**SkillsUSA Baking and Pastry Arts 2025**





# Cranberry Oatmeal Cookie

**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** |  |
| Orange Zest (1 T) |  | 0.53 | 0.05 |  | 15 |  |
| Butter, Diced |  | 5.75 | 50.00 |  | 163 |  |
| Sugar, Granulated |  | 8.64 | 75.00 |  | 245 |  |
| Sugar, Brown |  | 11.53 | 100.00 |  | 327 |  |
| Shortening, All Purpose |  | 5.75 | 50.00 |  | 163 |  |
| Extract, Vanilla |  | 0.11 | 0.09 |  | 3 |  |
| Salt |  | 0.35 | 0.03 |  | 10 |  |
| Baking Soda |  | 0.18 | 0.02 |  | 5 |  |
| Flour All Purpose |  | 11.53 | 100.00 |  | 327 |  |
| Eggs, Whole (Room Temperature) |  | 4.90 | 42.50 |  | 139 |  |
| Oats |  | 11.53 | 100.00 |  | 327 |  |
| Cranberries, Dried |  | 11.53 | 100.00 |  | 327 |  |
| Water |  | 1.90 | 0.17 |  | 54 |  |
| **Total Formula Weight** | 4 | 10.22 | 617.86 |  | 2105 |  |

**Method**:

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| Mise en Place:  Gather ingredients and equipment. |
| 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.  (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.  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. |
|
| Allow cookies to rest 15 minutes before baking. Write contestant number on parchment paper. |

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 **Formula Worksheet #4**



# Cranberry Oatmeal

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

**2105 g**

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| Baking:  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:  Allow cookies to cool. |
| Display all of the cookies in your display area. |

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| **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) |  |