

SMART COOKIES

The Science Behind Baking the Most Delicious Cookie Ever

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WHY YOU SHOULD CARE

Because, c'mon, we're talking chocolate chip cookies here.

<HTTP://WWW.OZY.COM/GOOD-SHT/THE-SECRET-TO-BAKING-THE-BEST-CHOCOLATE-COOKIE-SCIENCE/6613.ARTICLE>

There's also an illuminating [Ted Talk](#) animation on cookie science. And if you really want to go nuts (or no nuts, your call), [Serious Eats](#) offers 21 painstakingly tested steps for the Perfect Cookie, including kneading times and chocolate prep techniques.

"Even though I can describe what I like," says Nyberg, "I didn't know the role of each ingredient in the texture and shape of cookies." So she looked into it — as only a scientist can.

Here, relying on the experts' help and based on the classic [Nestle Toll House Chocolate Chip Cookie](#) recipe, OZY presents no-fail tips for baking *your* perfect cookie. (You're welcome.)



SOURCE: [HANDLE THE HEAT](#)

Bonus Tip: Use your nose, instructs the Ted Talk. That delicious cookie smell signifies cookie doneness as effectively as a timer.

Ooey-gooey: Add 2 cups more flour.

A nice tan: Set the oven higher than 350 degrees (maybe 360). Caramelization, which gives cookies their nice brown tops, occurs above 356 degrees, says the Ted video.

Crispy with a soft center: Use 1/4 teaspoon baking powder and 1/4 teaspoon baking soda.

Chewy: Substitute bread flour for all-purpose flour.

Just like store-bought: Trade the butter for shortening. Arias notes that this ups the texture but reduces some flavor; her suggestion is to use half butter and half shortening.

Thick (and less crispy): Freeze the batter for 30 to 60 minutes before baking. This solidifies the butter, which will spread less while baking.

Cakey: Use more baking soda because, according to Nyberg, it “releases carbon dioxide when heated, which makes cookies puff up.”

Butterscotch flavored: Use 3/4 cup packed light brown sugar (instead of the same amount of combined granulated sugar and light brown sugar).

Uniformity: If looks count, add one ounce corn syrup and one ounce granulated sugar.

More. Just, more: Chilling the dough for at least 24 hours before baking deepens all the flavors, Arias found.