

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:** *Rockin' Almond Toffee*

Recipe Source: *Original!*

*Pan prep: Well Buttered Loaf Cake Pan*

**Ingredients:**

*Basic:*

*2 c butter  
2 c granulated sugar  
1 c packed dark-brown sugar  
¼ c water*

*Additions:*

*2 t vanilla extract  
1 t baking soda  
2 c chopped almonds*

*"Accents":*

*4 c dark bittersweet chocolate chips  
4 c chopped almonds*

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

- 1) Melt butter in a heavy saucepan.*
- 2) Add sugar & waters, mix well. Bring to a boil, stir occasionally.*
- 3) Cook to Hard-Crack (~290 °) then remove from heat.*
- 4) Add the Additions Stirring well.*
- 5) Pour into prepared pan, spread evenly.*
- 6) Let cool for ~ 15 minutes*
- 7) Score with a buttered knife or cleaver into rectangles for desired dipping size.*
- 8) Cool & set overnight or until firm.*
- 9) Melting Accent Chocolate in a double boiler (or bowl over water.)*
- 10) Put a layer of the chopped almonds in a flat bowl or deep plate.*
- 11) With a dipping fork, dip the candy pieces in the chocolate.*
- 12) Then roll them in the almonds, until well coated.*
- 13) Let them harden on parchment or waxed paper.*

*Makes pounds of fabulous TRIPLE Award-winning candy!*

Contestant Name: **Adrienne Anderson-Smith**

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