HACKS TO TACKLE ISSUES IN BAKING COOKIES



TOO FLAT COOKIES



Using melted or very soft butter



DRY COOKIES

Too much flour



Weigh your flour before adding





Overbaking or wrong oven temperature

Take cookies out of the oven 1-2 mins

before completely done

BURNT COOKIES

NOT PROPERLY BAKED COOKIES



Unevenly shaped



TOO PUFFY OR CAKEY COOKIES

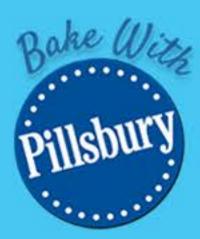


Adding too much air in the batter



Use a spoon to shape it & rotate the baking sheet

Avoid over-creaming sugar and butter



Adding too much baking powder can make your cookies cakier