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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: Georgia Street Slice

Recipe Source: Original!

A No-Bake Cookie

Pan prep: parchment on jelly roll pan

Ingredients:

Crust:

In a Large Bowl Mix Well:

1 c chopped pecans

2 c toasted flaked coconut

4 c crushed graham cracker crumbs

— Set aside

Melt & mix over hot water:

1 1/2 c butter – 3 sticks

1/2 c granulated sugar

2/3 c Hershey's® cocoa

Add:

2 large eggs — beaten

2 t Vanilla extract

Filling:

3 c Powdered sugar

1 small box of vanilla instant pudding mix'

1/2 c soft butter (one stick)

1/2 c milk or 1/2 & 1/2 or cream

Topping:

2-3 c bittersweet chocolate chips

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

- 1) Fold the moist egg mixture into the dry crumb mixture, mix well & press into pan.*
- 2) In a large mixing bowl, thoroughly combine the filling ingredients until smooth*
- 3) Pour & neatly spread over 1st layer.*
- 4) Melt the chocolate (tempered) & smoothly spread over vanilla layer.*
- 5) Cool until chocolate sets. A warmed cleaver scores the chocolate very well. Then cut through.*

~ 4 dozen bars — as large or delicate small as you like — refrigerate unless serving within 2 days

Contestant Name: **Adrienne Anderson-Smith**

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