

Butter Tasting (cookie)

Taster's Initials: _____

Prepare the cookie in the same way and bake for the same amount of time using the same type of butter (salted or unsalted).

Sample: A or B (circle) Application: Butter Tasted in Cookie	
<p>Quality: Aroma Smell the cookie. Does it have a fragrant, buttery aroma that stays with you? COMMENTS:</p>	<p style="text-align: center;">1 2 3 4 5</p> <p>Poor Excellent</p>
<p>Quality: Appearance Is the cookie an appetizing, golden color or does it look pale? COMMENTS:</p>	<p style="text-align: center;">1 2 3 4 5</p> <p>Poor Excellent</p>
<p>Quality: Taste Does the cookie taste buttery? Does the flavor linger or does it go away quickly? COMMENTS:</p>	<p style="text-align: center;">2 4 6 8 10</p> <p>Poor Excellent</p>
<p>Quality: Texture/Mouthfeel Break the cookie – is it crisp? Does it have a tender crumb? Does it crumble pleasantly in your mouth? COMMENTS:</p>	<p style="text-align: center;">2 4 6 8 10</p> <p>Poor Excellent</p>
<p>Additional comments:</p>	<p>Total Score:</p>

Note: Taste and Texture are weighted to be twice as important as Aroma and Appearance so they score double points.