



Rev. 12/17 **DOUBLE CRUST FRUIT PIE – 4-H COOKING 401** SF144
 SCORESHEET

Name _____

County _____

	Excellent	Good	Needs Improvement
Outside Characteristics <ul style="list-style-type: none"> • Color • Crust – evenly browned • Shape • Pastry –edge regular without bulges • Size • Crust – fits 8-9 inch pan • Filling – fits crust 			
Inside Characteristics <ul style="list-style-type: none"> • Crust – tender, not crumbly; flaky • Filling – fruit cooked, plump; not dry ; color attractive 			
Flavor <ul style="list-style-type: none"> • Crust – well blended, not doughy; no off flavor from fat • Filing – characteristic of kind; not too sweet; no raw starch 			
Recipe			

Comments:

RIBBON PLACING: P B R W

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