

GENERAL INFORMATION REGARDING COOKIES**TYPES:**

1. Sliced cookies are made from a stiff dough that is generally formed into a roll, sliced, and baked on sheet pans. Care should be taken not to overmix the dough or incorporate extra flour during mixing because this will toughen the cookies. These cookies also can be rolled out and cut into squares, circles, or fancy shapes. The method of forming the dough into a roll and then slicing the roll into uniform pieces saves time and eliminates the problem of leftover dough. It is very important that the roll be uniform and that the slices be of the same thickness to ensure even baking of the cookies.
2. Drop cookies are made from a soft dough. A spoon or pastry bag may be used to drop the cookies onto the sheet pans. Drop cookies should all be the same size to ensure even baking.
3. Bars are baked and then generally cut while warm to avoid breakage. They may be formed from rolls of dough flattened in a sheet pan (See illustration) or from dough spread into a sheet pan before baking.
4. Brownies are very rich cookies. The batter is quite heavy and must be smoothed in the sheet pan to ensure an even thickness.

GUIDELINES FOR SUCCESSFUL COOKIE BAKING

1. DO NOT use warped or bent baking pans. Use only lightweight sheet pans (weighing about 4 lb) designed for baking.
2. Follow the recipe instructions regarding greasing pans as some cookies require a greased pan for baking but other cookies have enough fat in the dough to eliminate the need for greasing the pan. Heavy greasing encourages spreading of the cookies. Use cool, clean sheet pans because cookie dough will melt and spread too much if a hot sheet pan is used.

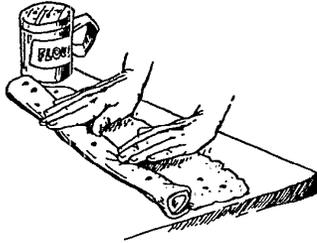
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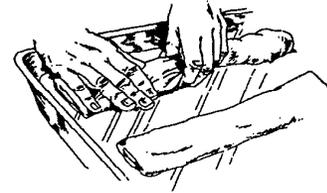
3. If cookies are to be cut into special shapes, the dough should be rolled out to 1/4 to 1/2 inch thickness on a lightly floured board, cut into the desired shapes, and baked as directed in the basic recipe. If cookie cutters are not available, an empty can of the desired size may be used. The can should have both ends removed, be thoroughly cleaned, and have the edges smoothed before it is used.
4. To cut a roll of cookie dough into even slices, it is suggested that a clean piece of wood or metal be notched according to the width desired for each cookie, and be used as a guide in slicing. For sliced cookies, a dough scraper should be used to cut the roll of cookie dough.
5. Make each cookie the same size and thickness. Space them evenly on the pan to ensure uniform baking. Cookies may be flattened with the bottom of a small can or glass dipped in sugar. Cookies may also be flattened with a fork to make a crisscross design on the top.
6. If less than a full pan of cookies is to be baked, the cookies should be spaced evenly in the center of the pan to ensure even baking.
7. Avoid overbaking cookies. Always test for doneness. Overbaked cookies become dry and lose their flavor rapidly.
8. Most cookies should be loosened from the pans and removed to other pans or racks to cool. Cookies will continue to bake if left on the hot pans and will be difficult to remove when cool.

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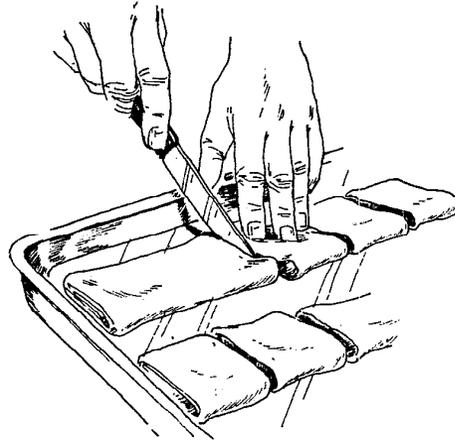
DIRECTIONS FOR MAKE-UP OF ROLLED BAR COOKIES



1. Form dough strips for fruit bars on floured board.



2. Flatten to desired thickness



3. Cut baked fruit bars