



Rev. 12/17	BROWNIES – 4-H COOKING 101	SF120
SCORESHEET		

Name _____

County _____

	Excellent	Good	Needs Improvement
Flavor and Aroma <ul style="list-style-type: none"> • Pleasing, well-blended, characteristic of ingredients • No off flavor 			
Texture/Consistency <ul style="list-style-type: none"> • Uniform texture throughout • Moist • Tender 			
Appearance/Outside Characteristics <ul style="list-style-type: none"> • Uniform • Even thickness • Not sticky • Even distribution of ingredients 			
Recipe			

Comments: **RIBBON PLACING: P B R W**

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