Foods I Mrs. Erb
Cookies

NAME:
Points: /45

Directions: Please answer the following short answer questions completely.

1. List the 6 groups of cookies AND an example for each. (12 points)

2. Which 4 require a stiff dough and why? (5 points)

3. What are the 7 basic baking ingredients and the purpose of each? (14 points)

4. How do the proportions of ingredients differ for cookies than cakes? (2 points)

5. What are the 3 basic steps in the conventional mixing method? (3 points)

6. What are 2 things that can cause cookies to bake unevenly? (2 points)

7. How should you store soft cookies? Crisp cookies? (2 points)

8. What 2 things can make crisp cookies crisp again? (2 points)

9. What are 2 ways to soften cookies that have gotten hard? (2 points)

10. What 2 ways can cookies be stored in the freezer? (2 points)