

# ANGEL, CHIFFON, SPONGE CAKE SCORE CARD

- Examine exhibit for qualities listed below. •Place a check in the appropriate column for each quality to indicate the placing each deserves.
- Keep in mind that the whole product is more important than its parts.
- Recipe required. Absence of recipe will result in reduction of one ribbon placing.

**Exhibitor's Name or No.:** \_\_\_\_\_

**Product Exhibited:** \_\_\_\_\_

**Class/Lot:** \_\_\_\_\_ **Ribbon:** \_\_\_\_\_

	Excellent	Good	Fair	No Placing
<b>A. Appearance: Exterior</b>				
Delicate in color or golden brown				
Light for volume				
<b>B. Appearance: Interior</b>				
Color characteristic of type				
No dark streaks				
<b>C. Texture</b>				
Even fine grain				
Fluffy				
Moist, tender, velvety				
Does not crumble when cut				
<b>D. Aroma</b>				
Delicate, pleasing, characteristic of type				
<b>E. Flavor</b>				
Delicate, pleasing, characteristic of type				

**Judge's Comments:** \_\_\_\_\_