

# the SCIENCE behind the PERFECT

# COOKIES

by [kitchennostalgia.com](http://kitchennostalgia.com)



IF YOU USE

YOUR COOKIES WILL BE



Brown Sugar

White Sugar

Powdered Sugar



Chewy, Moist

Crisp, Spread More

Reduces Spread



All-purpose, Bread Flour

Cake Flour

Pastry Flour



Chewy

Tender

Crumbly Texture



Melted Butter

Creamed Butter



Chewy, Spread More

Spongy, Cakey Texture



Egg Whites

Egg Yolks



Dry, Cakey

Smooth Texture



Honey  
Corn Syrup  
Molasses



Moist, Chewy



Chilled Dough



Reduces Spread



High Heat

Gentle Heat, Underbaking



Crisp, Rubbery, Dry

Soft, Moist, Chewy



Large Cookies

Small Cookies



Chewy

Crispy

