

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: *Scottish Shortbread*

Recipe Source: *Original!*

Preheat oven 350° F

Pan prep: parchment in jellyroll pan (10 ½ x 15)

Ingredients:

*1 ½ c gluten free flour
½ c Oat “flour” (oatmeal ground in blender)
1 c Toasted Almond flour
1 c Granulated Sugar
½ t salt
1 t baking soda

1 c butter –softened
½ t Vanilla extract
½ t Almond extract
1 T ice water*

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

- 1) I a large bowl; Combine the first 6 ingredients with a wire whisk.*
- 2) Cut the butter in until fine.*
- 3) In parchment, Knead in extracts & water*
- 4) Press into pan. Poke with a fork at ½ inch intervals.*
- 5) Score to ~1 ½ x ¾ inch bars or 1 x 2 inch bars.*
- 6) Bake at 350° F for 20 to 30 minutes until soft, light brown.*
- 7) Cool in pan for ~ 15 min. Remove carefully to complete cooling.*

Can be lightly dusted with powdered sugar

Contestant Name: **Adrienne Anderson-Smith**

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