

DCCC Recipe Testing Worksheet

Your name _____

Book title _____

Recipe title and book page _____

- 1) Why did you decide to test this recipe? What was most appealing about it?

- 2) Was it easy to find all the required ingredients? Which, if any, were difficult to find? Where did you find the difficult-to-find ingredients?

- 3) Were the instructions clear and easy to follow? Is there something that you feel could be better explained? Were you given enough clues, either in the instructions, recipe introductions, a tip or sidebar, about the texture, consistency, color or aroma of the food to help guide you through the cooking process and judge whether you'd achieved the desired result?

- 4) Was special equipment required that you didn't have in your kitchen? If so, what was it?

- 5) Did the oven temperature and/or stove top temperatures seem accurate?

- 6) Was the preparation and cook/bake time accurate?

- 7) Was the promised yield or serving size accurate? For example, if the recipe you tested was a cookie recipe, did it really make the three dozen promised?

8) How would you describe the flavor of the dish? Did it seem balanced? Or did it seem overly sour, bitter, sweet or salty? Were you given enough clues in the recipe to understand what basic flavor profile the dish is meant to have so that you more easily achieve it?

9) Was the dish easy or difficult to prepare? Was the result worth the effort it took to make it? If not, why not?

10) Most importantly, did you like it? Was it what you expected? Would you make it again? If not, why?

11) Do you have any other thoughts or comments?