



COFFEECAKE

A check list for evaluating 4-H coffeecake exhibits

Name: _____ County: _____

Class: 511 _ _ _ _ _ Placing: _____

Directions: Check the appropriate column. Comments are helpful to the member.

Criteria	Excellent	Good	Could Improve
Topping			
A. Golden brown color, topping is evenly spread			
Shape			
A. Level to slightly rounded top			
Texture			
A. Medium to coarse grain			
B. Tender, moist crumb; round, even cells – no tunnels and holes			
Flavor			
A. Pleasing blend of flavors			
B. Fresh, no off flavors			
Menu			
A. Variety of food			
B. Representation of food groups			
C. Variety of color, texture, flavors and shapes			
Knowledge of exhibitor			
A. Follows exhibit requirements			
B. Knowledge of skills learned & possible improvements			

Is the recipe included? Yes ___ No ___

Overall Comments: