



Rev. 12/17 **CEREAL BAR COOKIES – 4-H COOKING 101** SF120
 SCORESHEET

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	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 Firm, holds shape 			
Appearance/Outside Characteristics <ul style="list-style-type: none"> Color (typical of this kind) Evenly shaped bars Bars are firm, cereal not crushed 			
Recipe			

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