

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: *Favorite Peanut Butter Cookies*

Recipe Source: *Original! Updated Variation of Grandma Gin's*

Preheat oven 350° F

Pan prep: cookie sheets w/parchment

Ingredients:

Dry:

*4 c oat – ground to “flour”
2 c rolled oats
4 t baking soda
1 t salt*

Moist:

*1 ½ c peanut oil
2 c brown sugar
2 c granulated sugar
4 eggs
2 c peanut butter*

1 ½ c whole or half peanuts (optional)

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

- 1) On paper, combine dry ingredients (Oats, soda and salt.)*
- 2) Set aside.*
- 3) In a large bowl, cream sugars and oil.*
- 4) Add eggs (one at a time) then peanut butter - beat well.*
- 5) Add oats mixture; slowly, thoroughly mix. Stir in whole/half nuts if desired*
- 6) Shape dough into 1 inch balls, pressing them with a lightly floured fork onto the papered cookie sheet.*
- 7) Bake at 350F for 12 minutes, until lightly browned.*
- 8) Cool on a rack or paper.*
- 9) Keep tightly packed in a cool place.*

~ 6 dozen medium/large cookies

Contestant Name: Adrienne Smith

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