

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: Peanut Butter Biscotti – GF

Recipe Source: Original!

Set oven 325°F

Parchment a large flat edged cookie sheet

Ingredients:

Dry:

- 1 c gluten free flour
- 1 ½ c oat “flour” (oatmeal ground in blender)
- ½ t baking soda

Moist:

- 3 large eggs
- 1 c dark brown sugar
- 1 c Chunky Peanut Butter (Preferably Adams©)
- 2 t vanilla extract

1 c roasted peanuts – very coarsely 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, peanut butter & extract.
- 4) Add the dry ingredients, a bit at a time, stirring then folding until well blended.
- 5) Fold the peanuts 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 1 hour, 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.

NOTE: Leave out the chocolate & make a pretty good dog treat! First tray was not watched well – Copper ate the whole batch!

Contestant Name: **Adrienne Anderson Smith**

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