

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: *Penuche Fudge*

Recipe Source: *Original!*

Pan prep: parchment lined loaf cake pan

Ingredients:

Dry:

*1 stick butter
2 c dark brown sugar
1 c granulated sugar
¼ c corn syrup
1 c sour cream*

2 t Vanilla extract

4 c roasted pecans; VERY coarsely chopped

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

- 1) Combine first 5 ingredients in a large heavy saucepan.*
- 2) Stir occasionally over medium low heat, until melted & beginning to boil.*
- 3) Put in the candy thermometer. Cook to 236°F*
- 4) Transfer to mixer or use a STRONG hand held mixer in pan.*
- 5) Beat at medium speed upon reaching 110°F add vanilla.*
- 6) Beat until thick, fold in nuts, press into a parchment lined pan.*
- 7) Cool then cut into squares or rectangles.*
- 8) Pack into a can with waxed paper.*

Contestant Name: **Adrienne Anderson-Smith**

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