

Cookie Crust Colors

Effect of Pan Choice on the Crusts of Baked Goods

Supplies:

Mixing bowl	electric mixer
Cookie cutter	masking tape
Spatula	plastic wrap
Rolling pin	assigned cookie sheet/pan

Ingredients:

¼ cup + 2Tbs shortening	1 tsp vanilla
½ cup sugar	1 ¼ cup all-purpose flour
1 egg	½ tsp baking powder

Procedure:

1. In a mixing bowl, use an electric mixer to thoroughly blend the shortening, sugar, eggs, and vanilla. Blend in the flour and baking powder.
2. Use a spatula to press the dough into a ball. Tightly cover the dough with plastic wrap, label and refrigerate overnight.
3. The next day, preheat oven to assigned variation (375-400 degrees F).
4. Lightly flour a pastry board and rolling pin. Roll out the dough to 1/8-inch thick.
5. Use a cookie cutter to cut the cookie dough into shapes. The same cookie cutter should be used to cut all the dough.
6. Proceed with assigned variation.

Variations:

#1 Turn an 8x8-inch (20x20-cm) glass pan upside down and place a group of cookies on the upturned bottom of the pan. Label pan with masking tape. Bake at 375 degrees until the cookies are very light brown (about 5-9 minutes). In the data table, record the exact amount of time they were baked.

#2 Turn an 8x8-inch (20x20-cm) dark metal pan upside down and place a group of cookies on the upturned bottom of the pan. Label with masking tape. Bake at 390 degrees F until cookies are very light brown (about 5-9 minutes). In the data table, record the exact amount of time they were baked.

#3 Use an 8x8-inch (20x20-cm) light colored, shiny metal pan. Place a group of cookies in the pan. Do NOT turn the pan upside down. Label with masking tape. Bake at 400 degrees F until cookies are very light brown (about 5-9 minutes). In the data table, record the exact amount of time they were baked.

#4 Turn an 8x8-inch (20x20-cm) glass pan upside down and place a group of cookies on the upturned bottom of the pan. Label with masking tape. Bake at 400 degrees F until cookies are very light brown (about 5-9 minutes). In the data table, record the exact amount of time they were baked.

#5 Turn an 8x8-inch (20x20-cm) dark metal pan upside down and place a group of cookies on the upturned bottom of the pan. Label with masking tape. Bake at 400 degrees F until cookies are very light brown (about 5-9 minutes). In the data table, record the exact amount of time they were baked.

#6 Using a light, shiny metal cookie sheet, place a group of cookies on the pan. Label with masking tape. Bake at 400 degrees F until cookies are very light brown (about 5-9 minutes). In the data table, record the exact amount of time they were baked.

7. Place the variations of cookies on white paper labeled with the variation numbers.
8. Compare the crust color of the variations. Record your observations in the data table.
9. Conduct a sensory taste test of the variations.
10. Complete evaluation questions.

