



Secrets to Bake the Perfect Batch of Cookies

1. The golden rule for baking cookies is to measure the ingredients carefully and follow the recipe to the tee. So, learn how to use measuring spoons and cups properly.
2. Heat the oven according to the recipe.
3. Mix the dry ingredients first and avoid over mixing the entire mixture with dry and wet ingredients, as the gas bubbles from baking soda or baking powder tend to escape, resulting in tough cookies. You should only mix the ingredients enough to moisten the batter and make it just right.
4. Wondering how to make evenly sized cookies? Use a weighing scale to make sure they are all the same size.
5. Don't skip freezing the dough after rolling it out. It really helps the cookies keep their shape while baking. Have tried and tested this.
6. Don't forget to grease the baking sheets! While placing the cookies, make sure you leave some space in between so they don't stick to each other while baking. Also, use cool baking sheets. Else the cookie dough tends to start melting prematurely if the sheet is warm.
7. For baking sheets, use shiny aluminum ones as the dark ones may absorb heat and leave you with cookies that have browned bottoms.
8. Once the baking time is almost over, stick a toothpick right in the center of the cookies and pull out quickly. If the toothpick comes out clean, the cookies are done. Else, let the cookies bake for a little while longer.
9. To prevent the cookies from breaking, cool on the baking sheet itself for a few minutes before transferring to a cooling rack.

10. Incorporating ingredients into the dough in the wrong order can entirely ruin your cookies.
11. Using stale baking powder or soda might make your cookies fall flat. When they are stale, they are less potent, which causes your cookies to not bake properly and end up way too dense.
12. You might burn your cookies if you grease your baking sheet with butter. Brush oil or use parchment paper.
13. Opening the oven door too many times will make it harder for your cookies to bake.