TUTORIAL ON

HOW TO MAKE CHOCOLATE CHEWY COOKIES WITH BART SIMPSON!!!

Ingredients and recipe to make Chewy Cookies

Ingredients Needed

- Flour
- Butter
- Brown sugar
- White sugar
- 1 egg + 1 egg yolk
- Baking soda
- Vanilla extract
- Salt
- Chocolate chips

Step 1: Prepare the dough

- Mix butter and sugars
- Add eggs and vanilla
- Stir the ingredients
- Add in chocolate chips

Step 2: Chill the Dough

Chill dough for 30–60 minutes

Why? It helps Prevent the cookies from spreading apart too much and it also help create a thicker chewier cookie texture.

Step 3: Bake The Cookies

- Preheat oven to 350°F (175°C)
- Bake the cookies for 10–12 minutes
- Remove the cookies when centers look slightly soft

Feeding them cookies →

Introduction

Cookies may come in many different ways, making it alter its flavor, texture and moisture. In order to make our goal, chewy cookies, we'll need to do a certain type of testing and baking in order to get the perfect mix and make the best cookie realistically possible for us.

Questions / Problem and Prediction

Research Question:
How do amount of ingredients and baking it too long or too low affect the chewiness of cookies?

Prediction:
We predict that the cookies made with more brown sugar and baked for a shorter time will be chewier than a normal cookie because they keep more moisture trapped inside of the cookie.

INVESTIGATIVE METHODS AND PROCEDURES

Attention Span Tenna
And Spamton:

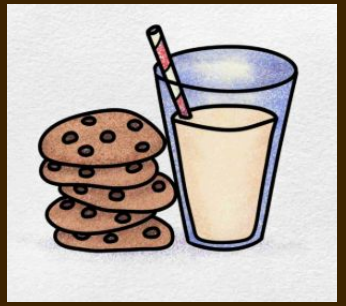
We followed a standard cookie recipe and changed one factor at a time.
All of the cookies were baked at the same temperature and same time, while using the same equipment. Although it will have the same temperature and time for baking, there will be certain factors that will alter the recipe and make a difference in the texture.

Independent variable:

Type of sugar (brown or white), amounts in ingredients, different shapes, and different types of flour (all-purpose flour or baking flour).

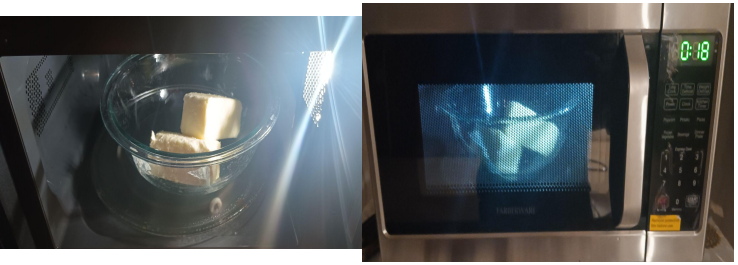
RESULTS AND DATA?/CONCLUSION

Cookies were baked for less time and had softer centers. Longer baking times resulted in drier crunchier cookies. Cookies with more brown sugar were chewier than those with more white sugar. By altering the ingredients and factors that differentiate the flavor from other cookies, this will result in the cookies being chewier and having an overall better texture for some people.



Images and steps used

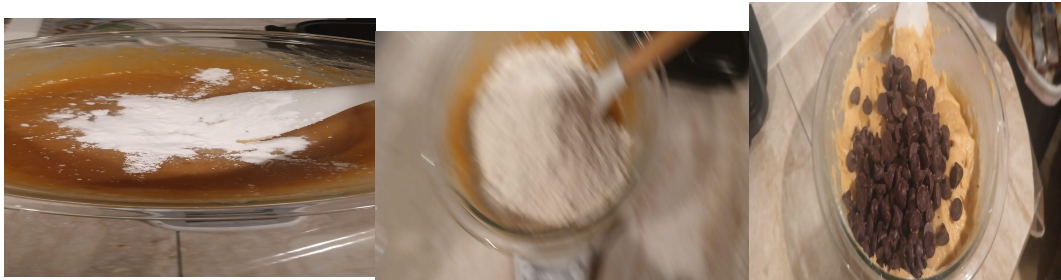
Step 1: melt butter a little bit



Step 2: add Brown sugar & White sugar the mix them with the butter. Stir them.

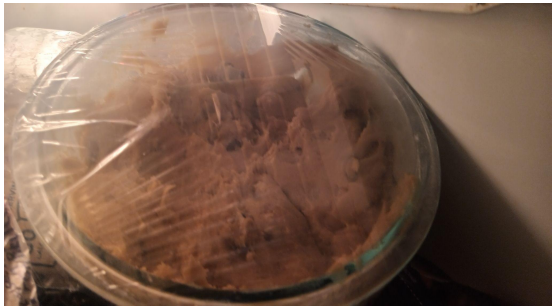
Step 3: Add egg and vanilla and mix.

Step 4: Add salt, Baking soda, flour. Mix Them, After mixing add chocolate chips the mix again.

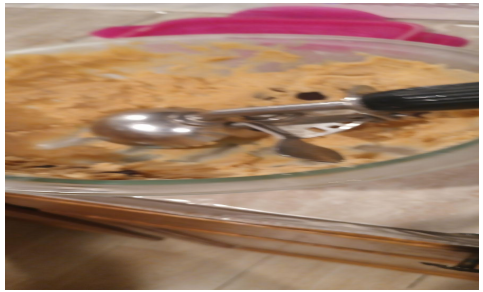


After Cooling

Step 5: Cover the dough And let the dough Rest for 30 mins in refrigerator.



Step 6: After the 30 minutes get the dough and place it on a tray with cooking paper



Step 7: Preheat oven to 350°F (175°C), Add the cookies in the oven and leave them there for 10-14 Minutes.

Step 8: After the cookies are out of the oven. Use a cookie flattening tool.
And your done enjoy your cookies

THE END