

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: *Molasses Tea Cookies*

Recipe Source: *Original!*

Preheat oven 375° F

Pan prep: parchment on cookie sheet

Ingredients:

Dry:

<i>2-1/2 c flour (gluten free is fine)</i>	<i>Double</i>
<i>4 c oat "flour" (oatmeal ground in blender)</i>	<i>5c</i>
<i>4 t baking soda</i>	<i>8c</i>
<i>1/2 t salt</i>	<i>2T 2t</i>
<i>1-1/2 t ground cloves</i>	<i>1t</i>
<i>1-1/2 t ground allspice or nutmeg</i>	<i>1T</i>
<i>1 T ground cinnamon</i>	<i>1T</i>
<i>1 T ground ginger</i>	<i>2T</i>
	<i>2T</i>

Moist:

<i>1-1/2 c butter –softened</i>	<i>3c</i>
<i>2 c brown sugar</i>	<i>4c</i>
<i>1/2 c molasses</i>	<i>1c</i>
<i>2 large eggs</i>	<i>4</i>

“Accents”:

Granulated sugar to roll dough in

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

- 1) In a large bowl; Combine Dry ingredients with a wire whisk, set aside.*
- 2) In a large bowl, thoroughly combine the “Moist” ingredients until smooth*
- 3) Add the dry ingredients, a bit at a time, stirring/beating until well blended.*
- 4) For large cookies use a “2 oz” Ice-Cream Scoop; for small ones a teaspoon will do,*
- 5) Roll them in granulated sugar.*
- 6) Put them – with adequate spacing - onto parchment prepared cookie sheet.*
- 7) Bake at 375° F for 10 to 12 minutes for large - 8 to 10 minutes for small.*
- 8) Cools well on spread out brown paper bags or packing paper.*

~ 5 dozen large cookies 8 – 10 dozen small

Contestant Name: **Adrienne Anderson-Smith**

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