

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: **Craisin Bars**

Recipe Source: **Original!**

Preheat oven 350° F

Pan prep: parchment in large jellyroll pan

Ingredients:

Crust:

*4 c gluten-free flour
4 c oatmeal (rolled oats)
2 ½ c Dk Brown Sugar
1 t salt
2 t baking soda
2 c butter –softened
then
¼ c cold water*

Filling:

*4 ½ c Dried Cranberries
2 ¼ c granulated sugar
½ c gluten-free flour
3 c water*

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

- 1) In a large bowl; Combine the first 6 Crust ingredients like pie dough.*
- 2) “cut” the cold water in to bond the dough, press half of it into the prepared pan*
- 3) Combine the filling ingredients in a saucepan (or microwavable bowl).*
- 4) Cook until thickened, stirring often on medium heat (or power.)*
- 5) Spread the Filling over the Crust layer top with small dollops of remaining Crust.*
- 6) Bake at 350° F for ~30 minutes, until golden brown.*
- 7) Cool & Cut! Chilling is a good idea, unless serving within a few days.*

~ 6 dozen bar cookies depending entirely upon your size preference.

Contestant Name: **Adrienne Anderson-Smith**

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