



Criteria for Baking Contest Judging

COOKIES, BARS & BROWNIES JUDGING

Cookies, Bars & Brownies

35%.....Flavor

- Natural flavor of ingredients; no off-flavor.

35%.....Texture

- Characteristic of type.

30%.....Appearance

- Outside: uniform, not too thick.
- Surface: color and texture.

CAKES & CUPCAKES JUDGING

Cakes & Cupcakes

35%.....Flavor

- Delicate and pleasing, natural flavor of ingredients.

35%.....Texture

- Butter cakes: tender, fine, even grain, moist but elastic.
- Fruit cakes: not sticky, gummy, dry or crumbly.

30%.....Appearance

- Surface: crust or frosting.
- Crust: color, texture, depth.
- Frosting: glossy, not granular, soft, not sticky, suitable flavor.
- Filling (if appropriate): minimum 1/4 inch, fluffy, good flavor that blends with cake.