

# CONNECTICUT STATE GRANGE



Let's  
Talk  
Cookies!



**Baking guru Dorie Greenspan says that if you roll out cookie dough repeatedly and keep flouring the surface, the dough can get tough. But if you roll cookie dough between two sheets of parchment paper, it means that you can eliminate the flour mess and preserve the delicate crumb.**



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#: 1



Lining your baking sheets with parchment paper or silicone mats is a simple step that really pays off. The paper or mat acts as a layer of insulation between the cookies and the direct heat of the baking sheet, which helps keep cookies from spreading. The bottoms of the cookies bake up smoother and more even, and the cookies slide off the sheet without any sticking.



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#: 2



**Folding the chocolate chips, M&M's, and other cookie add-ins, to the mix by hand instead of with a mixer, reduces the chance of over-mixing the dough, which can result in a tougher cookie.**



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#: 3



**Use a Cooling Rack -- If left on the hot baking sheets for too long, cookies continue to bake and the bottoms can start to steam. Cooling racks allow air to circulate evenly on all sides of the cookie, preventing them from getting soggy.**



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#: 4



**Chilling cookie dough in the fridge or freezer helps solidify the butter so they spread less when baking, so give them a quick 15 minutes at minimum and they should spread slower while baking. Letting cookie dough “rest” in the fridge overnight allows the flour to fully absorb the liquid and gives the sugar time to dissolve. This helps the cookies brown better and bake up more evenly.**



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While all-purpose flour is the standard flour used to bake cookies, other varieties can give you interesting results. All-purpose flour is a medium-protein blend of hard and soft wheat flours. Bread flour makes cookies chewier, and cake flour makes them a bit more delicate.



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**Use powdered sugar instead of flour to roll out your dough. The sugar melts into the dough while baking and doesn't leave a white dusting on your treats.  
Note - this also works with pie crust dough.**



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**Use a high quality butter. Cheap butter can contain up to 19 percent water, which not only makes it harder for the eggs and butter to combine, but it will also contribute to excess spreading. Butter with a higher fat content also tastes better. Also - the softness of the butter will affect the consistency of the cookies. Room temperature butter equals fluffier cookies. Softer butter equals flatter cookies.**



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100% DOUBLE-ACTING  
BAKING POWDER



100% BAKING SODA



NONE



100% SINGLE-ACTING  
BAKING POWDER



50% DOUBLE-ACTING  
BAKING POWDER  
+ 50% BAKING SODA



Make sure your ingredients are not out of date. After six months in the cupboard, baking powder will lose quite a bit of its potency. Also, the type of baking powder used will contribute to the consistency of your cookie.



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**Use light-colored cookie sheets/baking pans. Dark colors absorb more heat than light ones, and the difference is significant enough to affect the cooking times for cookies. If you must use a dark colored cookie sheet, reduce oven temperature by 25 degrees.**



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