

Sample Recipes

1

Fern's Sugar Cookies

- 1 cup of salted butter or margarine
- ½ cup of Crisco
- 1 cup of sugar
- 1 egg
- 2 ¼ cup of flour
- 1 tsp of baking soda
- 1 tsp cream of tartar
- Dash of salt
- 1 tsp vanilla extract
- ½ cup of sugar (do not use in recipe)

Do not use brand names in your recipe or label

Optional items are not allowed.

No!

Cream butter, sugar, vanilla and egg. Combine flour, baking soda cream of tartar and mix well with butter mixture.
Roll into small balls and flatten with glass that has been dipped in reserved sugar.
Bake 8 to 10 minutes at 350°.
Cool on wire racks.

Shortening and salt are missing in directions.

3

Buttercream Frosting

- 1 cup butter
- 16 ounces cream cheese
- 4 cups of powdered sugar
- 1 tblsp milk

Units of Measure need to be consistent.

To make frostings or ganache shelf stable, when using butter, milk or cream cheese, the ratio to sugar needs to be at least 3:1.

No!

In large bowl, beat butter and cream cheese with electric mixer until light and fluffy. Gradually add powdered sugar and milk. Beat on high until smooth (30 - 60 seconds). If icing seems too thin, add confectioners' sugar 1 tablespoon at a time. If it seems too thick, add more milk 1 teaspoon at a time until frosting reaches desired consistency.

2

Fern's Sugar Cookies

- 1 cup of salted butter or margarine
- ½ cup of Shortening
- 1 cup of sugar
- 1 egg
- 2 ¼ cup of flour
- 1 tsp of baking soda
- 1 tsp cream of tartar
- Dash of salt
- 1 tsp vanilla extract
- ½ cup of sugar (do not use in recipe)

Yes!

Cream butter, shortening, sugar, vanilla and egg. Combine flour, baking soda cream of tartar, and salt. Mix well with butter mixture.
Roll into small balls and flatten with glass that has been dipped in reserved sugar.
Bake 8 to 10 minutes at 350°.
Cool on wire racks.

4

Buttercream Frosting

- 1 cup butter
- 2 cups cream cheese
- 9 cups of powdered sugar
- 1 tblsp milk

Yes!

In large bowl, beat butter and cream cheese with electric mixer until light and fluffy. Gradually add powdered sugar and milk. Beat on high until smooth (30 - 60 seconds). If icing seems too thin, add confectioners' sugar 1 tablespoon at a time. If it seems too thick, add more milk 1 teaspoon at a time until frosting reaches desired consistency.

Note: A recipe for each variation of frosting needs to be submitted separately. If you are using decorations such as fondants, sprinkles, food coloring, colored sugars please list these separately on a piece of paper listing all the sub-ingredients of each decoration. Also, a label for your recipe is not required but it must be added into your ingredients together or separately.

Sample Labels

1

Ingredients are not listed in order of weight.

Fern's Sugar Cookies

Sub-ingredients for butter, shortening and flour are missing.

Ingredients: Butter, shortening, flour, sugar, egg, baking soda, cream of tartar, salt vanilla extract

Contains: Wheat, egg

Net Weight: 2 oz.

Missing milk from butter

Statement is required to be in at least 11 pt. font

MADE IN A HOME KITCHEN THAT HAS NOT BEEN SUBJECT TO STANDARD INSPECTION CRITERIA

Fern's Tasty Creations
1111 Johnson Street
Smithville, WA 90000

No!

2

Fern's Sugar Cookies

Ingredients: Flour (wheat flour, malted barley flour, niacin [A B vitamin], iron, thiamin mononitrate [vitamin B1, riboflavin [vitamin B3], oflic acid [A B vitamin]), butter (cream (milk), salt), sugar, shortening (beef tallow, palm oil, vegetable mono and diglycerides, BHA, Propyl Gallate and citric acid, dimethylpolysilocane), egg, vanilla extract [Vanilla bean extractive in water, alcohol (35%), corn syrup], baking soda, cream of tartar, salt

Contains: Wheat, egg and Milk

Net Weight: 2 oz.

MADE IN A HOME KITCHEN THAT HAS NOT BEEN SUBJECT TO STANDARD INSPECTION CRITERIA

Fern's Tasty Creations
1111 Johnson Street
Smithville, WA 90000

Yes!

