

EXHIBITOR #: _____ PRODUCT: _____

CLASS #: _____ GRADE: _____ DIVISION#: **I PREP**

BAKE-OFF – PREP

PIE

EXTERNAL CHARACTERISTICS

SHAPE - Regular, free from bulges on top.

SURFACE - Crust...appropriate for recipe.

No meringue...smooth, free from cracks.

Meringue...slightly browned, light and moist in appearance, adhering to crust around edge of pie.

INTERNAL CHARACTERISTICS

PASTRY CRUST - Texture tender but free from tendency to crumble, crisp on bottom as well as along edges. Grain flaky, surface rough, almost blistered in appearance.

NOVELTY CRUST - Tender, crisp, thin and even thickness.

FILLING - Good proportions between crust and filling.

FRUIT - Well-cooked, neither too dry nor too juicy, no excessive thickening agent.

FLAVOR

Crust - Rich, blended, flavor of well-baked ingredients.

Filling - Characteristic of kind, not over or under sweetened or spiced.

NEW SKILLS LEARNED

Knowledge of appropriate recipe, nutrition, preparation, possible substitution, presentation

COMMENTS