

Cookie Science 101

The experiment

1. Preheat the oven to 180°C and line two large baking pans with parchment paper.
2. In one bowl, mix the two types of sugar and the butter with the wooden spoon, until the sugar is incorporated into the butter.
3. Use a whisk to continue mixing, until the batter is somewhat fluffy and aerated. You can also use a mixer with a flat beater.
4. Add the eggs to the batter, one at a time, while stirring, until they are fully absorbed into the mixture. Then add the additional egg white or milk, vanilla extract, and salt, until the mixture is uniform.
5. Add the chocolate chips, mixing them in gently.
6. Divide the batter into three equal parts and place each in a separate bowl. Add the rye flour to one bowl, the white flour to the second bowl, and the gluten-free flour to the third bowl. Mix until fully combined.
7. Cover the bowls with the plastic wrap and place in the refrigerator
8. for an hour.

Take a large spoonful from one bowl, roll it into a ball and place in the corner of the pan. Repeat with the rest of the dough in the three bowls, making about 24 large cookies in total.

9. Bake until the cookies take shape and turn golden, 15-20 minutes. After about 7 minutes, alternate the position of the pans inside the oven - move the top pan up and the bottom down, and rotate each pan by 180 degrees, so that all the cookies are baked evenly.

What else can we change in the experiment?

First option: Mix all the ingredients except the flour. Divide into three parts, and add to each a different type of flour: All-purpose, gluten-free, or rye.

Second option: Mix all the ingredients and divide the batter into two. Bake each at a different temperature.

Third option: Mix all the ingredients, divide into two parts, and add different amounts of baking powder to each.