



## **Baking 101 Video Script- Perfecting Your Cookies**

### Preparation

Nestlé Toll House Chocolate Chip Cookies are easy to bake. That's one reason they're America's favorite cookie. But if you want to get them just right, I have some tips to help you make the perfect cookies, whether you're using our refrigerated dough or you're starting from scratch.

Preheat the oven thoroughly before you put the cookies in. Otherwise, your cookies will bake unevenly and may burn.

If you are using our refrigerated cookie dough, be sure to take it out of the refrigerator just before you bake cookies. This will ensure they're easy to break apart and place on the baking sheets.

When you're placing the dough on the baking sheets, give your cookies some room. At least 2 inches between each one will allow them to spread without baking into a giant blob.

Bake just one tray in the center of the oven at a time. If you put a sheet of cookies on the top or bottom rack of the oven, one side will bake faster than the other and the cookies will not bake evenly. The tops or bottoms could burn.

### Out of the Oven

Make sure you check the baking time on the package or recipe prior to placing the cookies in the oven. All cookies do not bake the same! Different cookie varieties, whether refrigerated or scratch use different baking times.

Always check your cookies at the minimum bake time listed on the package or recipe. Remember, you can always add bake time in the oven, but you can never subtract it!

Cookies will continue baking even after you take them out of the oven, so don't wait until they look done to take them out. You'll get over-baked cookies!

When you take the cookies out of the oven, I know they look great. But please let them cool on the baking sheet for 1 to 2 minutes. This helps set up the cookie structure! Hot cookies can burn your mouth...and they'll also fall apart if you take them off of the baking sheet too fast.

After they've had a chance to cool a little, move the cookies to a cooling rack so that they get even circulation above and below the cookie and won't continue to bake on the hot baking sheet. Don't set them on the counter to cool. It will trap steam under the cookies and ruin the texture.

Waiting is the hardest part, but it only takes minutes.

### Tweaking the Recipe

Now you know the basics about making great cookies. So let's fine tune them.

If you're still having trouble with unevenly- or over-baked cookies, it might be the baking sheet you're using. Darker sheets may burn the bottoms of your cookies so if you're using one, check for doneness a few minutes early.

Some people have trouble with flat cookies. They still taste great, but the texture, and of course the presentation, could be better.

Also, if you leave out nuts when they're called for in a scratch recipe, add in an extra tablespoon or two of all-purpose flour. This helps prevent flat cookies, too.

One cause of flat cookies is a greased baking sheet. Make sure you don't grease your baking sheets before you place your cookie dough on the sheet, unless you're using a recipe that calls for it. Also, you should wipe off the cooled sheets between each batch of cookies you bake.

There's one cookie challenge that I don't have a solution for...the more perfect the cookie, the faster it disappears. Oh well, you can always bake more!

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