

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: *Simple Fudge*

Recipe Source: *Original!*

Pan prep: plastic wrap or parchment paper lined rectangular cake pan

Ingredients:

“Moist”:

1 2/3 c Heavy Cream

Dry:

40 oz Dark Chocolate Chips (Ghirardelli!)

“Accents”:

*2 c Roasted Walnuts or Pecans; very coarsely chopped
(or Coarsely Chopped Dried Maraschino Cherries)*

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

- 1) In a large bowl, heat the cream — either over hot water or in microwave shifts.*
- 2) Add the chocolate chips, cover. After about 10 minutes stir until smooth.*
- 3) Fold in the “Accents”.*
- 4) Smooth into lined pan — cool overnight until set.*
- 5) Slice as desired. Store in protective can or container.*

~ 4 – 6 dozen pieces ~ 3 lbs

Contestant Name: **Adrienne Anderson-Smith**

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