

BAKING EXPERIMENT TRACKER

BATCH NO. _____

RECIPE BASE

DATE

AMBIENT TEMP/HUMIDITY

**VARIABLE
CHANGED**

CONTROL (ORIGINAL)

TEST (MODIFICATION)

Ingredient/Ratio

Method/Temp

**Time
(Mix/Rise/Bake)**

**OBSERVATIONS (VISUAL & TEXTURE)
TASTE PROFILE & CRUMB ANALYSIS**

OVERALL SUCCESS RATING:

â—| 1 (Fail)

â—| 2

â—| 3

â—| 4

â—| 5 (Perfect)

CONCLUSION / FUTURE ADJUSTMENTS