

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: *Macadamia Biscotti – GF*

Recipe Source: *Original!*

Set oven 325°F

Parchment a large flat edged cookie sheet

Ingredients:

Dry:

1 c gluten free flour

1 ¾ c oat “flour” (oatmeal ground in blender)

¼ t salt

½ t baking soda

Moist:

3 large eggs

1 c dark brown sugar

2 t vanilla extract

1 ½ t almond extract

1 ½ c roasted macadamia nuts – whole, halved & chopped

(If you like ... 12 oz dark or bittersweet chocolate to temper for dipping.)

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

1) Combine dry ingredients and set aside.

2) Beat eggs

3) Thoroughly stir in brown sugar then extract.

4) Add the dry ingredients, a bit at a time, stirring then folding until well blended.

5) Fold the macadamia nuts in evenly.

6) Shape the dough into one or two (depending on the length of slice you desire) “log(s)” on the large prepared cookie sheet.

7) Bake at 325°F for about 45 minutes, until completely risen in the center and lightly browned.

8) Remove the pan from the oven, turning the temperature down to 150°F.

10) Gently immediately remove the “loaf” from the sheet (& parchment) to a cutting board, cut into ¾ to 1 inch slices

11) Place them on a rack leaving a little air space between them; resting it on the cookie sheet put them back into the oven. Turn it off.

12) Let them dry overnight (or to preferred firmness.)

13) Dip in tempered chocolate if desired. Cool on parchment paper.

It is best to store them sealed from air ... but they’re seldom around for long.

Contestant Name: **Adrienne Anderson Smith**

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