



Cookie Tips

that will help you bake

GREAT COOKIES

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+20 delicious cookie recipes

With these tips you'll be able to bake up beautiful, delicious cookies in no time at all!

There are many reasons why your cookies may not come out as you expect.

First, be sure to read the recipe and re-read it before you begin. You'll be better prepared if you need to bring items to room temperature, you can plan the timing if you'll need to refrigerate the dough (which I rarely ever do, so if you are making one of my recipes that step almost always will not be a concern)

Let's start with **BAKING SHEETS**

Parchment lined baking sheets allow for cookies to be baked nicely and cleanly. No need to add butter or oil to a baking sheet which will ultimately brown the bottom of the cookies or burn.

The type of baking sheet is also important. I prefer 1/2 sheet baking sheets like they use in bakeries. I bake hundreds of cookies at a time and they all come out evenly baked. I've used many types of baking sheets and none have had the great results of the bakery type. There is a reason all bakeries use them... they work great.

Having enough baking sheets for your cookie baking projects is also important.

If you only have 2 cookie sheets and need another you'll then need to transfer the cookies to a cooling rack, then cool down the baking sheet and bake the other tray. You'll then have to clean up all the crumbs that come with transferring cookies and the risk of messing up a cookies in transfer while the cookies are warm is very high.

Do not overcrowd you baking sheets, the cookies will spread and run together and that will affect how all the cookies on the tray turn out. A 1/2 sheet baking tray will hold 12 medium, (2 tablespoon size) scoops of cookie dough placed 3x4. Larger cookies, (3 tablespoon size) scoops 6 cookies 2x3 on baking sheet. You will be able to get about 15 small cookies on a sheet that are a tablespoon in size.

These are my favorite baking sheets, they are [Nordic Ware Commercial Baker's Half Sheet](#)

BUTTER

Well all butter is not created equal. The amount of butterfat in butter can vary. The less butterfat, the more water and vice versa.

The coldness of butter really matters. Butter that is too cold won't cream with the sugar well and the cookies won't rise as they should. Butter that is too soft will result in flat cookies that will spread fast in the oven and over bake on the edges and usually under bake in the center.

Sometimes melted butter is useful, like when you want a thin crispy cookie or a “crackled top cookie.” If you do try melted butter in a recipe you have, add about 2 tablespoons flour to every 1/2 cup of butter you melt.

How to soften butter, lots of recipes will say butter at room temperature. This does not mean melted butter, or butter that is actually “warm” to the touch. Butter left out of the fridge for 30 minutes at room temperature at 70 degree is usually good. The butter will be slightly cool to the touch and will indent when pressed with your finger but your finger will not “squish” through the whole stick of butter fast.

Alternatively you can cut the butter into small pieces that will allow the butter to come to room temperature quicker.

If you need to hurry up the softening process you can use a glass microwave proof dish heat a cup of water. Dump the water out of the bowl and place the bowl upside-down over the butter, the warmth of the glass bowl will warm up the butter nicely.

Microwaving butter to warm it up is risky. You need to know how your microwave works and the timing can be tricky. I heat 1/2 to 1 cup butter on a dish at 30% power for 30 seconds. You do not want the butter to be warm. Start and stop the microwave at 10 second increments to check the progress of what the time will be on your microwave.

The one thing about butter that you don’t often hear is when combining it with the sugar be sure to mix it very well. When you “cream” the butter and sugar together it should be beaten on a medium speed for at least 3 minutes. This will ensure the cookie will rise well when baking.

Corn starch can be a great asset to cookies to help them “thicken” up. Add 1/2 teaspoon for each cup of sugar then increase it if you still prefer them thicker.

EGGS

It’s best to bake with room temperature eggs, they mix in better than cold eggs. Place eggs in a glass with warm water for about 10 minutes to “warm” them up or leave them on the counter for a half hour.

Egg yolks prevent cookies from “hardening” so if you have a recipe you like but the cookies always seem a bit “hard” after they cool and you’d prefer them chewier, exchange one egg for an egg yolk or add an egg yolk to the batter and see which you prefer.

FLOUR

All purpose flour is the most common flour used. If a recipe does not state the type of flour, you can typically use all purpose flour. Recipes that use different flours will indicate what flour to use.

Do not sift flour for cookies unless it says to do so in the recipe.

TIME

One of the key components to baking cookies is time.

The timing is very important and 1 minute could make a big difference.

Knowing when to pull cookies out of the oven is important for the cookies to turn out exactly as you want them to.

Don't turn your back when baking cookies. Don't leave the room if you want all your cookies to come out beautifully and baked all the same.



[3 Ingredient Peanut Butter Cookies](#)

[Chocolate Peanut Butter Chocolate Chip Cookies](#)

[Pretzel Chocolate Chip Cookies](#)

[Black and White Cookies](#)

[Snickerdoodle Cookies](#)



[Oatmeal Maple Bacon Cookies](#)

[Lemon Cream Cheese Cookies](#)

[Potato Chip Cookies](#)

[Frosted Sugar Cookies](#)

[Espresso Chocolate Chunk Cookies](#)



[Oatmeal Oreo Cookies](#)

[Cherry Pie Cookies](#)

[Hot Fudge Sundae Cookies](#)

[Pumpkin Oatmeal Cookies](#)

[Snowball Cookies](#)



[Chocolate Chip Cookie Cake](#)

[Rocky Road Cookies](#)

[Chocolate Sprinkle Cookies](#)

[S'more Cookies](#)

[Ice Cream Cone Cookies](#)

If you want to add some more fun to your cookies, you can always add some icing or frosting. Below are two videos that may help with that.

I have some videos on [How to Make Glaze Icing](#)



[How to Ice Cookies without a Piping Bag](#)



If you like cupcakes you may might like to watch my video on [How to frost a rose cupcake](#)

Cookies all with one dough



I wrote an ebook on how to easily make this beautiful tray of cookies in under 2 hours, with ONE batch of dough.

The cookies have different flavors too. They look and taste different, you can easily adjust the flavors and appearance to your liking, they can be made for holidays, birthdays, celebrations and more.

The ebook is only \$5 it will save you a TON of time from baking and cleaning and is available for purchase [here-cookies all with one dough](#).

Foodie Favorites



Gift Guide www.createdby-diane.com

I also have a great resource for items I LOVE called [FOODIE FAVORITES](#) which make great gifts for yourself or a foodie in your life.

I have lots of recipes on my website www.createdby-diane.com

This is where you will find LOTS of recipes

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Sweet and Savory Recipes



WELCOME



Buttermilk Ranch Chicken

May 14, 2016 By Diane — Leave a Comment

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