

Cookies



Use the “Cookies” resource to decide if the following statements are true or false (please write out the actual word). If a statement is false, change the statement to make it true by adding or deleting words.

STATEMENT	TRUE or FALSE
Cookies come from many countries.	TRUE
The dough for drop cookies and bar cookies is stiffer than dough for other types of cookies. softer	FALSE
Drop cookies should be spaced 3-5 inches apart on a cookie sheet to keep cookies from spreading together. 2 inches	FALSE
In order for cookies to be uniform in size, the same amount of dough must be used for each cookie.	TRUE
Some cookie doughs must be refrigerated before baking into actual cookies.	TRUE
Cookies require more liquids and leavening agents than cakes. less	FALSE
Cookies are mixed using a conventional mixing method which includes blending fats, sugar, and eggs followed by stirring the liquid and flavoring, sifting flour, salt and leavening agents and then stirring them into the mixture.	TRUE
Baking sheets with (no) sides are best because they don't interfere with the circulation of heat.	FALSE
An upside down cake pan may be substituted for a baking sheet.	TRUE
Bright shiny cookie sheets yield delicately browned cookies.	TRUE
Preheat your oven prior to baking cookies as indicated on the recipe.	TRUE

STATEMENT	TRUE or FALSE
Divide your oven in half when baking more than one sheet of cookies. thirds	FALSE
Check cookies for doneness when maximum baking time is up. minimum	FALSE
A cookie is done baking if an imprint of your finger remains after lightly touching it. no imprint	FALSE
Overbaking cookies will cause them to dry out and become dark in color.	TRUE
Under-baking a cookie will cause cookies to be doughy and pale.	TRUE
Typically, cookies should not remain on a cookie sheet to cool for several minutes before removing to a cooling rack.	FALSE
Some cookies can be prepared in the microwave.	TRUE
The main nutritional contribution of cookies is that they provide us with energy and calories.	TRUE
All varieties of cookies can be stored in the same air-tight container to save space. different	FALSE
Adding bread or apple slices to airtight containers will help keep soft cookies moist.	TRUE
Crisp cookies will maintain their freshness by keeping a loose cover over the cookie container.	TRUE
Convenience cookies are available in many forms such as ready-to-eat, refrigerated tubes, frozen, and mixes.	TRUE
Convenience cookie products save both time and money .	FALSE
Do-it-yourself convenience cookie dough can be made from scratch and frozen for later use.	TRUE