Special Contest Recipe Form “How To” Guide

This **2-PART** Special Contest Recipe Form is only required for the Guittard Chocolate Passion Contest:

* Submit identical recipes on this **2-part** form at Entry Delivery
* WEN# is found on your Entry Receipt
* Avoid Score Deductions & Disqualification!
* Providing contest sponsors with well-written recipes ensures their continued support.
* Judges closely review recipes prior to judging
* Carefully review your special contest rules
* Proofread your recipe
* Titles must match online entry
* Include all ingredients, with measurements, including frosting, filling, and/or decoration
* Include complete directions including all times, temperatures & pan sizes
* Recipes for Special Contests must be original recipes - never previously published
* Entries of the King Arthur Flour Oatmeal Cookie Derby do not require Recipe Forms or Ingredients Lists.

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Required For All Other Divisions: Ingredients List

Ingredients List: On a plain, white 3x5-inch card/paper, provide a complete list of all ingredients used in entry preparation. Be specific, for example: butter (salted or unsalted), oil (vegetable, canola, olive), flour (all-purpose, cake, bread), etc., and all spices, flavorings and garnishes/toppings used in the entry. Amounts and methods are not required. Use a separate card for each entry. Do not put your name on your ingredients list. Bring the list with you when you deliver your entry for judging. Lists are used by Judges during judging for practical entry feedback, and to avoid allergens.

For example:

|  |
| --- |
|  WEN#: f87hg6 White sugar Unsalted butter Large eggs Vanilla extract All-purpose flour Baking powder 2% milk  |

Copy for Contest Sponsor

|  |  |  |
| --- | --- | --- |
| Exhibitor Name | WEN # | Entry # (assigned at drop off) |
|  |  |  |
| Exhibitor Phone Number | Exhibitor Address  |
|  |  |
| Name of Special Contest | Number of Servings |
|  |  |
| Title of Entry | Serving Size |
|  |  |
| **ALL INGREDIENTS** (in order of use, include any decoration, frosting or filling) |
|  |  |
| **PROCEDURE** (be complete and specific. Include any cooking times, temps and pan sizes) |
| 1.

  |

Copy for Judge

*TIP! Copy and paste your ingredients and procedure from the Contest Sponsor Copy*

|  |  |
| --- | --- |
| WEN # | Entry # (assigned at drop off) |
|  |  |
| Name of Special Contest | Number of Servings |
|  |  |
| Title of Entry  | Serving Size |
|  |  |
| **ALL INGREDIENTS** (in order of use, include any decoration, frosting or filling) |
|  |  |
| **PROCEDURE** (be complete and specific. Include any cooking times, temps and pan sizes) |
| 1.
2.
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