

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: *Gum Drops*

Recipe Source: *Original!*

“Pan” prep: lightly grease the flat pan or container or molds that you plan to harden the candy in.

Ingredients:

*16 envelopes Knox Unflavored Gelatin
1 c Water – room temperature*

*1 ½ c Concentrated Juice
(or Water if other extract flavoring desired)
4 c Sugar*

“Accents”:

*Food Color 4-5 drops – if needed or desired
½ to 1 t extract
Granulated sugar for coating – coarse if possible*

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

- 1) Gently sprinkle the gelatin on the one cup of water, set aside.*
- 2) Put Juice & Sugar in a saucepan, slowly heat to boil*
- 3) Simmer, uncovered for 5 minutes, until slightly thickened.*
- 4) Slowly stir in the gelatin mixture until dissolved.*
- 5) Add the “Accents” that are desired.*
- 6) Pour into the pan or mold(s).*
- 7) Chill for about 8 hours.*
- 8) Turn onto parchment covered with sugar. Slice if necessary, rolling in sugar.*
- 9) Put in a sealed container to store.*

~ 4 dozen “Gum Drops”

Contestant Name: **Adrienne Anderson-Smith**

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