Chocolate Chip Cookies Secrets

Have you ever wondered why chocolate chip cookies can be chewy, crisp, soft, flat, thick, cakey, greasy, bland, flavorful, moist..., or crumbly?

I wonder if these variations are due to the different proportions of the organic compounds that we are currently studying – the carbohydrates, lipids and proteins, or is it the texture of the ingredients, or maybe it is something else that leads to the various type of chocolate chip cookies that exist. Can you think of any other variables that may lead to the differences in taste, texture, and appearance of your chocolate chip cookies?

Your task is to bake multiple batches of chocolate chip cookies and vary the ingredients each time to see if you can identify the major factor(s) that lead to the various types of texture found in cookies.

COOKIE BATCH No. 1: Control Group
Find a chocolate chip recipe that you love and back them strictly according to the directions. Ideally, the recipe you found calls for a ½ teaspoon of baking soda, granulated sugar and brown sugar. These cookies are your ***control group.***

COOKIE BATCH No. 2: Baking Powder
Remove baking soda from recipe and instead use a 1/2 teaspoon of baking powder. This produced the following change….

COOKIE BATCH No. 3: Baking Powder AND Baking Soda
This time, use a 1/4 teaspoon baking powder and 1/4 teaspoon baking soda. This produced the following change….

COOKIE BATCH No. 4: MORE Flour
Increase the amount by half. For example, if the recipe calls for 1 cup, 1.5 cups. This produced the following change….

COOKIE BATCH No. 5: MELTED Butter
Replace the room temperature butter with melted butter, and instead of creaming the butter and sugar with an electric mixer, simply stir the butter and sugars together then let sit for 5 minutes. This produced the following change….

COOKIE BATCH No. 6: All Granulated Sugar
Use only granulated sugar in this version. This produced the following change….

COOKIE BATCH No. 7: All Brown Sugar
Use only brown sugar in this version. This produced the following change….

COOKIE BATCH No. 8: 24 hour CHILLED Dough
Chill the control group receipe in the fridge for about 24 hours before shaping and baking. This produced the following change….

COOKIE BATCH No. 9: Your Selection
What else could you change in the recipe? Think of changing one aspect of the control group recipe and see what it does to your cookies!

What you need to report to me:

1. Provide a sample from each recipe and clearly label.

2. Describe how your version of the recipe altered the outcome in comparison to the control group recipe.

3. Attempt to identify ***how*** the change in ingredients led to the change in texture. You are free to research this question if need be.