

SHORTENED CAKES, CUPCAKES, POUND CAKES, COFFEECAKES SCORECARD

•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
A. Appearance: Exterior				
Light for volume				
Even thickness, surface; Cupcakes even in shape and size				
Icing (if any) soft or creamy, No crumbs show through				
Other toppings (if any) appropriate to type of product				
B. Appearance: Interior				
Color characteristic of type				
Solid materials (if any) evenly distributed				
No dark streaks, flour				
C. Texture				
Uniform medium sized cells, no large holes				
Moist and tender				
Does not crumble when cut				
D. Aroma				
Delicate, characteristic of type				
E. Flavor				
Delicate, sweet, pleasing, no overwhelming flavor				
No rancid or "off" flavor				

F. Comments: _____