

Cookies



Making Cookies



- **BAR COOKIE:** baked in a shallow pan and then cut into bars or squares when cooled.
 - Soft, firm or layers with different bases and toppings.
 - Example: Brownies
- **DROP COOKIE:** made from soft dough dropped onto a cookie sheet 2" apart
 - Example: Chocolate chip cookies





Making Cookies cont.

- **ROLLED COOKIE:** stiff dough cut into different shapes with a cookie cutter before baking.
 - Example: Sugar cookies
- **MOLDED COOKIE:** shaped by hand and rolled in chopped nuts or other coatings before baking, some are flattened by the bottom of a glass.
 - Place 1" apart or 3" apart if flattening.
 - Example: Peanut butter cookies





Making Cookies cont.

- **REFRIGERATOR COOKIE:** starts with dough formed into a long, even roll about 2" in diameter chilled then sliced and placed on a cookie sheet 1" apart.
- **PRESSED COOKIE:** dough forced through a cookie press and directly onto a cookie sheet. (may be soft dough or stiff dough)
 - Example: Spritz

