

**SHORTENED CAKE SCORE CARD**

Department 201 Division B

Exhibitor: \_\_\_\_\_

Class: \_\_\_\_\_ Place: \_\_\_\_\_

Judge Initials: \_\_\_\_\_

	E	G	F	NP
<b>I. Appearance</b>				
Light for volume				
Even thickness				
Icing soft & creamy				
Even surface				
<b>II. Texture</b>				
Does not crumble when cut				
Even, fine grain, moist				
Tender-velvety crumb				
<b>III. Flavor</b>				
Delicate; pleasing				
No overwhelming flavor				
<b>IV. Aroma</b>				
Delicate				
Sweet				
Characteristic of type White				
Chocolate				
Spice				
<b>Final Placing</b>				

Judges Comments: \_\_\_\_\_

\_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

E = Excellent, G = Good, F = Fair, NP = No Placing

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