

Oakhurst Dairy Baking Competition



Sponsored by Oakhurst Dairy

All Entries accepted Tuesday 9 AM to 8 PM; Wednesday 9 AM to noon.

Premiums	1st	2nd	3rd
Youth (15 & under)	\$45.00	\$25.00	\$15.00
Adult (16 years and over)	\$80.00	\$60.00	\$25.00

Adult (16 years and over) and Youth (15 years & under)

1. Must use recipe below & only Oakhurst Butter & Sour Cream
2. Must submit containers from Oakhurst Butter & Sour Cream
3. No substitutions or alterations to this recipe.
4. Enter 8" square pan of Sour Cream Brownies in disposable pan.

Sour Cream Brownies

Ingredients:

½ cup <i>Oakhurst Butter</i> , melted	1 cup Sugar
1 tsp Vanilla	2 Eggs (room temp)
½ cup Flour	1/3 cup Cocoa
¼ tsp Baking Powder	¼ tsp Salt
½ cup <i>Oakhurst Dairy Sour Cream</i>	

Directions:

1. Preheat oven to 350 degrees. Grease 8-inch square disposable pan.
2. In large mixing bowl blend butter, sugar, and vanilla.
3. Beat in room temperature. eggs.
4. Using a spoon, mix in sour cream.
5. Combine flour, cocoa, baking powder and salt.
6. Stir dry ingredients mix into wet mix.
7. Bake 35 minutes, check and possibly bake 5-10 minutes more.
8. Cool for 10-15 minutes.

Recipe from www.oakhurstdairy.com/recipe/sour-cream-brownies