

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: *Corn Pudding*

Recipe Source: *Original!*

Preheat oven 350° F

Pan prep: butter a 2 qt casserole

Ingredients:

6 large eggs — separated

*1 c heavy cream *
1 c milk / or 2 c half & half

1/2 c oat “flour” (oatmeal ground in blender)

2 t salt

1 t pepper

1/4 c brown sugar

1/2 c butter —melted

2 cans corn — drained

2 cans creamed corn

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

- 1) Whip egg whites until stiff — set aside.*
- 2) In a large bowl, thoroughly beat the yolks until smooth*
- 3) Add the remaining ingredients, in order, stirring until well blended.*
- 4) Fold in the egg whites, Pour into buttered casserole.*
- 5) Bake at 350° F until evenly browned & firm — about 1 hour.*
- 6) Serve warm.*

~ 8 to 12 servings

Contestant Name: **Adrienne Anderson-Smith**

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