

Name: _____ **KEY** _____

Period: _____

COOKIES**1. Types of Cookies**

For each type of cookie list the type of dough, how it is formed and an example

Type of Cookie	Type of Dough	Formed	Example
Drop	Soft	Drop or push from a spoon onto cookie sheet	Chocolate Chip
Pressed	Rich Stiff Dough	Pack dough into cookie press. Push dough onto cookie sheet	Swedish Spritz
Refrigerated	Stiff Dough- high proportion of fat	Form dough into long roll. Wrap and refrigerate until firm. Cut into thin slices	Pinwheels
Molded	Stiff Dough	Break off small pieces of dough and shape with fingers	Crescents and Small Balls
Bar	Soft	Spread in pan and bake	Brownies
Rolled	Stiff	Roll dough out to 1/8"-1/4" thick. Cut with cookie cutters	Sugar Cookies

2. What are the basic ingredients and their functions for making cookies?

Basic Ingredient	Function
1. Flour	Structure
2. Sugar	Helps to brown the crust
3. Fat	Tenderizes texture of cookies
4. Salt	Adds flavor
5. Eggs	Color, Flavor, and structure (proteins coagulate)
6. Leavening Agents	Produces gases (Carbon Dioxide)
7. Liquids	Moisture

What are the additional ingredients and their functions?

Additional Ingredient	Function
1. Spices	Flavor

2. Nuts	Flavor and texture
3. Coconut	Flavor and texture
4. Chocolate Chips	Flavor
5. Dries Fruits	Favor and texture

3. Describe the conventional method for mixing cookie dough.

A. Blend sugar and fat until smooth (creaming)

B. Add egg, liquids and flavorings

C. Add dry ingredients all at once

D. Add special ingredients

4. Describe the appearance of cookies baked on a shiny aluminum cookie sheet and cookies baked on a dark cookies sheet. Which one would you prefer to use?

A. Shiny- make light, delicate brown crusts because they reflect heat

B. Dark -dark bottoms because they absorb heat energy

Preference- shiny

5. How should crisp and soft cookies be stored?

Soft- Container with a tight fitting lid /plastic storage containers

Crisp- Container with a loose fitting lid /a cookie jar

6. What would be the advantage of freezing unbaked cookie dough?

A. Freeze cookie dough to save time homemade cookies can be baked another day

B. Cookies made from frozen dough taste better then cookies frozen after baking