

FUDGE

Class: _____

Entry #: _____

Age Division: Junior or Senior

Placing: _____

<u>OUTSIDE CHARACTERISTICS</u>	Excellent 5	4	Well Done 3	2	1	Needs Improvement
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APPEARANCE Surface fairly smooth or slightly ridged; glossy, no visible oil _____

COLOR May vary according to type of fudge (see recipe) _____

INSIDE CHARACTERISTICS

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 _____

OVERALL QUALITY

Comments: _____
