

## Tips For Cookie Baking

by: Dr. Freddy Maier

When deciding to bake cookies, a lot of questions come to mind. How to use baking powder. What is corn starch? What do I have to do if I don't find some ingredients? Etc. In this article I will approach a few problems and give some easy answers and tips.

You decided to bake some cookies and at the last minutes a lot of questions arise. Oven temperature, chewy or crispy cookies, eggs size, and so forth. I tried in this short article to address a few common problems and give a quick solution or an explanation.

### How to Make Chewy Cookies

The secret in making any cookie recipe into a soft and chewy cookie is to use Butter flavored Crisco instead of butter. If you want a crispy cookie use butter. Another trick to have chewier cookies is to cut your baking time by about 2 minutes (baked at the temperature stated on the recipe. Your cookies should be baked through but not yet crispy. You can also reduce your oven temperature by 25 degrees and bake for the time stated on the recipe. Always bake one batch according to the recipe the first time you try a new recipe and then make the adjustments based on how it came out. Make a note of your changes and keep your "customized" recipe for the next time.

Baking Soda or Baking Powder ? Baking powder is alkaline and needs to be mixed with acidic ingredients in order to react. Baking powder is baking soda with an added acidic ingredient, usually cream of tartar. In cookies, baking soda tends to make them spread out more and baking powder tends to make them rise and become puffy or more cake-like. If your recipe calls for baking soda, simply try to reduce it a bit.

### Make Chilled Dough for Better Results

Make sure the dough is chilled and the baking sheets are cool before putting them in the oven. Otherwise the fat in the cookies will melt too soon, resulting in flat cookies regardless of the leavener you are using. Note that vegetable shortening (e.g. Crisco) melts a higher temperature than butter. You can try then to substitute half the butter with Crisco.

### Beware of nutritional information

You might one day read a recipe that has, for example, 2 sticks of margarine or butter. The nutritional information will read '0' cholesterol. Why so? It is because the nutritional for recipes are calculated using the first ingredient when two ingredients are given. For example, when it says "margarine or butter", the nutritional are calculated using margarine. If butter were listed first, it would be calculated using butter.

### Dark or Shiny Pan?

Remember the darker the finish on the pan, the faster the sheet will heat and the longer it will hold the heat. The shinier the pan you use, the longer it will take to heat up. Dark absorbs heat, so your bottoms will be done more quickly than the tops or centers. By the time your tops and centers are baked, your bottoms will be crispy if not downright burnt. Shiny reflects heat and your cookies will bake more evenly.

### How many trays in the oven?

Don't try to crowd too many cookie sheets into your oven at once.. Your best results will be one tray at a time on the middle rack of the oven with plenty of room for the warm air to circulate around the tray. Don't keep opening your oven to peek. Every time you do that, you loose warmth and your oven will have to struggle to maintain the correct temperature.

The tips and answers that you just have read will give you a better reason to start cooking your own cookies at home. You will find all possible recipes in the various articles that are n the author's website. Before baking your cookies check the

website for new recipes and ideas.

### **About The Author**

Dr. Freddy Maier owns a website specialized on cookies and baking. He sells an e-book with only cookie recipes. His website can be visited at : <http://thecookierecipes.info> .

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