

FUDGE

Class: _____

Entry #: _____

Age Division: Junior or Senior

Placing: _____

| <u>OUTSIDE CHARACTERISTICS</u> | | Excellent 5 | 4 | Well Done 3 | 2 | Needs Improvement 1 |
|--------------------------------|---|----------------|-------|----------------|-------|---------------------------|
| APPEARANCE | Surface fairly smooth or slightly ridged; glossy, no visible oil | _____ | _____ | _____ | _____ | _____ |
| COLOR | May vary according to type of fudge (see recipe) | _____ | _____ | _____ | _____ | _____ |
| <u>INSIDE CHARACTERISTICS</u> | | | | | | |
| CONSISTENCY | At least hard enough to hold shape when cut | _____ | _____ | _____ | _____ | _____ |
| FLAVOR | Well-developed flavor; appropriate to recipe | _____ | _____ | _____ | _____ | _____ |
| TEXTURE | Appropriate to type: | | | | | |
| | Smooth and creamy | _____ | _____ | _____ | _____ | _____ |
| | OR | | | | | |
| | Firm; coarse and crystalline | _____ | _____ | _____ | _____ | _____ |
| <u>OVERALL QUALITY</u> | | _____ | _____ | _____ | _____ | _____ |

Comments: _____

