

## Cake Score Sheet

Level B

Exhibitor's Name \_\_\_\_\_ Placing \_\_\_\_\_

Grade/Division/Club \_\_\_\_\_

	Excellent	Good	Needs to Improve
<b>Outside Characteristics</b>			
• Color – uniform light brown for light or white cakes; darker but uniform for dark cakes			
• Shape – even, smooth, slightly rounded			
• Size – large compared to weight			

<b>Inside Characteristics</b>			
• Moist and tender crumb – neither soggy, nor too dry			
• Fine and even cells or holes			
• Reduced fat content of recipe by using a pureed fruit or baby food fruit product			

<b>Flavor</b>			
• Well-blended, characteristic of ingredients			
• Not too much spice, flavoring, etc.			
• No off-flavor from fat, leavening, etc.			

<b>Recipe card</b>			
• Clear, legible and complete			

**Note:** Altered recipe cakes have different inside, outside, and flavor characteristics.

**Comments:**

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