

# Chocolate Chip Cookies by Ms. Shubitz

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## Introduction

Chocolate chip cookies are a **drop-cookie** many people like to eat. Some people like their cookies crispy. Some people like chewy cookies. (I prefer chewy ones!) It doesn't matter how you like your cookies, what matters is that you find the right recipe so you can bake the ones you like the best!

I've been baking chocolate chip cookies from scratch for years. I've tried many different recipes – some of which I have liked and some I haven't. I've made mistakes in the kitchen, but I've learned from all of them. It has taken me a lot of trial and error, but I have learned how to bake delicious chocolate chip cookies!

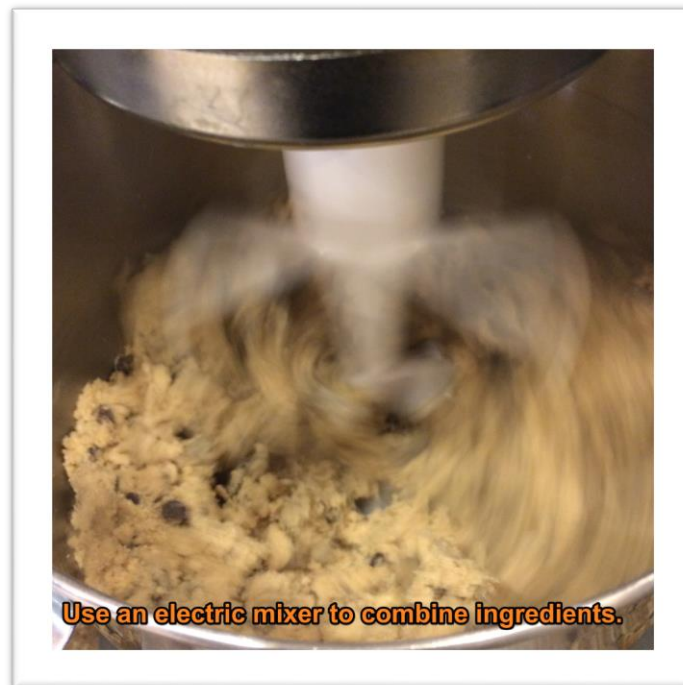


## Chapter 1: Ingredients and General Directions

Chocolate chip cookies are made with flour, a **leavening agent** (like baking powder), salt, sugars, eggs, vanilla extract, and chocolate chips. Some people choose to add nuts to their chocolate chip cookies.

The type and ratio of ingredients, as well as the cooking time, affect the way the cookie tastes. However, there are basic steps you need to follow when you're making chocolate chip cookies:

First, **cream** the sugars with butter using an electric mixer. Second, add eggs and vanilla extract. Then, combine the flour, salt, and leavening agents into the same bowl. Mix in the chocolate chips. Once the ingredients are combined, scoop the dough on to a cookie sheet leaving space for the cookies to spread while baking. Bake in the oven. Finally, cool on a wire rack.



Like any kind of baking, it's important to follow a chocolate chip cookie recipe. Imprecise measurements will yield less-than-tasty cookies.

## Chapter 2: Tips for Delicious Cookies

Butter is one of the most important parts of a chocolate chip cookie recipe. Most recipes call for room temperature butter so it's easy to **cream** with sugar. If you use refrigerated butter, it'll clump together with the sugar when you mix it. If you're short on time and melt the butter in a microwave, then the butter and sugar mixture will be runny. Too-cold or melted butter will affect the way your cookies taste when they're finished baking. To get the butter to room temperature, remove it from the refrigerator and let it sit on the countertop for 30-45 minutes before you start baking.

America's Test Kitchen states "even a tablespoon too much or too little flour can have an impact on cookies." (<http://bit.ly/1GxAlrf>) Therefore, weigh flour on a kitchen scale to make sure you use a precise amount. If you don't have a kitchen scale, use something with a flat edge to level-off the amount of flour you place in a measuring cup.

Speaking of **dry ingredients**, use a **whisk** to combine the flour, salt, and leavening agents before you combine them with the **wet ingredients**. **Whisking** your **dry ingredients** allows you to combine these ingredients without going through the trouble and mess of using a sifter. Plus, this allows you to evenly distribute your ingredients (<http://bit.ly/1PUWqln>).

Even though it saves time to make two batches of cookies at the same time, you shouldn't! Place one cookie sheet in the oven at a time. This will keep your cookies from being undercooked or becoming burnt (<http://bit.ly/1GxAlrf>)!



### Chapter 3: Predictable Problems

PROBLEM	SOLUTION
Your cookies are burned on the bottom.	Line your baking sheet with <b>parchment paper</b> , then bake.
Your cookies aren't round because they stick together while baking.	Use an ice cream scooper to remove batter from the bowl. Then, stagger your cookies in different rows on your baking sheet. And remember, don't overcrowd your pan!
Your cookies don't brown evenly in the oven.	Rotate your baking sheet halfway through.
Your cookies are dry.	Check your brown sugar. Is it moist? If not, buy a new bag of brown sugar for the next time.
Your cookies are flat.	Did you <b>cream</b> your sugars and butter together for 3 – 5 minutes using an electric mixer? If not, be sure to beat your sugars and butter longer next time so that you'll have fluffier cookies.

## **Chapter 4: Enjoy Your Cookies**

Chef Ina Garten said:

“You can be miserable before you have a cookie and you can be miserable after you eat a cookie but you can't be miserable while you are eating a cookie.”

Have you ever had a bad day? You can make it better by putting cookies on a plate, pouring yourself a glass of milk, and enjoying the taste of a homemade chocolate chip cookie!



## Glossary

**cream:** to mix something together until it's soft or smooth

**drop-cookie:** a cookie made by dropping batter from a spoon on to a cookie sheet

**dry ingredients:** items that are dry to the touch (e.g., flour, sugar, salt)

**leavening agent:** a substance that makes batter softer and/or lighter by putting gas bubbles in dough

**parchment paper:** a grease-resistant paper popular for use by bakers

**wet ingredients:** items or liquids that tend to be wet (e.g., vanilla extract, eggs, butter)

**whisk:** a kitchen utensil used to beat or stir ingredients

**whisking:** to beat or stir rapidly