



5

FOOLPROOF *tips*
TO *bake*
BAKE PERFECT
chocolate chip cookies
EVERYTIME

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5 Foolproof Tips To Bake Perfect Cookies

Hey Fellow Bakers!

It's Heather from Boston Girl Bakes, and I'm so excited you decided to download my 5 foolproof tips on how to bake the perfect chocolate chip cookie every time!

Cookies seem so simple right? Just a few basic ingredients from your pantry. Flour, sugar, eggs, some good quality vanilla and a few handful of chocolate chips and you're set right? Unfortunately no. Baking cookies perfectly means understanding a little science.

To achieve the perfect chocolate chip cookie you need some foolproof tips and that is what I have for you. And I don't only want you understand how to incorporate these tips, but understand why these tips work the way they do in your cookie recipe.

So what are you waiting for? Let's get to it so we can get to make better cookies today :)



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1. Mix Your Dough Less.

How: Once you have added your dry ingredients, be sure to mix until just the dough comes together. Add in your chocolate, halfway through mixing as well as to ensure you do not over mix. I like to leave a few streaks of flour left behind in the bowl and finish mixing by hand so I know it's not overmixed.

Why This Works: Over mixing causes the gluten in the flour to form strong networks which results in a tough cookie. So the less you work the dough, the softer the cookie.

2. Add Cornstarch

How: Add a teaspoon or two of cornstarch (up to a tablespoon if you want!) into your dry ingredients.

Why This Works: Cornstarch binds with the liquids in your dough, so this makes your cookies spread less. It will also help them be soft and tender!

3. Chill The Dough

How: Scoop your dough first, then chill in the refrigerator (covered in plastic wrap) for up to 24 hours.

Why This Works: By chilling the dough, this solidifies the fat (aka the butter) so it takes longer to melt in the oven, so they will spread less and chilling helps to intensify the flavor!



4. Use More Brown Sugar Than White Sugar

How: Try replacing half of the white sugar called for in the recipe with more brown sugar. Just be sure to keep the total amount of sugar in the recipe the same!

Why This Works: Brown sugar contains molasses which is slightly acidic which reacts with the baking soda, giving the cookie some lift. And it causes the proteins in the cookies to firm up faster. By using more brown sugar than white sugar your cookie will spread less and have a chewier texture!

5. Check Your Oven Temperature

How: Most cookie recipes call for a pre-heated 350F oven. But not all ovens are calibrated correctly. Use an oven thermometer to double check your oven is reading correctly.

Why This Works: If your cookies bake at a temperature lower than 350F, the ingredients do not get hot enough to bind together so they will spread more. If your oven is hotter than 350F, then edges will set up quickly before the ingredients have time to spread so you will have a more compact denser cookie.

For more information on how to keep your cookies from spreading too much check out this post!

Happy baking everyone!

-Heather