8.4

Cookies
Cookies

- Pastry chefs make most cookies from \textit{rich dough}.
  - Uses the same creaming method as quick breads and cake batters, but with the \textit{liquid and the flour added at the same time}.

- \textbf{Creaming of the dough} determines the \textit{texture} of the cookie and \textbf{how much it will spread in the pan}.
Cookies

- Best when baked in convection ovens
  - Air pulled by the fan and gently pushed out through the holes
  - Gentler environment for baked goods that tend to burn quickly because of high sugar content
Cookies

- The seven makeup methods for cookies are *(pg. 539)*
  1. Dropped
  2. Bagged
  3. Rolled
  4. Molded
  5. Icebox
  6. Bar
  7. Sheet
Assignment

- **Part 1:**
  - **Individually,** plan an icebox or molded cookie recipe (yield = no more than 12)
  - This will be a **COOK-OFF**
  - **Complete Grocery Order & Recipe Template**

- **Part 2:**
  - **Cookie Craze Research Essay**
  - **18 pt Writing Rubric & FACS Writing Guidelines**