



Rev. 12/17	MUFFINS – 4-H COOKING 101	SF124
SCORESHEET		

Name _____

County _____

	Excellent	Good	Needs Improvement
Flavor and Aroma <ul style="list-style-type: none"> Well-blended, characteristic of ingredients No off-flavor from fat, leavening, flour, nuts 			
Texture/Inside Characteristics <ul style="list-style-type: none"> Moist and tender crumb-neither soggy nor too dry Fine and even cells or holes 			
Appearance/Outside Characteristics <ul style="list-style-type: none"> Color-golden brown crust with somewhat pebbled surface Shape – well – rounded top Not peaked Size - uniform 			
Recipe			

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

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