

BATTER CAKES**CHARACTERISTICS OF GOOD QUALITY**

COLOR	Uniform color, light golden brown crust for white or yellow cake. Crusts of dark cakes may be slightly darker than inside.
SHAPE AND SIZE ..	Cakes should be slightly rounded on top with even height at sides. Cakes should come to slightly above top of layer or sheet pans.
CRUST	Thin tender crust with slight sheen. Flat bubbles may appear on surface and be slightly darker.
TEXTURE	Breaks easily but does not crumble. Moist but not gummy. Light, velvety, fine to medium walled cells.
FLAVOR	Determined by type of cake. Sweet, no off-flavor.

CAUSES FOR POOR QUALITY**OUTSIDE APPEARANCE**

Peaks	Oven too hot. Not enough liquid. Batter overmixed. Pans too close together or too close to sides of oven. Too much flour.
Sag in center ..	Underbaked. Oven too cool. Too much batter in pan. Too much sugar, shortening, or leavening. Not enough eggs or flour.

COLOR

Too Dark	Oven too hot. Too much sugar or milk solids.
Too Light	Not enough batter in pan. Overmixed or undermixed. Underbaked.

CRUST

Too Thick.	Oven too hot. Overbaked. Pan too deep. Batter overmixed.
Cracked.	Too much flour. Oven too hot. Overmixed.
Sticky.	Underbaked. High humidity. Cake placed in pastry cabinet, refrigerator, or freezer while still warm.
Tough.	Overmixed. Oven too cool. Too much flour. Not enough shortening or sugar.
Hard.	Overbaked. Pan too deep.

REVISION**(OVER)****INSIDE APPEARANCE**

Coarse Grain	Overmixed or undermixed. Oven too cool. Too much leavening.
Tunnels	Undermixed or overmixed. Oven too hot.

TEXTURE

Too Dry	Overbaked. Not enough liquid or shortening. Too much flour or leavening. Omission of eggs.
Crumbly	Not enough shortening. Too much shortening. Too much leavening. Oven too cool. Undermixed or overmixed. Not enough eggs.
Tough	Overmixed. Too much or wrong type of flour. Not enough shortening or sugar. Oven too hot or too cool.
Too Tender	Batter undermixed.
Too Heavy	Too much shortening. Underbaked.

EXCESSIVE SHRINKAGE . Overmixed. Too much grease in pan. Overbaked. Not enough batter in pan.**OFF FLAVOR** Ingredients not measured accurately. Rancid pan grease. Dirty pan.**HOLLOW SPOT ON BOTTOM** Not enough liquid. Too much flour. Excess bottom heat in oven. Pan not properly prepared.**UNEVENLY BAKED** Undermixed or overmixed. Uneven or dented pan. Not panned properly. Hot or cold spots in oven. Low fan not used in convection ovens.**FALLS DURING BAKING...** Overmixed. Jarred during baking. Oven too cool.**LACKS VOLUME.** Not enough leavening. Undermixed or overmixed. Not enough batter in pan. Oven too hot or too cool.**CAKE STICKS TO PAN...** Pan not properly prepared. Oven too cool. Cake left in pan too long. Too much liquid. Too much sugar.