

MUFFINS



EXHIBITOR # _____

SCORE SHEET FOR JUDGING
BAR COOKIES

	Excellent	Good	Needs Improvement
Appearance Uniform size, shape and thickness 1 1/2" to 2" square 1" to 2 1/2" to 3" 1/2" to 1" thick			
Interior Ingredients well distributed Moist looking, but not soggy Cells uniform, might be a little coarse looking			
Texture Moist, somewhat "chewy" but not tough Rich, moist, delicate crust Tender			
Flavor Blended flavor of well-baked ingredients Pleasant to taste Pleasing odor			

Other Comments

The Maryland Cooperative Extension programs are open to all citizens without regard to race, color, sex, disability, religion, age or national origin.

PLAIN MUFFINS

Judging Standards

OUTSIDE APPEARANCE 30%

- Shape is symmetrical with a well rounded top, free from peaks and knobs
- Surface is tender, thin with rough surface and uniform browning
- Volume is lightweight in proportion to size
- Crust is slightly pebbly, crisp and tender

INSIDE CHARACTERISTICS 40%

- Texture is medium fine, moist, with a tender crumb
- Grain is round with even cells free from tunnels
- Color of the muffin is characteristic of the type
- Muffin breaks evenly without crumbling

FLAVOR 30%

- Flavor is mild
- Muffin has a pleasing combination of flavors
- No decided taste of salt or baking powder should be present

SCORE SHEET FOR JUDGING MUFFINS

Standard	Excellent	Good	Improve
OUTSIDE APPEARANCE: 30%			
Shape is symmetrical with well rounded top, from peaks and knobcs			
Surface uniformly browned, tender			
Crust thin with slightly pebbly surface			
Volume lightweight in proportion to size			
Corn muffins should have crisp crust			
INSIDE APPEARANCE: 40%			
Texture medium fine			
Grain is round even cells, free from tunnels			
Nuts/fruit well distributed without excessive dryness or sogginess			
Color is characteristic of type			
Muffin breaks evenly without crumbling			
Slightly moist and light			
FLAVOR: 30%			
Flavor is mild			
Pleasing combination of flavors			
No decided taste of salt or baking powder			