

**Baking and Pastry**

Equipment List

Here is some important information about the Baking and Pastry event.

1. Mixers and ovens are provided.  If you see another piece of large equipment that is needed, please e-mail me and ask.
2. All small equipment needs to be brought by the teams.
3. Ingredients will be available and provided by Indiana FCCLA.

**Smallware List – Baking and Pastry**

1. Liquid measuring cups
2. Sifter- for flour
3. Measuring spoons
4. Scale
5. Mixing bowls – lots, if dish area is small
6. Deli containers – for measuring
7. Saucepan, 1 small
8. Wooden spoon
9. Whisks
10. Rubber spatulas/scrapers
11. Scoops – muffins and cookies, #100, and #20
12. Knife kit
13. Juicer
14. Microplane for citrus zest
15. Cutting board
16. Piping bags and tips – Cream puffs and whipped topping
17. Bench scraper
18. Plastic wrap
19. Parchment paper
20. Sheet pans
21. Cooling racks
22. Timers
23. Thermometers
24. Items for labelling – sharpies and tape
25. Muffin Pans-size information will be sent out