



Shortbread Competition

How to Enter:

- Bake your shortbread at home and bring three pieces of each type (no larger than 2x2 inches).
- Drop off your entries at the Alaskan Scottish Club Tent from Saturday at 8 AM to Sunday at 11 AM.
- Entries will be accepted at the club tent located in the center of the Tartan Circle.

Categories:

- Traditional Scottish Shortbread: Made with only sugar, butter, flour, and a pinch of salt.
- Modern/Flavored Scottish Shortbread: Includes any additional ingredients beyond the basic four. You may enter as many varieties as you like.
 - **Examples of Modern/Flavored Shortbread Variations:** Almond, Cinnamon, Cardamom, Lemon, lime, or orange zest, etc...

Important Notes:

- You may enter as many times as you wish; however, each entry must be submitted separately.
- You do not need to be present to win.

Entry Form

Name: _____

Phone #: _____

Email Address: _____

Mailing Address: _____

Category:

Traditional

Modern

For Modern Style Shortbread Only: Please list recipe ingredients here (out of caution for judges who might have food allergies):
