

You may duplicate these forms as needed for your entries.

WASHINGTON STATE FAIR CULINARY ARTS AND PRESERVED FOODS COMPETITION
HOME ARTS DEPARTMENT

Entry # _____ Class # _____

Recipes must be submitted for each entry along with signed release form found on back of this recipe form.

Recipe name: **Coconut Macaroons**

Recipe Source: **Original!**

Preheat oven 350° F

Pan prep: parchment on cookie sheet

Ingredients:

Dry:

*9 c flaked coconut
3/8 c corn starch*

“Moist”:

*9 egg whites —room temperature
3 c granulated sugar
1 T vanilla extract
1 ½ t almond extract*

Directions for combining ingredients: (Please number each step).

- 1) In a large bowl; Combine Dry ingredients with a silicone spatula, set aside.*
- 2) In a large mixer bowl, beat the egg whites until stiff but not dry*
- 3) Add the sugar slowly*
- 4) Fold into the coconut mixture with the extracts*
- 5) For rounded cookies use a “1 oz Ice-Cream Scoop”; for small ones a teaspoon will do, put them – with adequate one inch spacing - onto parchment prepared cookie sheet.*
- 6) Bake at 350° F for 20 to 25 minutes until evenly browned —but NOT grey.*
- 7) Cools well on spread out brown paper bags or packing paper.*

~ 6 dozen large cookies (8 - 10 dozen small)

Contestant Name: **Adrienne Anderson-Smith**

PLEASE SIGN THE RELEASE FORM ON THE BACK OF THIS RECIPE BLANK