

Due: _____

4-H Cookie Contest



Rules:

1. Bake the cookies yourself. The contest is for 4-H'ers, not for parents, although adult supervision may be helpful.
2. Use any recipe you like. However, do not use commercially prepared products.
3. Cookies must be baked in the oven.
4. Please bring at least three cookies on a plate to be judged.

What kind of cookie should you bake?

Here is the description of four types of cookies.

Dropped Cookies: This is an easy and one of the quickest types of cookies. After mixing ingredients together, just drop the dough onto baking sheets one spoonful at a time. Make sure you leave about 2 inches between the dough, so it will have enough room to spread. *Example: Chocolate Chip*

Bar Cookies: These cookies have a texture to them like a brownie. The dough is simply spread evenly into a greased baking pan and baked for the appropriate amount of time. When cooled, the cookies are cut into squares or bars. *Example: Brownie or granola bar*

Rolled Cookies: If you are feeling up to a little bit of a challenge, then this cookie is right for you. The cookie dough can be rolled and cut using different cookie cutters. *Example: Sugar Cookie*

Shaped: These cookies are molded with your hands. An example of a shaped cookie would be peanut butter or wedding cookie.

Gluten Free: Cookies that do not contain any gluten products.

***Please have a complete recipe to include a list of ingredients w/amounts and complete directions.**

What to Look For	What Happened	Because Of
SHAPE		
Uniform	Run together	Batter spaced too closely together on baking sheet before baking.
	Irregular shape, peaks, or cracks	Drop Cookies: Improper dropping of dough Dough too thick or too thin Rolled or Refrigerator Cookies: Dough not chilled Thin sharp knife not used for slicing Cutter not used for slicing
VOLUME		
Medium, about 2 ½ - 3" in diameter	Flat	Expired baking powder
	Uneven in size	Varying amounts of dough used
	Excessive spreading	Dough too warm Cookie sheets not cooled between use Incorrect oven temperature Liquid not measured accurately Flour not measured accurately Incorrect form of fat used, such as melted, whipped, or oil form
COLOR		
Evenly browned	Too dark	Baked too long or oven too hot Baking sheet or pan with dark, non-stick coating or glass pan was used without lowering oven temp 25°
	Pale on top, burned on bottom	Oven rack not in middle of oven For Bar Cookies – the pan may be too deep for the amount of batter in it. The pan should not be more than 2/3'rds full.
	Dark crusty edges Loose flour on top	Overbaking Poor mixing techniques
CRUST		
Dry in appearance	Shiny or sticky	Too much sugar Didn't bake long enough
TEXTURE		
Rolled or refrigerator Crisp and tender	Soft	Cut too thick
Drop Moist, soft, and tender	Tough	Too much flour Dough overhanded
Bar Moist and tender	Sticky	Too much sugar
	Dry	Too much shortening, fat, or flour
	Crumbly Hard	Too much flour Oven too hot or baked too long Flour too high in protein
FLAVOR		
Delicate, sweet Well blended Characteristic of ingredients	Rancid	Rancid fat or stale ingredients
	Bitter	Too much baking soda or baking powder or other leavening agent Too much or too little flavoring
	Doughy, raw flavor	Under baked Dough too stiff