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Division 216 Candy (Exhibit 6 pieces on plate)

Class 01: Fudge - Chocolate

Class 02: Fudge - Peanut Butter

Class 03: Fudge - White

Class 04: Hard Tack

Class 05: Peanut Brittle

Class 06: Other Candy - Name Variety

Division 1217 Cookie Contest

Class 01: Annual Cookie Recipe - See Below.

Bring 3 Cookies on a plate

Division 1219 Honey

Class 01: Extracted Honey (Water Light to Light Amber)

Class 02: Extracted Honey (Amber to Dark)

Class 03: Beeswax - 1 Piece - 1lb. Min.

COOKIE CONTEST RECIPE

Chocolate Turtle Cookies

Ingredients

1 1/4 cup all purpose flour

3/4 cup unsweetened cocoa powder

3/4 tsp. baking soda

3/4 tsp. kosher salt

3/4 cup (1 1/2 Sticks) unsalted butter, softened

3/4 cup packed light brown sugar

1/2 cup granulated sugar

1 large egg

1 tsp. pure vanilla extract

3/4 cup finely chopped raw pecans

12 soft caramels



Directions

Step 1

In a large bowl, whisk flour, cocoa powder, baking soda, and salt. In another large bowl, using a handheld mixer on medium-high speed, beat butter, brown sugar, and granulated sugar until creamy, 2 to 3 minutes. Add egg and vanilla and beat until combined. Add dry ingredients and beat on medium-low speed until just a few dry streaks remain. Add pecans and fold with a spatula until combined. Cover bowl with plastic wrap and refrigerate until cold, at least 1 hour and up to 4.

Step 2

Arrange racks in upper and lower thirds of oven; preheat to 350°. Using a large cookie scoop (about 1/4 c.), scoop dough into rounds for a total of 12. Press your finger into center of dough to create a hole. Place a caramel in the center. Pinch dough back over caramel and roll into a ball. Arrange between 2 parchment-lined baking sheets, spacing 3" apart.

Step 3

Bake cookies, rotating sheets top to bottom halfway through, until puffed and edges are set, 16 to 18 minutes. Let cool 10 minutes on baking sheets.