

## Makeup Methods for Cookies

### Drop Cookies

Drop cookies are made from a soft dough that is spooned or scooped into mounds for baking. Although uniform appearance is not as important for drop cookies as for other types, uniform size and placement results in uniform baking time. A portion scoop is recommended for portioning the dough

### Icebox Cookies

Icebox cookies are made from a dough that is shaped into logs or rectangles, chilled thoroughly, then sliced into individual pieces and baked as needed. Icebox cookies can be as simple as a log of chocolate chip dough or as sophisticated as elegant pinwheel and checkerboard cookies assembled with two colors of dough. This method usually produces uniform, waferlike cookies with a crisp texture.

### Bar Cookies

Bar cookie dough is pressed or layered in shallow pans and cut into portions after baking, usually squares or rectangles to avoid waste or scraps. This category, also known as sheet cookies, contains a wide variety of layered or fruit filled products.

### Cut-Out or Rolled Cookies

Cut out or rolled cookies are made from a firm dough that is rolled out into a sheet and then cut into various shapes before baking. A seemingly infinite selection of cookie cutters is available, or you can use a paring knife or pastry wheel to cut the dough into desired shapes. Cut out cookies are usually baked on an ungreased pan to keep the high-fat dough from spreading.

### Pressed Cookies

Also referred to as bagged or spritz cookies, these products are made with a soft dough that is forced through a pastry tip or cookie gun. Pressed cookies are usually small, with a distinct, decorative shape. Doughs for pressed cookies often include eggs as their only liquid. Eggs, which act as a toughener, contribute body and help the cookies retain their shape.

### Wafer Cookies

Wafer cookies are extremely thin and delicate. They are made with a thin batter that is poured or spread onto a baking sheet and baked. Then, while still hot, the wafer is molded into various shapes. The most popular shapes are the tightly rolled cigarette, the curved tuile, and the cup-shaped tulip.

*"Cookies are small, flat pastries usually eaten alone, meaning not by-yourself, but rarely used as a component in other desserts. They are among the world's best loved foods. Part of the pleasure of cookies comes from their versatility. They may be eaten as a midmorning snack or as the elegant end to a formal dinner. Cookies also provide the finishing touch to a serving of ice cream, custard or fruit. Flavors of cookies are limited only by the baker's imagination.."*

## Mixing Methods for Cookies

Most cookie doughs are mixed by the creaming method for quick breads and cake batters. Because the cookie dough contains less liquid than quick breads or cakes, the liquid and flour need not be added alternately. Cookies can be leavened with baking soda, baking powder, or just air and steam. Most cookies are high in fat, which contributes taste and tenderness and extends shelf life.

### Procedure for making cookie doughs

- Measure all ingredients carefully
- Cream the fat and sugar together to incorporate air and to blend the ingredients completely.
- Add the eggs gradually, scraping down the bowl as needed
- Stir in the liquid ingredients
- Stir in the flour, salt, spices and leaveners
- Fold in any nuts, dried fruit, chocolate chips

## Storing Cookies

Most cookies can be stored for up to one week in an airtight container. Do not store crisp cookies with soft cookies in the same container. The crisp cookies will absorb moisture from the soft cookies, ruining the texture of both. Do not store strongly flavored cookies, such as spice, with those that are milder, such as shortbread.