

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:** *Coconut Pecan Icing*

Recipe Source: *Original!*

*Intended for a 2-layer German Chocolate Cake*

**Ingredients:**

*In a Medium Saucepan:*

*1/2 c Butter — unsalted (or Salted if adjusting below)  
1 c Heavy Cream  
3/4 c granulated sugar  
1/4 c Brown Sugar  
1/4 c Light Corn Syrup*

*In a Heat Resistant (NOT PLASTIC) Bowl:*

*1 1/2 c Toasted Coconut (Flakes or Shredded)  
1 c roasted pecans; coarsely chopped  
1 t Vanilla extract  
1/4 t Salt (or use Salted butter & leave this out)*

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

- 1) Stir the saucepan ingredients over medium heat until well mixed*
- 2) Boil them until they reach Soft Ball*
- 3) Pour the mixture over the dry ingredients, stirring until well blended.*
- 4) Eyeball a little less than half to fill the cake. Top with the remainder.*

Contestant Name: **Adrienne Anderson-Smith**

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