

EXHIBITOR #: \_\_\_\_\_ PRODUCT: \_\_\_\_\_

CLASS #: \_\_\_\_\_ GRADE: \_\_\_\_\_ DIVISION #: \_\_\_\_\_

## BAKE-OFF

### CAKES SCORE SHEET

SOME CHARACTERISTICS OF EXCELLENT CAKES: General characteristics would include symmetrical shape with a flat or slightly rounded top, good distribution of ingredients, moist and tender, free from tunnels, and a pleasing flavor.

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	<u>MAXIMUM POINTS</u>	<u>SCORE</u>	
<b><u>EXTERNAL CHARACTERISTICS</u> (30)</b>			
<b><u>SHAPE</u></b> - symmetrical, flat or evenly rounded top.	10	_____	
<b><u>SURFACE</u></b> <u>Unfrosted:</u> uniform light brown except where darkened by ingredients. Looks appealing. <u>Frosted:</u> Consistency characteristic of kind, creamy, moist, free from stickiness, crystals, or crustiness. <u>Flavor:</u> characteristic of kind, delicate, and pleasing in combination with cake. Distribution, style, and color, suitable to kind of cake and frosting.	10	_____	
<b><u>VOLUME</u></b> - light in weight in proportion to size (extra ingredients, such as fruits and nuts add weight).	10	_____	
<b><u>INTERNAL CHARACTERISTICS</u> (30)</b>			
<b><u>TEXTURE</u></b> - tender, moist crumb, velvety feel to tongue. Added ingredients supply appropriate textural changes (nuts should be crunchy, fruits moist and soft, etc.). Ingredients well distributed.	10	_____	
<b><u>GRAIN</u></b> - appropriate to kind of cake.	10	_____	
<b><u>COLOR</u></b> - characteristic of kind of cake.	10	_____	
<b><u>FLAVOR</u> (40)</b> Blended flavor of ingredients. Free from undesirable flavor from fat, leavening, flavoring, or other ingredients.	40	_____	
	<b>TOTAL . . .</b> 100	_____	
<b><u>RATING</u></b>			
<u>Excellent</u> 100-90	<u>Very Good</u> 89-80	<u>Good</u> 79-70	<u>Fair</u> 69-0

**COMMENTS:**