

Cookies

Categories of Cookies

Bar or Sheet Cookies

- Make a soft dough or batter.
- Bake in a half-sheet pan (50 servings) or a full sheet pan (100 servings).

Scooped or Dropped Cookies

- Make a soft dough.
- Shape and bake as soon as the dough is mixed.
- Use the appropriate scoop:
 - A number 40 scoop will make a medium-sized, 2 1/2–3 inch cookie, weighing about 3/4 ounce.
 - A number 20, 24, or 30 scoop can be used for larger cookies.
- Allow room for expanding – cookies typically spread during baking.
- Bake at 325 °F–350 °F.

Molded or Refrigerated Cookies

- Make a stiff dough.
- Roll into a log or balls.

Rolled Cookies

- Make a stiff dough.
- Roll on a lightly floured surface.

Tips

- Remove from sheet pans using an offset spatula while cookies are still slightly warm.
- Do not overbake cookies.
- Cool cookies on a rack.



What Happened to the Cookie?

Cookie Problem	What Could Have Happened to Cause It
Uneven shape	<ul style="list-style-type: none">• Improper mixing• Uneven oven heat• Improper dropping of dough
Excessive spreading	<ul style="list-style-type: none">• Too much liquid• Dough too warm• Overcreaming• Too much fat and sugar• Incorrect oven temperature
Dry, crumbly texture	<ul style="list-style-type: none">• Incorrect proportion of ingredients• Incorrect oven temperature• Overbaking
Coarse, uneven crumb	<ul style="list-style-type: none">• Improperly mixed• Not enough leavening agent• Unbalanced formula• Batter too stiff• Not enough eggs
Tough	<ul style="list-style-type: none">• Excessive rolling
Hard, crusty top	<ul style="list-style-type: none">• Overmixed• Overbaked

