



Rev. 12/17

BISCUITS OR SCONES – 4-H COOKING 201 (ROLLED, DROPPED OR CUT INTO SHAPE)

SF136

SCORESHEET

Name _____

County _____

	Excellent	Good	Needs Improvement
Outside Characteristics <ul style="list-style-type: none"> Color – even, lightly browned Uniform shape based on type Uniform size 			
Inside Characteristics <ul style="list-style-type: none"> Crumb characteristic for product Neither soggy nor doughy Fine and even holes Color even and characteristic of ingredients 			
Flavor and Aroma <ul style="list-style-type: none"> Well-blended, characteristic of ingredients No off flavor from fat, leavening, or sour milk 			
Recipe			

Comments:

RIBBON PLACING: P B R W



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