POUND CAKE

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| 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 |
| Crust slightly thicker than regular butter cakes |  |  |  |  |
| Slightly rounded top, may have small crack |  |  |  |  |
| Light golden brown color top, sides and bottom |  |  |  |  |
| Appropriate height |  |  |  |  |
| Glaze/Frosting: applied attractively, not runny/lumpy |  |  |  |  |
| **INSIDE APPEARANCE** |  |  |  |  |
| Texture – very small uniform air holes |  |  |  |  |
| Cell walls a little more compact than layer cakes |  |  |  |  |
| Soft, smooth velvety touch |  |  |  |  |
| Well baked, no streaks, not dry or over baked |  |  |  |  |
| No air tunnels |  |  |  |  |
| **FLAVOR** |  |  |  |  |
| Crust mild slightly sugared |  |  |  |  |
| Good blend of ingredients |  |  |  |  |
| Free from dominant flavors, such as too much salt shortening, etc. |  |  |  |  |
| Flavor of frosting of glaze compliments cake flavor |  |  |  |  |

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