

Sanborn County Cupcake Scoresheet

Individuals/team members: _____

Theme: _____

Bite-ability: What is the cake-to-frosting ratio? Does the ratio impede the ability to take a complete bite?	___/15
Frosting: Flavor, type, texture. Does the frosting complement the cake? Is there enough for each bite?	___/15
Cake: We're looking for moistness, flavor, and texture. Ingredients were used to enhance the flavor of the cupcake. Cupcake has a nice crumb texture to it. Flavors mesh well; not dry, burnt or underdone. The cake supports the frosting? Does it collapse after you take a bite?	___/15
Cupcake Presentation and Decoration: How pleasing is the cupcake to the eye? Are the icing colors appropriate for the flavor? Does the cupcake have flair and originality? How creative are decorations?	___/15
Cupcake Display: Does the display follow the chosen theme? Is it sturdy?	___/15
Ease of Access: Is it too hard to get the wrapper off and when you do, does the cake hold together?	___/5
Knowledge of Recipe & Ability to answer questions: Members explained their use of the ingredients in cupcakes. Knowledgeable in their ingredients for both the cupcake and frosting.	___/10
Able to finish in 1 hour	___/5
Presentation and Cleanliness: How well do you present yourself to the judge? Speaking, eye contact, and personal grooming. Display clean and tidy?	___/5
Total Score	_____/100