

Due: _____

4-H Cookie Contest



Rules:

1. Bake the cookies yourself. The contest is for 4-H'ers, not for parents, although adult supervision may be helpful.
2. Use any recipe you like. However, do not use commercially prepared products.
3. Cookies must be baked in the oven.
4. Please bring at least three cookies on a plate to be judged.

What kind of cookie should you bake?

Here is the description of four types of cookies.

Dropped Cookies: This is an easy and one of the quickest types of cookies. After mixing ingredients together, just drop the dough onto baking sheets one spoonful at a time. Make sure you leave about 2 inches between the dough, so it will have enough room to spread. *Example: Chocolate Chip*

Bar Cookies: These cookies have a texture to them like a brownie. The dough is simply spread evenly into a greased baking pan and baked for the appropriate amount of time. When cooled, the cookies are cut into squares or bars. *Example: Brownie or granola bar*

Rolled Cookies: If you are feeling up to a little bit of a challenge, then this cookie is right for you. The cookie dough can be rolled and cut using different cookie cutters. *Example: Sugar Cookie*

Shaped: These cookies are molded with your hands. An example of a shaped cookie would be peanut butter or wedding cookie.

Gluten Free: Cookies that do not contain any gluten products.

***Please have a complete recipe to include a list of ingredients w/amounts and complete directions.**