

A Guide to the Perfect COOKIE



Sweetener

Brown Sugar.....Chewy, Moist
White Sugar.....Crisp, Spreads More
Powdered Sugar.....Reduces Spread
Honey.....Moist, Chewy
Corn Syrup.....Moist, Chewy
Molasses.....Moist, Chewy

Flour

All-Purpose Flour.....Chewy
Bread Flour.....Chewy
Cake Flour.....Tender
Pastry Flour.....Crumby Texture

Eggs

Whites.....Dry, Cakey
Yolks.....Smooth Texture

Size

Large Cookie.....Chewy
Small Cookie.....Crispy

Temperature

Chilled Dough.....Reduced Spread
High Heat.....Crisp, Dry
Gentle Heat, Under-baking.....Soft, Moist, Chewy

Butter

Melted.....Chewy, Spreads More
Creamed.....Spongy, Cakey Texture