

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: **Gluten Free Spritz**

Recipe Source: **Original!**

Preheat oven 350° F

Pan prep: parchment on cookie sheet

Ingredients:

Dry:

*4 ½ c gluten-free flour
1/2 t salt*

“Moist”:

*2 c butter –softened
1 ½ c confectioners’ sugar
2 large eggs
2 egg yolks
2 t Vanilla extract
1 t almond extract*

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, whip butter until smooth*
- 3) Add the sugar, slowly, until smooth*
- 4) Add eggs & yolks, then extracts*
- 5) Slowly add the dry ingredients, a bit at a time, stirring until well blended.*
- 6) Use a cookie press star disk to make O’s & S’s or the Bell, Wreath or Tree disks.*
- 7) Bake at 350° F for 10 to 15 minutes for large – 8 to 10 minutes for small
– until nicely browned.*
- 8) They cool well on spread out brown paper bags or packing paper.*

~ 4 dozen large cookies 6 – 8 dozen small

Contestant Name: **Adrienne Anderson-Smith**

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