**Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**RECIPE:** Snickerdoodles

**Yield:** 12 cookies **Oven Temp:**400°F

Baking Time: 8-10 minutes

**Ingredients:**

62.5mL Softened Margarine

95mL White sugar

Garnishing:

30mL white sugar +

5mL Cinnamon

1/2 Egg

155mL Flour

2.5mL Cream of Tartar

1 mL Baking Soda

1 mL Cinnamon

**Instructions:**

1. Preheat oven to 400F and line cookie sheet with parchment paper.
2. Cream margarine and sugar in large mixing bowl until **light and fluffy**
3. Split egg then add half an egg to creamed mixture and blend well.
4. Combine flour, baking soda, cinnamon and cream of tartar. Gradually add to creamed mixture.
5. Shape dough into 12 equal sized 1 inch rounds
6. Combine 30mL of white sugar and 2.5mL cinnamon in a small white bowl.
7. Roll dough balls in white sugar and cinnamon before placing on cookie sheet 2 inches apart. Flatten gently only enough so that they do not roll off cookie sheet.
8. Bake for 8-10 minutes.

**\*REMINDERS:**

* Larger amount of cinnamon is for the garnish
* Do not roll cookies in sugar until all the 12 rounds are equal size
* Extra cinnamon sugar should be placed in compost. Do not sprinkle on cookies
* switch the position of the 2 pans halfway through baking
* Check the cookies when the minimum baking time has been reached then decided if more time is needed.
* Let cookies cool for a few minutes before moving from baking pan so ingredients have time to set.

1. Remove and let them cool on cookie sheet. (They are very soft but will flatten and harden as they cool)

**PRODUCT STANDARDS:**

Shape: all cookies are circular and the same size

Color: golden brown color

Taste: pleasing and balanced.

Inside: soft and chewy not dry

**TEST FOR DONENESS:**

1. Color: golden brown color
2. Appear dry not wet in crack or not greasy looking
3. Timer if the correct yield is used

**PERSON A:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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**PERSON B:** \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

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**LAB DUTIES:**

Dishwasher: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Housekeeper: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Dish Dryer: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Special Duties: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Tray Equipment:

**Questions**

1. The cookie/cake mixing method has 5 main steps. Number the steps in order of first to last.

\_\_\_\_\_\_\_ Add dry ingredients to creamed mixture

\_\_\_\_\_\_\_ Combine dry ingredients together

\_\_\_\_\_\_\_ Shape and bake

\_\_\_\_\_\_\_ Beat eggs and other liquid ingredients flavorings into creamed mixture

\_\_\_\_\_\_\_ Cream together room temp. fat and sugars

1. What is cream of tartar and why is it used in snickerdoodle cookies?



*Series Eats – Cookie Science: Why cream butter and sugar?* 1:52 (Youtube)

1. **Cookie Science: Why Cream Butter and Sugar?** Creaming isn't about combining ingredients—it's about aerating them. Meaning you are trying to add \_\_\_\_\_\_\_which takes the dough from being dense to something that is soft and expands.
2. When properly creamed there are \_\_\_\_\_\_\_cookies when you portion out the dough.
3. Cookie dough that is loaded with micro pockets of air have the advantage of insulating the fat and sugar so that when they are placed in the hot oven they melt \_\_\_\_\_\_\_and the cookies stay nice and thick instead of spreading too much.
4. Air is a poor conductor of \_\_\_\_\_\_\_