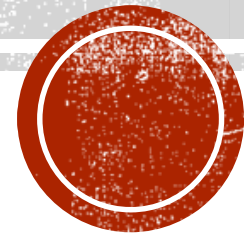


JUDGING COOKIES



4-H Foods & Nutrition Project Area



FAIR BOOK INFORMATION

- Read! Read! Read!
- Look for new information
- Refer to frequently for rules and project requirements



GENERAL DEFINITIONS

- **Cookie Dough**---a thick, malleable mixture usually made with flour, butter, white sugar, salt, vanilla, and eggs. It may contain leavening ingredients such as: baking powder, baking soda, and cream of tarter.
- **Batter**---thin dough that can be easily poured into a pan. Many batters are made by combining dry flours with liquids such as water, milk or eggs. Often a leavening agent such as baking powder is included to aerate and fluff up the batter as it cooks.



EXHIBIT RULES

- Check the rules for each type of cookie or bar. General rules:
 - Cookie Size = 2 inches in diameter
 - Bar Size = 2 x 2 inches
 - Cookies made from dough
 - Bars made from batter (flour, liquid and leavening mixtures)
 - Must be baked
 - May have nuts
 - No frosting
 - Three samples
 - Exhibit with recipe card



BAR DESCRIPTION

- Bars - Type of cookie made with a baking batter in a sheet pan. No frosting.



BAR SAMPLE

- Bars – Should cut bar exhibits from middle, not from side.
- Look for coloring to be same



COOKIE DESCRIPTIONS

- Drop cookie – made from a dough and dropped on baking sheet



COOKIE DESCRIPTIONS

- Pressed (also called Spritz Cookie) – dough put through a cookie press



COOKIE DESCRIPTIONS

- Molded Cookie – dough rolled in a ball, may be pressed with a fork or flat surface item before baking



COOKIE DESCRIPTIONS

- Refrigerator Cookie – a dough formed in a small ball or roll, then stored in a refrigerator before baking.



COOKIE DESCRIPTIONS

- Rolled and cut cookie – made from a dough that is rolled and cut out



QUALITY COOKIES

SHAPE

What to look for:

Uniform

What happened

Run together

Irregular shape, peaks, or cracks

Because of

Batter spaced too closely together on the baking sheet.

Drop Cookies

Improper dropping of dough

Dough too thick or thin

Rolled or Refrigerator

Dough not chilled

Thin sharp knife not used for slicing



QUALITY COOKIES

VOLUME

What to look for

Medium-about 2 inches in diameter

What happened

Flat

Uneven in size

Excessive spreading

Because of

Expired baking powder

Varying amounts of dough

Dough too warm

Cookie sheets not cooled between use

Incorrect oven temperature

Liquid not measured accurately

Flour not measured accurately

Incorrect form of fat used, such as
melted, whipped, or oil



QUALITY COOKIES

QUALITY

What to look for

Dry in appearance

What happened

Shiny or sticky

Because of

Too much sugar

Didn't bake long enough



QUALITY COOKIES

COLOR

What to look for

Evenly browned

What happened

Too dark

Because of

Baked too long or oven too hot

Baking sheet with dark, non-stick coating or glass pan was used without lowering oven temp 25 degrees

Pale on top, burned on bottom

Oven rack not in middle of oven

Bars—the pan may be too deep for the amount of batter in it. The pan should not be more than two thirds full.

Dark crusty edges

Overbaking

Loose flour on top

Poor mixing



QUALITY COOKIES

TEXTURE

What to look for

Rolled or Refrigerator

Crisp and tender

Drop or Molded

Moist, soft, and tender

Bar

Moist and tender

What happened

Soft

Tough

Sticky

Dry

Crumbly

Hard

Because of

Cut too thick

Too much flour
Dough overhandled

Too much sugar

Too much shortening, fat or flour

Too much flour

Oven too hot or baked too long
Flour too high in protein



QUALITY COOKIES

FLAVOR

What to look for

Delicate, sweet

Well blended

Characteristic of ingredients

What happened

Rancid

Bitter

Doughy or raw flavor

Because of

Rancid fat or stale ingredients

Too much baking soda or baking powder

Too much or too little flavoring

Underbaked

Dough too stiff



QUALITY COOKIES

A PICTURE TELLS THE STORY



JUDGING COOKIES

THE SCORESHEET



FOODS & NUTRITION



Criteria	Excellent	Satisfactory	Should Improve	Comments
General Appearance				
Brownness and smoothness as characteristic of product				
Well-baked, not doughy or burnt				
Light in relation to size (yeast breads and cakes)				
Internal Appearance				
Texture, even and tender with grain evenly distributed in fine cells				
Color - uniform				
Flavor				
Well-blended flavor of spices, leavening, artificial flavoring, etc.				

Circle Appropriate Ribbon Placing

Purple	Blue	Red	White
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Convenience food exhibits may have different, but acceptable, appearance and flavor.

Judge's Initials

2010



OTHER FACTORS

- ✓ Consider age of the 4-Her
- ✓ Recipe difficulty
- ✓ Consider years and experience in project
- ✓ Make it a learning experience
- ✓ Enjoy!!



IN SUMMARY

1. Read your State Fair Book
2. Know your types of cookies
3. Use constructive comments on what happened and possible factors
4. Consider age, recipe difficulty, and experience
5. Enjoy the judging experience!!

