University of Wisconsin – Madison Pastry School

Sidebar

News

The expansion of kitchen labs at UW-Madison Pastry School has officially completed. The Pastry School is now ready to accept more students.

UW-Madison Pastry School Recipe Book

The UW-Madison School has recently published a recipe book with a collection of special recipes invented by current students. The book includes high-resolution food photographs along with detailed step-by-step procedures. Email Mik Xin Tan to place an order.

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Welcome!

Are you planning a career in baking? Are you considering becoming a professional baker, a caterer or personal chef, a food writer or food stylist? Then, UW-Madison Pastry School will help you realize your goal. UW – Madison Pastry School is a baking school offering both long-term and intensive short-term courses in pastry.

At this school, the students bake every day under the guidance of certified chefs and taste the pastries they have prepared. The emphasis is on mastering the important techniques, understanding the theory, and learning how good pastries should taste.

Courses

Full-time Pastry Course

The six-month Full-Time Pastry Course will give you the foundation on which to build a career in baking. You will learn the principles and techniques of making French braises and pastries. Graduates from the Pastry Course at UW-Madison have gone on to successful careers as pastry chef/owners of their own bakeries and as pastry book authors and television personalities. The class meets five days a week, Monday through Friday, from 10 a.m. to 4 p.m.

The curriculum of the course:

|  |  |
| --- | --- |
| Week | Topics |
| 1 | Tarts and Pies |
| 2 to 5 | American and European Cakes |
| 6 to 8 | Chocolate and Caramel work |
| 9 to 10 | Candies and Confections |
| 11 to 13 | Mousses, Custards, Meringues |
| 14 to 16 | Hot and Cold Scuffles |
| 17 to 18 | Frozen Desserts, Rustic Breads from Starters |
| 19 to 20 | Puff Pastry, Croissants, Danish Pastries |
| 21 to 22 | Wedding Cakes |

Part-time Pastry Course

The three-month Part-Time Pastry Course is designed for people who love to bake, are considering a career change, but who will continue to work full-time while they are attending cooking school.

The curriculum of the course:

|  |  |
| --- | --- |
| Week | Topics |
| 1 | Tarts and Pies |
| 2 to 5 | American and European Cakes |
| 6 to 8 | Chocolate and Caramel work |
| 9 to 10 | Candies and Confections |
| 11 to 12 | Mousses, Custards, Meringues |

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One-week Course

If deep down in your heart you love making breads, pastries, and desserts more than anything else, this is the Course for you! This week will be so full of acquiring skills and learning about the important techniques, that you will be able to bake with confidence for the rest of your life.

Details:

* Course: Pastry Camp
* Instructor: Amanda Counter
* Date: 9/2 – 9/9/2011
* Time: Mon - Fri, 10a.m.-3p.m.
* Fee: $875

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Recipes

Here is a collection of recipes that are tested and written by UW-Madison Pastry School’s top pastry chefs.

Red Velvet Cake

Ingredient:

* 2 1/2 cups (250 grams) sifted cake flour
* 1/2 teaspoon salt
* 2 tablespoons (15 grams) regular or Dutch-processed cocoa powder
* 1/2 cup (113 grams) unsalted [butter](http://www.joyofbaking.com/Butter.html), at room temperature
* 1 1/2 cups (300 grams) granulated white [sugar](http://www.joyofbaking.com/sugar.html)
* 2 large [eggs](http://joyofbaking.com/eggs.html)
* 1 teaspoon pure [vanilla](http://www.joyofbaking.com/Vanilla.html) extract
* 1 cup (240 ml) buttermilk
* 2 tablespoons liquid red food coloring
* 1 teaspoon white distilled vinegar
* 1 teaspoon baking soda

Procedure:

1. Preheat oven to 350 degrees F (175 degrees C) and place rack in center of oven.
2. Butter two - 9 inch (23 cm) round cake pans and line the bottoms of the pans with parchment paper. Set aside.

* In a mixing bowl [sift](http://www.joyofbaking.com/other/glossaryQ-Z.html#Sift) together the [flour](http://www.joyofbaking.com/RedVelvetCake.html), salt, and cocoa powder. Set aside.
* In bowl of your electric mixer, or with a hand mixer, beat the butter until soft (about 1-2 minutes).
* Add the sugar and beat until light and fluffy (about 2-3 minutes).
* Add the eggs, one at a time, beating well after each addition. [Scrape down](http://www.joyofbaking.com/other/glossaryQ-Z.html#Scrape%20Down) the sides of the bowl.
* Add the [vanilla](http://www.joyofbaking.com/RedVelvetCake.html) extract and beat until combined.
* In a measuring cup whisk the buttermilk with the red food coloring. With the mixer on low speed, alternately add the flour mixture and buttermilk to the butter mixture, in three additions, beginning and ending with the flour.
* In a small cup combine the vinegar and baking soda. Allow the mixture to fizz and then quickly fold into the cake batter.
* Working quickly, divide the batter evenly between the two prepared pans and smooth the tops with an offset [spatula](http://www.joyofbaking.com/RedVelvetCake.html) or the back of a spoon.
* Bake in the preheated oven for approximately 25 - 30 minutes, or until a toothpick inserted in the center of the cakes comes out clean.

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## Gingerbread Men:

Ingredient:

* 3 cups (390 grams) all purpose [flour](http://www.joyofbaking.com/flour.html)
* 1/4 teaspoons salt
* 3/4 teaspoon [baking soda](http://www.joyofbaking.com/bakingsoda.html)
* 2 teaspoons ground ginger
* 1 teaspoon ground cinnamon
* 1/4 teaspoon ground nutmeg
* 1/4 teaspoon ground cloves
* 1/2 cup (113 grams) unsalted butter, room temperature
* 1/2 cup (100 grams) granulated white [sugar](http://www.joyofbaking.com/sugar.html)
* 1 large [egg](http://www.joyofbaking.com/eggs.html)
* 2/3 cup (160 ml) unsulphured molasses (To prevent molasses from sticking to the measuring cup, first spray the cup with a non stick vegetable spray.)

Procedure:

1. In a large bowl, sift or whisk together the [flour](http://www.joyofbaking.com/GingerbreadMen.html), salt, baking soda, and spices.
2. In the bowl of your electric mixer (or with a hand mixer), with the paddle attachment, beat the butter and sugar until light and fluffy.
3. Add the egg and molasses and beat until well combined.
4. Gradually add the flour mixture beating until incorporated.
5. Divide the dough in half, and wrap each half in plastic wrap and refrigerate for at least two hours or overnight.
6. Preheat oven to 350 degrees F (177 degrees C) and place rack in center of oven.
7. Line 2 baking sheets with parchment paper and set aside while you roll out the dough.
8. On a lightly floured surface, roll out the dough to a thickness of about 1/4 inch. Use a gingerbread cutter to cut out the cookies.
9. With an offset spatula lift the cut out cookies onto the baking sheet, placing the cookies about 1 inch (2.54 cm) apart.
10. Bake for about 8 - 12 minutes depending on the size of the cookies. Small ones will take about 8 minutes, larger cookies will take about 12 minutes.

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