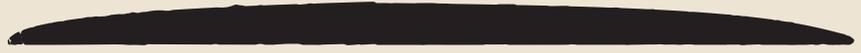


adapted from Good Eats: Chips for Sister Marsha

## the thin

YIELD: 2 1/2 dozen



### fats

**2 sticks butter**

With a lower melting point than shortening, butter will help the cookies spread before setting.

### sugars

**1 cup white, 1/2 cup brown**

Using more white sugar than brown will make the cookie crispier.

### binders + liquids

**1 egg, 2 oz milk**

Replacing egg with milk will help the cookie spread rather than puff up.

### flour

**2 1/4 cups AP flour**

### leavening

**1 teaspoon plus a pinch more baking soda**

Baking soda reduces acidity which raises the temperature at which the cookie sets, giving it more time to spread.

**1 1/2 tsp vanilla**

**1 tsp salt**

**BAKE AT 375°**

Do not chill batter before baking. Give each cookie a lot of room on the cookie sheet so they can spread as they cook.

## the puffy

YIELD: 2 1/2 dozen



### fats

**1 cup butter flavored shortening**

Shortening has a higher melting point than butter so the cookies rise and set before they spread.

### sugars

**3/4 cup white, 1 cup brown**

Using more brown sugar than white will create a more tender chewy cookie.

### binders + liquids

**2 eggs**

### flour

**2 1/4 cups cake flour**

Less moisture is absorbed using lower protein cake flour, creating steam to help the cookies rise.

### leavening

**1 1/2 tsp baking powder**

Powder rather than soda will keep the batter acidic so it sets quicker and spreads less.

**1 1/2 tsp vanilla**

**1 tsp salt**

**BAKE AT 375°**

For best results, chill batter before scooping so it spreads slower and has time to set. Using a smaller scoop will keep the cookies puffy as well.

## the chewy

YIELD: 2 1/2 dozen



### fats

**2 sticks butter, melted**

The water in melted butter will mix with higher protein flour, developing chewy gluten.

### sugars

**1/4 cup white, 1 1/4 cups brown**

The molasses in the brown sugar will attract moisture and help keep the cookies chewy.

### binders + liquids

**1 egg plus, 1 egg yolk, 2 Tbs milk**

Replacing egg white with milk will keep the cookies moist which helps chewiness.

### flour

**2 1/4 cups bread flour**

Bread flour has more protein, which will mix with the liquids and create chewy gluten.

### leavening

**1 tsp baking soda**

**1 1/2 tsp vanilla**

**1 tsp salt**

**BAKE AT 375°**

For best results, chill batter before scooping.