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?**

<table>
<thead>
<tr>
<th>Cookie Problem</th>
<th>What Could Have Happened to Cause It</th>
</tr>
</thead>
<tbody>
<tr>
<td>Uneven shape</td>
<td>- Improper mixing&lt;br&gt;- Uneven oven heat&lt;br&gt;- Improper dropping of dough</td>
</tr>
<tr>
<td>Excessive spreading</td>
<td>- Too much liquid&lt;br&gt;- Dough too warm&lt;br&gt;- Overcreaming&lt;br&gt;- Too much fat and sugar&lt;br&gt;- Incorrect oven temperature</td>
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<tr>
<td>Dry, crumbly texture</td>
<td>- Incorrect proportion of ingredients&lt;br&gt;- Incorrect oven temperature&lt;br&gt;- Overbaking</td>
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<tr>
<td>Coarse, uneven crumb</td>
<td>- Improperly mixed&lt;br&gt;- Not enough leavening agent&lt;br&gt;- Unbalanced formula&lt;br&gt;- Batter too stiff&lt;br&gt;- Not enough eggs</td>
</tr>
<tr>
<td>Tough</td>
<td>- Excessive rolling</td>
</tr>
<tr>
<td>Hard, crusty top</td>
<td>- Overmixed&lt;br&gt;- Overbaked</td>
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