

# THE GREAT COOKIE QUEST

## Tips and Tricks

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### Set Up

- Chocolate chip cookies, for the most part, have the same ingredients but in different amounts and combinations. Some may taste very similar, while others will stand out.
- We recommend that you print out the small-portion recipes before starting and mark off ingredients as you put them in your bowls to keep track.
- You can do all 10 recipes at once simply by placing 10 bowls in a line down your countertop or table to create an assembly line.
- If your kitchen has more limited space or you prefer to do fewer cookies at a time, you can choose to do 3-4 recipes at a time and then do the remaining recipes while the first batch is in the oven. We recommend choosing cookies that cook at the same temperature when you are only doing a few at a time so they can bake on the same tray.
- Label cookie bowls with a post it or scrap paper with the cookie number.
- You will NOT need a hand or stand mixer for these recipes since they are such small quantities. It may be easier to stir by hand.
- Have ready all of your ingredients, as well as 1 full set of measuring spoons and 1 set of measuring cups.

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### Ingredients

- Some ingredients are more unique and you do not have on hand. You can certainly skip those recipes entirely or make a close substitution. Just note that the cookie may be slightly different from the original recipe. We do not recommend buying specialty ingredients you may only use just this once.
- Because of the small nature of the recipes, you may need a "light", "heaping", or "heavy" amount of certain ingredients. This just means do not level off the amount. Use just a bit less than full for "light", and just a bit more for "heaping" or "heavy".
- You likely will not have a 1/16 measuring teaspoon. You can approximate half of your 1/8 tsp or use a large pinch.

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### Ingredients (cont)

- **BUTTER:** Be sure to soften your butter at least an hour prior to starting. Once you choose your recipes, cut butter in exact amounts while it is still cold and THEN let soften. It is more difficult to cut evenly when soft. Note: There is one recipe that requires butter to be cold and cut in cubes!
- **EGGS:** Because we are making such small quantities of each recipe, only a fraction of an egg is needed. We use liquid egg substitute in our recipes, but if you do not have on hand you can also just beat an egg VERY thoroughly and divide up. Note that 1/4 egg is about the equivalent of 1 TBSP of beaten egg.
- **NUTS:** Although many of the recipes call for nuts, this is completely optional. You can do the recipes as is, or you can skip the nuts to keep the cookies more uniform and comparing apples to apples... or rather cookies to cookies!
- **BROWN SUGAR:** A few recipes call for dark brown sugar, which you may not have at home. You may substitute light brown sugar but this will change the flavor of the cookie slightly. You can also make your own dark brown sugar by adding molasses to white granulated sugar... because you likely have molasses on hand at home! Haha! :)

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### Mixing and Baking

- To be most efficient, add first ingredient to all cookie bowls, then move on to the next ingredient. Doing all the bowls at once saves time rather than adding all the ingredients for cookie 1 and then moving on to ingredients for cookie 2.
- Start by creaming together butter and sugars until well incorporated. Then add in other ingredients in order listed. If cookie requires "extra" or more unique ingredients those can be mixed in prior to folding in the chocolate chips. Do not overmix the dough. Stir only until flour is just incorporated.
- Dough does NOT need to be chilled prior to baking per the original recipes.
- Roll dough into balls and place on parchment-lined cookie sheet. The parchment paper will help reduce spreading of the cookies. Make sure that all of the cookies on one sheet cook at the same temperature!
- Dough balls should be roughly the same size for even and uniform cooking times. You can use a cookie scoop, melon baller, or large tablespoon to create equal sizes.
- Most of the cookies do NOT require you to flatten dough balls prior to baking. They will flatten on their own.
- BE SURE TO LABEL cookie numbers by writing your cookie number next to your dough balls on the parchment paper.