

You may duplicate these forms as needed for your entries.

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

Entry # \_\_\_\_\_ Class # 7115

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

**Recipe name: Fudgy Chocolate Cookies**

Recipe Source: Original!

*Preheat oven 350° F*

*Pan prep: parchment on cookie sheet*

**Ingredients:**

*Dry:*

- 1 ½ c soy flour*
- 1 ½ c oat "flour" (oatmeal ground in blender)*
- 1 c oatmeal (rolled oats)*
- ¾ c Hershey's® cocoa*
- 1 t salt*
- 1 t baking soda*

*"Moist":*

- 1 ½ c butter –softened*
- 2 t Vanilla extract*
- 1 ½ c granulated sugar*
- 3 large eggs*

*"Accents":*

- 2 c roasted pecans; coarsely chopped*
- 2 c white chocolate chips*
- 2 c semisweet chocolate chips*

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

- 1) On butcher paper; Combine Dry ingredients with a wire whisk, set aside.*
- 2) In a large bowl, thoroughly combine the "Moist" ingredients until smooth*
- 3) Add the dry ingredients, a bit at a time, stirring until well blended.*
- 4) Fold in the "Accents".*
- 5) For large cookies use a "2 oz" Ice-Cream Scoop; for small ones a teaspoon will do, put them – with adequate spacing - onto parchment prepared cookie sheet.*
- 6) Bake at 350° F for 15 to 20 minutes for large - 10 to 15 minutes for small.*
- 7) Cools well on spread out brown paper bags or packing paper.*

*~ 2 dozen large cookies 4 – 6 dozen small*

Contestant Name: **Adrienne Anderson-Smith**

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