 ounces cream cheese
- 1 lb unsalted butter, cold
- 1 cup dried apricots
- 6 large eggs
- 1 oz vanilla extract
- 6 oz whole milk
- Stand mixer
- Dead-air oven
- Range or stove top
- Bowl stainless (1, 2, 3, and 4-quart)
- Bench brush
- Pastry brush
- Bowl scraper
- Dry measuring containers
- Liquid measuring containers
- Cheesecloth
- Cutting board
- Chefs knife (8-10")
- Paring knife
- Serrated knife (10")
- Dough container (for fermentation)
- Dough cutter or bench knife
- Dough knife or pastry blender
- Flower nails
- Food service gloves
- Ingredient container for scaling
- Marker (sharpie) to mark all items
- Microplane/zester/grater
- Oven mitts/hot pads
- Sauté Pan (10-12")
- Pastry bags
- Pastry tips (Ateco 807 (.56")) or similar size (round)
- Pastry tips (assorted decorating)
- Pastry wheel
- Rolling pin/French pin/dowel
- Ruler
- Saucepan/pot (2qt)
- Digital scale (5k or 10lb), battery powered
- Scissors
- Portion scoop #16
- Small sifter
- Silpat, full sheet
- Spatulas: offset, rubber, rubber heat-proof, and other assorted spatulas
- Chef spoon
- Measuring spoons
- Digital thermometer
- Cleaning towels
- Side towels
- Vegetable peeler
- Wire whip/whisk
- Additional tools may be used pending judge approval