DECORATED CAKES

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| NAME |  |  |  |  |
|  | LAST | FIRST | MIDDLE |  |
| CATEGORY # |  | CATEGORY NAME |  |  |
| DESCRIPTION |  |  |  |  |
| CLUB/SCHOOL |  |  |  |  |
| AWARD (CIRCLE | BLUE | RED | WHITE | NO AWARD |
| DISPLAYED ACCORDING TO RULES | YES | NO |  |
| RECIPE ATTACHED | YES | NO |  |
|  |  |  |  |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **OUTSIDE APPEARANCE** | BLUE | RED | WHITE | NEEDS IMPROVEMENT |
| Icing applied using proper techniques |  |  |  |  |
| Creative Design |  |  |  |  |
| Icing correct texture, consistent for decoration and free from crumbs |  |  |  |  |
| Shape of cake uniform and appropriate for type |  |  |  |  |
| Overall attractiveness and neatness |  |  |  |  |
| **INSIDE APPEARANCE** |  |  |  |  |
| Texture tender, moist, crumby and velvety |  |  |  |  |
| Well baked with no un-baked streaks or overly baked |  |  |  |  |
| Grain free from tunnels, fine evenly distributed air holes |  |  |  |  |
| Color uniform, characteristics of cake free from streaks |  |  |  |  |
| Flavor typical of product, blended ingredients, free from “off” flavors |  |  |  |  |

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