

Cookies



Click on top cookie for sound

Click on horn for sound



Types of Cookies

Drop-

- Soft dough
- Dropped or pushed with spoons



Types of Cookies

Drop Cookie Examples-
Chocolate Chip



Oatmeal



Types of Cookies

Pressed-

- Very rich stiff dough
- Pressed through a cookie press



Types of Cookies

Pressed Cookie Example-

Swedish
Spritz
Cookie



Types of Cookies

Refrigerated-

- Stiff dough with a high portion of fat
- Roll into a log, refrigerate, slice and bake



Types of Cookies

Refrigerator Cookie Examples-

Pinwheels



Sand tarts



Types of Cookies

Molded-

- Stiff dough
- Shaped with hands



Types of Cookies

Molded Cookie Examples-

Peanut Butter



Crescent Cookie



Chocolate
Balls



Types of Cookies

Bar-

- Soft dough
- Pressed into a baking pan



Types of Cookies

Bar Cookie Examples-

Brownies



Lemon Squares



Types of Cookies

Rolled-

- Stiff dough
- Roll with a rolling pin
& cut with cookie cutters



Types of Cookies

Rolled Cookie Examples-

Sugar Cookie- Cut Outs



Gingerbread Men



Basic Ingredients & Functions

- Flour- structure
- Sugar- helps to brown crust
- Fat- tenderizes cookies
- Salt- adds flavor
- Eggs- color, flavor and structure
- Leavening Agents- produce gases
- Liquids- moisture



Additional Ingredients

- Spices –flavor



- Nuts- flavor and texture



- Coconut- flavor and texture



- Chocolate Chips- flavor



- Dried Fruits- flavor and texture



Conventional Method of Cookie Mixing

- Blend sugar and fat until smooth
- Add egg, liquid, and flavorings
- Add dry ingredients all at once
- Add special ingredients



Baking Pans for Cookies

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



Dark- dark bottoms because
they absorb heat energy



Preference- shiny

Cookie Storage

Tight fitting container for soft cookies

- Plastic Containers



Loose fitting container for crisp cookies

- Cookie Jar



Freezing Cookie Dough

Freeze cookie dough
to save time

- Cookies can be
baked another day

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



Review

An example:

of a drop cookie _____

of a pressed cookie _____

of a refrigerator cookie _____

of a molded cookie _____

of a rolled cookie _____

of a bar cookie _____

Fill answers in on paper provided.

Bibliography

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