



HACKS TO TACKLE ISSUES IN BAKING COOKIES



TOO FLAT COOKIES

- ? It takes away moisture
- 🍪 Using melted or very soft butter



DRY COOKIES

- ? Too much flour
- 🍪 Weigh your flour before adding



BURNT COOKIES

- ? Overbaking or wrong oven temperature
- 🍪 Take cookies out of the oven 1-2 mins before completely done



NOT PROPERLY BAKED COOKIES

- ? Unevenly shaped
- 🍪 Use a spoon to shape it & rotate the baking sheet



TOO PUFFY OR CAKEY COOKIES

- ? Adding too much air in the batter
- 🍪 Avoid over-creaming sugar and butter



Adding too much baking powder can make your cookies cakier

