**Chocolate Chip Cookies**

|  |
| --- |
| Jobs for Lab Day |
| 1 | Washer/Prep tools |  |
| 2 | Dryer/Cooking tools |  |
| 3 | Housekeeper/Ingredient Gathering |  |

***Ingredients***

|  |  |
| --- | --- |
| *125 ml margarine**100 ml brown sugar**75 ml white sugar**2 ml vanilla**1 egg* | *300 ml flour**3 ml baking soda**1 ml salt**125 ml chocolate chips* |

***METHOD NOTES:***

|  |  |
| --- | --- |
| Cream margarine and sugars in the large mixing bowl using the electric mixer until light and fluffy. | \*mixer safety\*tool tray |
| Add vanilla and egg. Continue to beat with electric mixer for 1 more minute. |
| In a medium mixing bowl, combine flour, baking soda, and salt. |
| Use a wooden spoon to mix the dry ingredients with the creamed ingredients. Combined, add chocolate chips. |
| Scoop dough into a container, label and chill until the next lab day. |
| **Day 2: Baking the Dough**1 Preheat the oven to 350 degrees.2 Use 2 spoons and drop rounded teaspoonfuls onto an ungreased cookie sheet. Gently press them down with the bottom of a glass OR shape with the back of the spoon.3 Bake 8-12 minutes, until lightly browned.4 Remove cookies from pan to cool on rack. | \*oven safety\*test for doneness |

|  |  |
| --- | --- |
| Criteria | **Self Assessment** |
| 1. I READ and followed the recipe accurately
2. I demonstrated kitchen safety and food safety
3. I worked with my kitchen team equitably and fully completed my lab duties
 |

|  |  |  |  |
| --- | --- | --- | --- |
| **Extending** | **Proficient**  | **Developing** | **Emerging** |
|  |

 |

**Drop Cookie Baking Information:**

|  |  |  |
| --- | --- | --- |
| **PROBLEM** | **CAUSE** | **SOLUTION** |
| **DOUGH**   |
| Dough too sticky to roll | Dough is not thoroughly chilled or too little flour. | Cover and chill dough. |
| Dough is too dry | Too much flour | Dribble in vegetable oil until the dough reaches desired consistency. |
| Dough cracks when rolling | Dough is too cold | Cover dough and let sit at room temperature to warm slightly. |
| **COOKIES**   |
| Cookies break when removed from baking sheets | Cookies are still hot from the oven. | Let the cookies cool on the pans for a few minutes before transferring to wire racks |
| Cookies bake unevenly | Dough was not rolled or portioned to a consistent thickness or size. | Spring-release ice cream scoops are handy for forming drop cookies efficiently. They're available in a variety of sizes at kitchenware or restaurant supply stores. |
| Cookies too flat; they spread and thin out while baking | Dough was not properly chilled.Pans were greased too much.Dough was placed on warm baking sheetsUsed a low-fat margarine.Butter makes cookies spread if the dough is too soft before baking. | Use shortening instead of butter. Butter melts faster than solid shortening, cookies will spread more if made with butter. Even half butter/half shortening will melt more slowly than butter-only, so cookies made that way still spread less than if made with all-butter.Use cake flour instead of all-purpose, it has more moisture and will therefore puff more (cookies will be softer and paler, though). Additionally, add in 1 to 2 tablespoons flour can sometimes cause cookies to puff more.Acidic doughs and batters (such as those made with baking powder, which has acids and does not neutralize other acids in the cookie dough recipe) set faster, but do not brown as well (cookies will be puffier). Use baking powder (1 teaspoon per cup of flour) instead of baking soda; the resulting dough will set faster, be puffier, but will not brown as well. |
| Cookies not chewy | All white sugar makes cookies crispier. | Remove the cookies a few minutes before they are done, while their centers are still soft and not quite cooked through. The edges should be slightly golden but the middle will still look slightly raw.1/2 brown and 1/2 white sugar will make for more chewiness. Use dark brown sugar (more molasses) instead of light brown sugar. It attracts more moisture from the air, and will make a chewier result.Use baking powder (1 teaspoon per cup of flour) instead of baking soda; the resulting dough will make a chewier cookie (it will spread less, since it’s more acid). |

**Questions:**

|  |
| --- |
| Why does the cookie dough crack when I spoon it on the cookie sheet? |
| Why does the cookie dough crack when I spoon it on the cookie sheet? |
| Why don’t our cookies spread out when they are baking? |
| When should I remove my cookies from the baking sheet after baking? |
| What makes my cookies tender? |