

CONNECTICUT STATE GRANGE



Let's
Talk
Cookies!

**Cookie
Baking
Tool
Picture**



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#: 1

Silicone Baking Mats

They grip onto the bottom of your cookies, preventing the cookies from spreading too much, and help in bottom burning. No need to grease the cookie sheets, and much less expensive in the long run than parchment paper. They're reusable and dishwasher friendly.



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#: 2

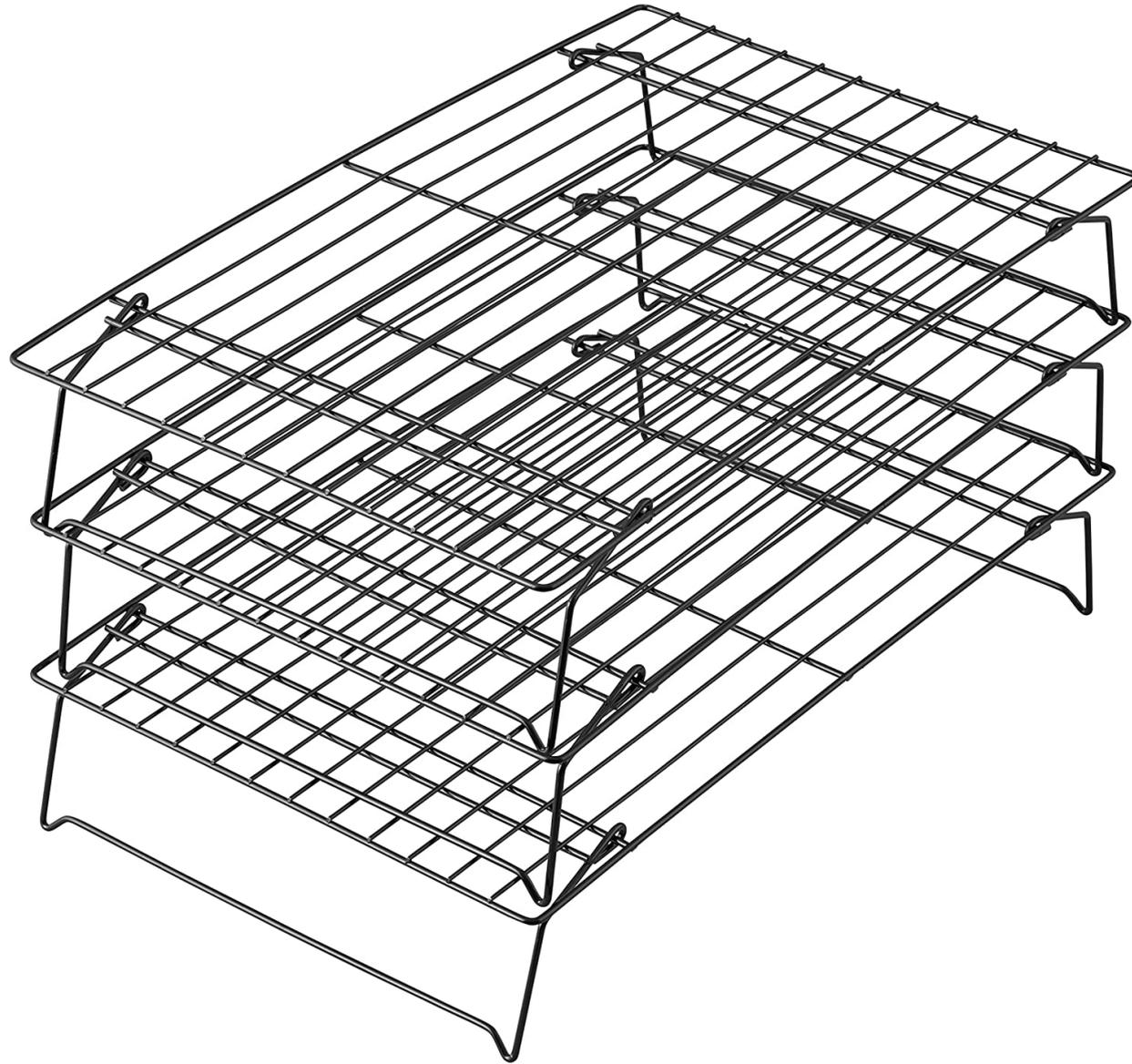
Cookie Scoops

They come in 3 sizes, and work like an ice cream scoop. Perfect for making uniformed size cookies.



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#: 3

Stackable Cooling Racks

Perfect for saving counter space, and they allow for the air to really circulate around the cookies for even cooling and avoiding soggy bottoms.



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A Good Set Of Spatulas

Nothing beats your favorite spatulas, especially if they are well-made and heavy duty. Silicone is preferred over metal, as they are flexible and able to conform to the shapes of the bowls. Perfect for stirring and mixing, scraping the sides of bowls, spreading frosting, and more.



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Quality Measuring Cups & Spoons

Accurate measuring is essential in baking, and a good measuring set gives you peace of mind. You want a set that is sturdy, grips nicely, and also cleans easily.



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A Good Quality Cookie Press

You want one that is easy to use, easy to clean, sturdy to handle all types of firm or soft dough so the trigger doesn't break, and that comes with a variety of metal discs for shapes. They come in manual and electric models.



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