

Cookies



Use the “Cookies” resource to decide if the following statements are true or false (please write out the actual word). If a statement is false, change the statement to make it true by adding or deleting words.

STATEMENT	TRUE or FALSE
Cookies come from many countries.	
The dough for drop cookies and bar cookies is stiffer than dough for other types of cookies.	
Drop cookies should be spaced 3-5 inches apart on a cookie sheet to keep cookies from spreading together.	
In order for cookies to be uniform in size, the same amount of dough must be used for each cookie.	
Some cookie doughs must be refrigerated before baking into actual cookies.	
Cookies require more liquids and leavening agents than cakes.	
Cookies are mixed using a conventional mixing method which includes blending fats, sugar, and eggs followed by stirring the liquid and flavoring, sifting flour, salt and leavening agents and then stirring them into the mixture.	
Baking sheets with sides are best because they don't interfere with the circulation of heat.	
An upside down cake pan may be substituted for a baking sheet.	
Bright shiny cookie sheets yield delicately browned cookies.	
Preheat your oven prior to baking cookies as indicated on the recipe.	

STATEMENT	TRUE or FALSE
Divide your oven in half when baking more than one sheet of cookies.	
Check cookies for doneness when maximum baking time is up.	
A cookie is done baking if an imprint of your finger remains after lightly touching it.	
Overbaking cookies will cause them to dry out and become dark in color.	
Under-baking a cookie will cause cookies to be doughy and pale.	
Typically, cookies should remain on a cookie sheet to cool for several minutes before removing to a cooling rack.	
Some cookies can be prepared in the microwave.	
The main nutritional contribution of cookies is that they provide us with energy and calories.	
All varieties of cookies can be stored in the same air-tight container to save space.	
Adding bread or apple slices to airtight containers will help keep soft cookies moist.	
Crisp cookies will maintain their freshness by keeping a loose cover over the cookie container.	
Convenience cookies are available in many forms such as ready-to-eat, refrigerated tubes, frozen, and mixes.	
Convenience cookie products save both time and money.	
Do-it-yourself convenience cookie dough can be made from scratch and frozen for later use.	