

COOKIES

The difference in types depends on the way they are shaped.

<http://www.youtube.com/watch?v=cXWUSwu0r9Q>



6 Basic Types

- Bar
- Drop
- Molded
- Pressed
- Refrigerator
- Rolled



BAR

- Baked in a square or rectangular pan
- Cut into squares or rectangles after baked
- Example: brownies, lemon bars
- Barefoot Contessa's Lemon Bars:

http://www.youtube.com/watch?v=YlftC_4aBM0



DROP

- Made by dropping teaspoonful's of cookie dough onto a baking sheet
- Example: chocolate chip, oatmeal
- Ree Drummond's Chocolate Chocolate White Chocolate Chip Cookies-

<http://www.ulive.com/video/rees-triple-chocolate-cookies>



MOLDED

- Made from stiff dough shaped by hands
- Rolled balls of dough are placed on a baking sheet, then pressed with a fork or bottom of a glass
- Example: peanut butter, snickerdoodles

Tasty Snickerdoodles

<https://www.youtube.com/watch?v=nklRiOXkY9o>



PRESSED

- Made by pushing the chilled dough through a cookie press onto a baking sheet
- Example: spritz
- All Recipes Spritz Cookies-
<http://www.youtube.com/watch?v=FRp4Rqd7AKU>



ROLLED

- Made by rolling out a stiff dough to the thickness specified in the recipe
- Cut with cookie cutters
- Example: sugar cookies

- Giada's Chocolate Peppermint Cookies-

<http://www.youtube.com/watch?v=6UhoDDgckbg>



REFRIGERATOR

- Sliced from a long roll of chilled dough and baked on a cookie sheet
- Example: refrigerator cookies
- Ice Box Cookies:

http://www.youtube.com/watch?v=pMF_vcrxunw



TIPS



- **Make cookies same size and thickness**
- **Allow space between cookies for spreading**
- **Cool cookie sheets before using**
- **Watch cookies carefully--an extra minute or two can burn them**
- **Test bar and drop cookies for doneness by pressing lightly with fingertip. Finger imprint should show slightly.**
- **Remove cookies with a turner and put on cooling rack.**