1&3

Ingredients are not listed in order of weight.

Fern's Frosted Sugar Cookies

Sub-ingredients for butter, shortening and flour are missing.

Ingredients: Butter, shortening, flour, sugar, egg, baking soda, cream of tartar, salt vanilla extract, cream cheese, powdered sugar, milk

Contains: Wheat, egg

Net Weight: 2 oz.

Incorporating frosting into ingredients is fine, but must be listed by weight

Missing milk

Statement is required to be in at least 11 pt. font

MADE IN A HOME KITCHEN THAT HAS NOT BEEN SUBJECT TO STANDARD INSPECTION CRITERIA

Fern's Tasty Creations
1111 Johnson Street
Smithville, WA 90000

No!

2&4

Fern's Sugar Cookies

Ingredients: Flour (wheat flour, malted barley flour, niacin [A B vitamin], iron, thiamin mononitrate [vitamin B1, riboflavin [vitamin B3], oflic acid [A B vitamin]), butter (cream (milk), salt), sugar, shortening (beef tallow, palm oil, vegetable mono and diglycerides, BHA, Propyl Gallate and citric acid, dimethylpolysilocane), egg, vanilla extract [Vanilla bean extractive in water, alcohol (35%), corn syrup], baking soda, cream of tartar, salt
Frosting: Powdered sugar, cream cheese (Pasteurized nonfat milk and milkfat, cheese culture, whey protein concentrate, salt, stabilizers (xanthan and/or carob bean and/or guar gums)), milk
Contains: Wheat, egg and Milk

Net Weight: 2 oz.

MADE IN A HOME KITCHEN THAT HAS NOT BEEN SUBJECT TO STANDARD INSPECTION CRITERIA

Fern's Tasty Creations
1111 Johnson Street
Smithville, WA 90000

Yes!

Recipes & Labels

Fern's Very Berry Marionberry Jelly

Measurement of Ingredient

(List your ingredients in the same measurement, ounces or volume)

Name of Ingredient

2 ½ Quart

Marionberry blackberries

4 cups

Sugar

1 bottle

Liquid pectin

No!

Directions

Wash berries and crush thoroughly. Heat. Place in jelly cloth or bag, press out juice and measure.

Pour 4 cups juice into large saucepan and add sugar. Mix well and bring to a rolling boil, stirring constantly. Add liquid pectin and boil hard for one minute, stirring constantly.

Remove from heat and skim with a metal spoon. Pour quickly in hot sterilized jars and seal regular canning lids.

All ingredients need to be listed in the same measurement.

Title 21, CFR 150 states the mixture referred to in paragraph (a) shall contain not less than 45 parts by weight of the fruit juice ingredients as measured in accordance with paragraph (d) (2) of this section to each 55 parts by weight of saccharine...

Place Label Here

Fern's Very Berry Marionberry Jelly

Ingredients: Sugar, Marionberry blackberries, pectin

MADE IN A HOME KITCHEN THAT HAS NOT BEEN SUBJECT TO STANDARD INSPECTION CRITERIA

Fern's Tasty Creations
1111 Johnson Street
Smithville, WA 90000

Net weight or volume of product is missing.

No sub ingredients listed

Recipes & Labels

Fern's Very Berry Marionberry Jelly

Measurement of Ingredient

(List your ingredients in the same measurement, ounces or volume)

Name of Ingredient

2 lbs

Marionberry blackberries

2.5 lbs

Sugar

6 ounces

Liquid pectin

Yes!

Directions

Wash berries and crush thoroughly. Heat. Place in jelly cloth or bag, press out juice and measure.

Pour the juice from the berries into large saucepan and add sugar. Mix well and bring to a rolling boil, stirring constantly. Add liquid pectin and boil hard for one minute, stirring constantly.

Remove from heat and skim with a metal spoon. Pour quickly in hot sterilized jars and seal regular canning lids.

Place Label Here

Fern's Very Berry Marionberry Jelly

Ingredients: Sugar, Marionberry blackberries, Pectin (water, fruit pectin, lactic acid and citric acid, potassium citrate, sodium benzoate)

MADE IN A HOME KITCHEN THAT HAS NOT BEEN SUBJECT TO STANDARD INSPECTION CRITERIA

Net Weight: 2.0 oz

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1111 Johnson Street
Smithville, WA 90000