# 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**

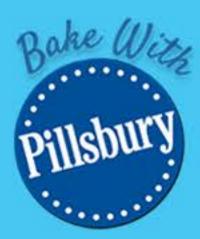


Adding too much air in the batter



#### 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