

You may duplicate these forms as needed for your entries.

**WESTERN WASHINGTON 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: Vanilla Pecan Biscotti – BLUE RIBBON! GF**

Recipe Source: Original!

*Set oven 325°F*

*Parchment a large flat edged cookie sheet*

**Ingredients:**

*Dry:*

- 1 c gluten free flour*
- 2 c oat “flour” (oatmeal ground in blender)*
- ¼ t salt*
- ½ t baking soda*
- 1 c rolled oatmeal*

*3 large eggs*

*1½ c dark brown sugar*

*2 t vanilla extract*

*2 c roasted pecans – 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 then extract.*
- 4) Add the dry ingredients, a bit at a time, stirring then folding until well blended.*
- 5) Fold the pecans 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 40 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**