Baking Cookies

Materials

- ★ A copper pan, Aluminum pan and a cast iron pan.
- ★ 209 grams soft light brown sugar
- ★ 100 grams of caster sugar
- ★ 225 grams of soft butter
- ★ 2 eggs of free range
- ★ 360 grams of self-raising flour
- ★ 1 tablespoon of bicarbonate of soda
- ★ a pinch of salt
- ★ 350 grams of cadbury's milk.

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Purpose

- We chose baking cookies on different pans.
  - We chose this because we are very interested in baking.

Question

- Which pan will make the cookies crispy on the outside and soft on the inside.

Background Research

- ★ Copper pan- A copper pan creates heat evenly and quickly
- ★ Cast iron- The Cast iron makes the cookies even.
- ★ Aluminum- The aluminum pan provides even distribution to the heat.

Background Research

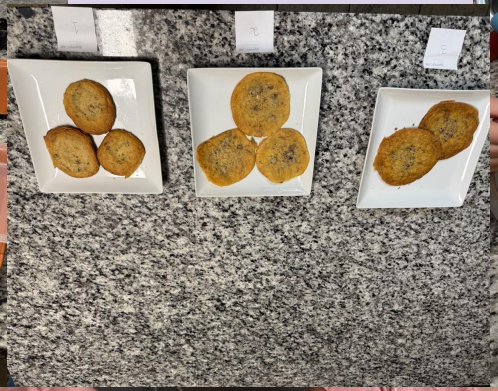
- ★ We learned that whatever pan you use will be different because we are guessing which cookie is from each pan.
- ★ We also learned that the cookies texture changed by the pans.
- ★ The last thing that We learned is that each pan had a different reaction to the heat.

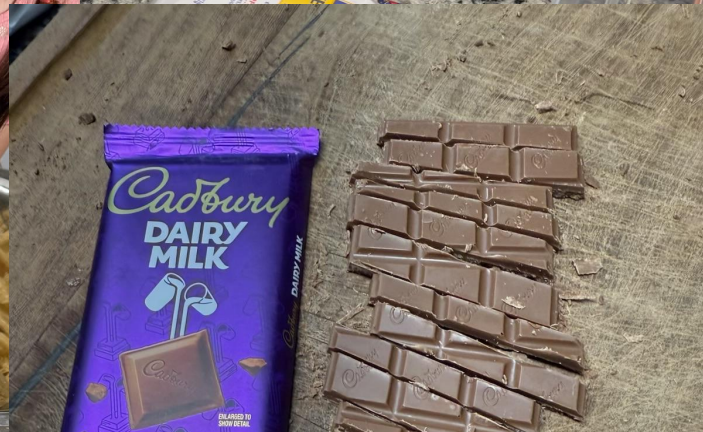
Hypothesis:

Our hypothesis is that the cast iron will work best because cast iron looks the best and makes the cookies even.

Procedures

1. First we put are two sugars and soft butter in a bowl and mixed for 10 minutes.
2. Then we beat our eggs.
3. Next we added the flour, baking soda, salt and mixed until it was combined.
4. Then we spoon the cookie dough balls onto a tray and freeze overnight.
5. Next we set the oven to 374F.
6. Last we baked them for 15 minutes.




Cadbury
DAIRY MILK

COMPARISON CHART

	STEEL	COPPER	CASTIRON	
CRISPYNESS	0 out of 10	9 out of 10	0 ot of 10	
SOFTNESS	2 out of 10	10 out of 10	1 out of 10	
THICKNESS	0 out of 10	8 out of 10	1 out of 10	

Conclusion

- ★ Our conclusion is copper works the best.
- ★ Some data that backs this up is copper makes heat even and quick.
- ★ Are project relates to the real world because in a real world scenario you might want to know how to make a soft cookie.
  - ★ We could improve our science experiment by adding more pans.
  - ★ Something we would still like to know is why the cast iron and steel pans didn’t work the best for cookies.

Works Cited

- Chaos makes cake
- Canva