PRODUCT W/ A MIX

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| 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 |  |
| \*If citrus, honey or blueberry entry must contain ¼ C | |  |  |  |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **OUTSIDE APPEARANCE** | BLUE | RED | WHITE | NEEDS IMPROVEMENT |
| **Shape:** Symmetrical, slightly rounded top, free from cracks or peaks |  |  |  |  |
| **Frosted or layer cakes:** layers even in thickness; filling & frosting evenly applied |  |  |  |  |
| **Frosting:** consistency characteristic of kind – creamy, moist, free from stickiness |  |  |  |  |
| **Unfrosted Cake Surface:** smooth, uniform surface, free from cracks or peaks |  |  |  |  |
| **INSIDE APPEARANCE** |  |  |  |  |
| **Texture:** tender, moist crumb, velvety feel, not sticky or doughy, no un-baked streaks, not harsh or crumbly or overly dry |  |  |  |  |
| **Grain:** smooth; free from tunnels ; fine evenly distributed air cells |  |  |  |  |
| **Color:** uniform, characteristic of cake type; free from streaks |  |  |  |  |
| **FLAVOR** |  |  |  |  |
| Blended flavor of ingredients, characteristic for cake |  |  |  |  |
| No distinct taste of such flavors as salt, fat, leavening |  |  |  |  |

PRODUCT W/ A MIX

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| 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 |  |
| \*If citrus, honey or blueberry entry must contain ¼ C | |  |  |  |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **OUTSIDE APPEARANCE** | BLUE | RED | WHITE | NEEDS IMPROVEMENT |
| **Shape:** Symmetrical, slightly rounded top, free from cracks or peaks |  |  |  |  |
| **Frosted or layer cakes:** layers even in thickness; filling & frosting evenly applied |  |  |  |  |
| **Frosting:** consistency characteristic of kind – creamy, moist, free from stickiness |  |  |  |  |
| **Unfrosted Cake Surface:** smooth, uniform surface, free from cracks or peaks |  |  |  |  |
| **INSIDE APPEARANCE** |  |  |  |  |
| **Texture:** tender, moist crumb, velvety feel, not sticky or doughy, no un-baked streaks, not harsh or crumbly or overly dry |  |  |  |  |
| **Grain:** smooth; free from tunnels ; fine evenly distributed air cells |  |  |  |  |
| **Color:** uniform, characteristic of cake type; free from streaks |  |  |  |  |
| **FLAVOR** |  |  |  |  |
| Blended flavor of ingredients, characteristic for cake |  |  |  |  |
| No distinct taste of such flavors as salt, fat, leavening |  |  |  |  |