

4-H Monster Cookie Judging Score Sheet

Name _____ County _____

Cookie Type _____ Placing _____

Measurement _____ Time: In _____ Out _____

	Excellent	Good	Could Improve
Preparation Skills: 25 points			
Assembling food safely			
Baking procedure			
Management			
Efficient use of equipment			
Tasks done in sequence			
Work Habits			
Cleanliness, neatness			
Sanitation, safety			
Finished Product: 40 Points			
Size: over 6 inches			
Golden brown color, uniform shape			
Crisp/tender crust, breaks easily			
Moist (not dry or soggy)			
Baked evenly throughout			
Flavor Characteristics			
Pleasant taste			
Pleasing aroma			
Nutrition: 25 points			
Knowledge of foods that make up a good diet			
Creativity: 10 points			
Appeal of finished product			

Copy of recipe: yes _____ no _____

Additional Comments:

Cookie Troubleshooting

	Characteristic	Common Defect	Probable Reason(s)
<u>EXTERNAL APPEARANCE</u> Most cookies bake at 350 (10-12 min). Preheat oven for 20 minutes. Test oven temp. Bake on center rack Use shiny pans for best product. Season pans with oil.	Size	Inconsistent	Measure dough for each cookie equally (1/4 cup usually equals a 5 inch cookie)
	Color	Too dark	Oven temperature too high Too much milk or sugar in batter Poor mixing of ingredients
		Too light	Oven temp too low Too much liquid in batter Poor mixing of ingredients
	Shape	Spreading	Excessive baking soda , shortening, creaming, liquid or sugar Oven too cool
		Lumpy	Not enough baking soda Too much baking powder Oven too hot Add shortening, sugar or liquid Insufficient creaming of shortening and sugar
<u>INTERNAL APPEARANCE</u> Measure carefully. Cream sugar & fat thoroughly. Mix eggs in slightly. Don't over mix flour.	Texture	Dry, crumbling	Excessive baking time Improper mixing Too much flour Oven temp too high Insufficient sugar in the mix
		Soft and sticky	Insufficient baking time Improper mixing Not enough flour Too much sugar Oven temp too low
	Color	Streaks or layers	Poor mixing of ingredients Use fresh ingredients
<u>FLAVOR</u> Store each variety separately so flavors don't mix. Use fresh ingredients.	Unpleasant	Sour or strong Bitter Salty or greasy Sweet Flat and tasteless	Poor ingredients, especially fat Too much baking powder or soda Too much salt or fat Too much sugar Not enough salt

COOKIE FYI

Keep notes each time you use a recipe until you get the finished product that you and your family enjoy. Use an oven thermometer to test your home oven.

Baking - most cookies bake for 10-12 minutes, but check your recipe. Start with oven temp of 350 degrees and go up 5 degrees at a time until cookies can bake in 10-12 minutes. Don't overcrowd cookies on the pan or trays in the oven. Allow for air circulation during baking. Cool pans completely before reusing.

For chewy cookies - chill dough once it is on the cookie sheets. Set a timer for each batch 2 minutes shorter than the recipe directions.

Ingredients

Shortening - using a mixture of 3/4 shortening and 1/4 butter flavored shortening give the best taste.

Brown sugar can be revived by adding a little cold water and whirl in a blender.

Flour - all-purpose or pastry flour works best or use 1/3 cake flour to 2/3 all purpose. Use cake-flour for sugar cookies.

Eggs - use large, fresh eggs. If using frozen eggs, use those that come 2 yolks to 1 white.

Leavening agents - use fresh products. Baking soda causes cookies to spread, baking powder causes rising and crunchiness. Add at end of mixing.

Liquids - use very cold water or fruit juice for a different taste. This keeps mix from separating.

Sugar - use finely-ground granulated sugar.

Salt - use very little and add at end of mixing before flour is completely mixed in.

Coconut - freshen up by adding a little hot water and tumbling until water is absorbed. **Chocolate** - store tightly sealed in a cool place. **Vanilla** - use freely, flavor bakes out. **Nuts** - sample before using for rancidity.