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|  | **Cookies** |  |

**What Makes a Good Cookie?**

Cookies come in all shapes and sizes ranging from small cookies served with tea to oversized cookies that are a dessert all by themselves

They come in a variety of \_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_. Some are sweet and crisp while others may be buttery with a soft chewy texture

Knowing how various \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ influence the characteristics of a cookie is important when trying to achieve a particular finished product.

**Flavor**

The flavor of cookies is primarily determined by the \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ that make up the dough.

Proper proportion of \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ is also essential. Therefore, follow recipes

carefully and measure ingredients \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

**Texture**

Choosing \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ flour can make cookies tough.

Crisper cookies have a larger proportion of \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

Softer cookies contain more \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

Chewy cookies get their texture from a higher amount of \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ combined with

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, as well as more \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

Mixing and baking procedures also affect a cookie’s \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

Over-mixing the dough will develop too much \_\_\_\_\_\_\_\_\_\_\_\_\_\_ creating a \_\_\_\_\_\_\_\_\_\_\_ finished product.

Baking too long or at a temperature that is too high usually results in a \_\_\_\_\_\_\_\_\_\_\_, hard

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

**Appearance**

Shaping raw dough so the end product has a pleasing, attractive appearance is an important step for creating a quality cookie.

Ensuring that the shape is \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ for all the cookies is key.

The portioning of the dough must also be consistent so the cookies are the same \_\_\_\_\_\_\_\_\_.

Baking at the proper temperature and for the proper length of time is essential for proper

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_. This also ensures that the dough \_\_\_\_\_\_\_\_\_\_\_\_\_\_ properly.

Remove cookies from the oven when the bottoms and edges turn \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

Allow them to firm up slightly before removing them from the pan to avoid \_\_\_\_\_\_\_\_\_\_\_\_\_\_

or \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ the cookies.

**Cookie Problems**

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**Mixing Methods**

How easy cookies are to make becomes clear when you learn the methods for mixing cookie dough.

There are two common methods for making cookie dough—the \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

method and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ method.

Both methods are done with an \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ using the \_\_\_\_\_\_\_\_\_\_\_\_\_\_ attachment.

***One Stage Method***

The one-stage method is the \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_way to make cookie dough.

You place \_\_\_\_\_\_\_\_\_\_\_\_ the ingredients into the bowl and mix.

Allow \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ at moderate speed to fully blend all the ingredients.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_can result in tough dough.

***Creaming method***

The first step in the creaming method is to mix the \_\_\_\_\_\_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_\_\_\_\_

with the sugar and spices until \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

Next, \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ are added and mixed until incorporated.

Finally, the \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ agent are added and blended. Since the flour is added last, gluten is less likely to overdevelop using this method.

**Forming Methods**

Cookies can be classified by the method used to form the cookie.

Each technique creates a uniquely shaped cookie.

***Drop Cookies***

Drop cookies are the \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and most common method of forming cookies.

They are made by \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ small amounts of dough onto a sheet pan.

A portion scoop is a good tool for creating \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_cookies.

During baking, the small mounds of dough \_\_\_\_\_\_\_\_\_\_\_\_\_ into flat cookies.

When portioning drop cookies, allow enough space between the drops of dough to

allow the cookies to \_\_\_\_\_\_\_\_\_\_\_\_\_\_during baking.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_ cookies are often made using the drop method.

***Rolled Cookies***

To make rolled cookies, cookie dough is rolled out into a \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and a

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_is used to cut cookies into desired shape.

The cut cookies are transferred to a \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and baked.

The \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ cookie is a popular rolled cookie.

***Spritz (Press) Cookies***

Spritz cookies are made from \_\_\_\_\_\_\_\_\_\_\_\_\_\_ cookie dough that is forced through a

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ to form shapes such as rosettes, shells and scrolls.

Some bakeshops use a special \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ to make these cookies. The dough is pressed through a specially shaped die to create specific shapes.

***Sheet Cookies***

Sheet cookies are made by \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ dough or batter onto a sheet pan.

The entire sheet pan is baked and later the sheet is cut into individual cookies.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ are popular sheet cookies

This method of forming cookies has the advantage of \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

***Icebox Cookies***

Icebox cookies are made by \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_cookie dough into a log, square,

triangle, or other shape while the dough is still \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

The shaped dough is wrapped in \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ or \_\_\_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

When fully \_\_\_\_\_\_\_\_\_\_\_\_\_, the dough is firm and can be \_\_\_\_\_\_\_\_\_\_\_\_\_\_into individual cookies.

Each slice of dough is laid out on a \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ and baked to create individual cookies.

This technique makes it possible to create effect such as \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_or

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ by forming logs using different colors dough.

***Bar Cookies***

Bar cookies are made by \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ cookie dough into approximate one- pound batches and forming it into a \_\_\_\_\_\_\_\_ about the length of a sheet pan.

The log is \_\_\_\_\_\_\_\_\_\_\_\_\_\_ and \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_. Once the log has cooked and

while it is still warm, it is \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_into one-inch segments to form cookies.

These cookies are baked a \_\_\_\_\_\_\_\_\_\_\_\_\_ time to create a hard texture.

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ are an example of popular bar cookies.