



Rev. 12/17 **COOKIES – 4-H COOKING 101** SF118

SCORESHEET

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SCORESHEET

Name _____

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County _____

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	Excellent	Good	Needs Improvement
Flavor and Aroma <ul style="list-style-type: none"> Well-blended, characteristic of ingredients Not too much spice, flavoring, molasses, etc. No off flavor from fat, leavening, nuts, etc. 			
Texture/Inside Characteristics <ul style="list-style-type: none"> Moist, neither soggy nor too dry Crisp, chewy, or soft according to kind Even cells or holes 			
Appearance/Outside Characteristics <ul style="list-style-type: none"> Color (typical of this kind) Uniform shape Uniform size No surface grease or flour 			
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