

# OMA CAKE BAKING CONTEST

## Rules:

1. Cake can be made in any form (i.e. sheet, two layers, pan, etc.).
2. Competition will be in two categories - Kerala Plum cake and Open flavor.
3. Cake cannot be a store bought cake.
4. Cake is to be prepared at your home.
5. Participants should be aware the cake recipe.
6. Decoration of your choice.
7. All Cakes will be judged on presentation, taste and texture.

## JUDGING CRITERIA

Flavor . . . . .	10 points
(aroma, taste, good balance of flavorings)	
Texture . . . . .	10 points
(moist and tender crumb; not soggy or dry)	
Inside Characteristics . . . . .	10 points
(even grain, evenly baked; free from air pockets)	
Outside Characteristics . . . . .	10 points
(consistent shape/size/surface; overall appeal)	
Decoration . . . . .	10 points
(taste, texture, even color)	