



Area of Focus: Strength
Project: Cookies and Bars

Name: _____ Year: _____

Division: STRENGTH

Project Category: Culinary Arts - Level 1 Yrs in this Project/Category: _____

Possible Fair Projects: Four baked cookies or four brownies

COMPLETE THE FOLLOWING:

(For each of the following requirements, use a family favorite recipe or one that has been provided. Do not use a package mix.)

- _____ Prepare 2 different types of drop cookies for your family or friends
- _____ Prepare 2 different types of molded or rolled cookies for your family or friends
- _____ Prepare 2 different types of bar cookies (brownies included) for your family or friends

Evaluation Check List:

- _____ I used shiny baking sheets for evenly browned cookies
- _____ I put the oven rack in the proper position (center of the oven) before preheating.
- _____ I greased my baking pan for bar cookies
- _____ I measured all ingredients accurately. I used dry measuring cups for dry foods and a liquid measuring cup for liquids.
- _____ For Cookies: I creamed the butter with an electric mixer before adding eggs and vanilla. I beat the eggs with an egg beater before adding them to the cream mixture.
- _____ For Cookies: I sifted flour, baking soda, and salt together before adding them to liquid ingredients.
- _____ For Cookies: I mixed liquid and dry ingredients together with electric mixer until they were very well blended.
- _____ For Refrigerator Cookies: I wrapped the dough with wax paper before putting it in the fridge.
- _____ For Refrigerator Cookies: I chilled the dough for several hours so that it was firm and could be sliced easily with a sharp knife.
- _____ For Rolled cookies (cookie cutter): I rolled the dough with a small amount of flour to 1/8 inch thickness. I tried to get as many cookies as possible out of the first rolling to prevent excessive re-rolling of the dough.
- _____ I cleaned my dishes and work area

PRACTICE RECORD:

Type of Cookie or Bar	To Whom Served	Hours Spent	# Served	Cost

EXHIBIT TIPS FOR COOKIES AND BARS:

- Don't bake cookies on the morning of judging
- To make more evenly shaped cookies, use a melon scoop for drop shaped cookies
- Freeze 8 cookies, 6 to exhibit, 1 to drop, and 1 to eat
- Exhibit cookies and bars on a foam plate or clean paper plate before judging
- Cool baking sheets between baking times to prevent cookie batter from spreading before baking them
- Cool pans of bar cookies on a wire cooling rack
- Cool cookies on brown paper, waxed paper, or paper towel.
- Drop cookies should have a uniform, well cut shape. The inside appearance should have a uniform texture with a thin, delicate crust. They should be rich and moist. Points will be taken off if they are dry and crumble or if they have a hard crusty top.
- Molded Cookies should have be well shaped and uniform. They should be delicately browned. The inside should be crisp and tender. The taste should be pleasing. Points will be taken off if they are misshaped or too brown.
- Refrigerator Cookies should have uniform thin slices and lightly browned surfaces. The inside should be crispy and crunchy. They should be rich and flavorful. Points will be taken off if they have an irregular shape or are too browned.
- Rolled Cookies (cookie cutter) should retain the shape of the cutter with a lightly browned surface. The inside can be a thin and crisp cookie or a soft and thick cookie. The taste should be rich and delicate. Points will be taken off if flour is visible or if the cookie is tough and dry.