

EXHIBITOR #: _____ PRODUCT: _____

CLASS #: _____ GRADE: _____ DIVISION #: 1-PREP

BAKE-OFF – PREP

CAKES

SOME CHARACTERISTICS OF EXCELLENT CAKES: General characteristics would include symmetrical shape with a flat or slightly rounded top, good distribution of ingredients, moist and tender, free from tunnels, and a pleasing flavor.

EXTERNAL CHARACTERISTICS

SHAPE - symmetrical, flat or evenly rounded top.

SURFACE

Unfrosted: uniform light brown except where darkened by ingredients. Looks appealing.

Frosted: Consistency characteristic of kind, creamy, moist, free from stickiness, crystals, or crustiness.

Flavor: characteristic of kind, delicate, and pleasing in combination with cake. Distribution, style, and color, suitable to kind of cake and frosting.

VOLUME - light in weight in proportion to size (extra ingredients, such as fruits and nuts add weight).

INTERNAL CHARACTERISTICS

TEXTURE - tender, moist crumb, velvety feel to tongue. Added ingredients supply appropriate textural changes (nuts should be crunchy, fruits moist and soft, etc.). Ingredients well distributed.

GRAIN - appropriate to kind of cake.

COLOR - characteristic of kind of cake.

FLAVOR

Blended flavor of ingredients. Free from undesirable flavor from fat, leavening, flavoring, or other ingredients.

COMMENTS: