

## Here's the scoop! Baking Tips for a Better Batch

### Yield: How much will my dough make?

**Cookie Dough** – 3 lb. tub makes either

- 50 large cookies – Use tablespoon
- 65–75 small cookies – Use teaspoon
- 2 pie pans or 1 cookie sheet (bar cookies)

**Muffin Dough** – 3 lb. tub makes either

- 24 large muffins
- 2 bundt cake pans
- 48 small muffins
- One 9 x 13 pan
- 3 loaf pans
- 1 dozen waffles



### Cookie Tips!

**LARGER COOKIES** – Using a tablespoon, drop cookie dough onto cookie sheet and flatten slightly so it will spread properly.

**SUGAR COOKIES** – Bake until edges are golden brown. Great with icing recipes on back!

**CHOCOLATE COOKIES** – To tell when they are done baking, gently touch top of cookie – if it springs back, remove from oven. When cookie center is no longer shiny or wet, it's done.

**PARCHMENT PAPER** – Provided FREE! Keeps cookies from sticking to pan. And it is reusable!

**WHAT IF? Edge of cookie is brown, but center is uncooked.**

For more evenly baked cookies, reduce temperature and bake cookies for longer period of time. Important when making larger cookies.

### Muffin Tips!

**KEEP BATTER FROZEN** – You may thaw and re-freeze batter up to 3 times.

**WHAT IF? Muffins are browning too quickly on the bottom.**

For more evenly baked muffins, place a cookie sheet underneath muffin pan.

**WHAT IF? Muffin batter doesn't rise or "pop".**

Your oven probably wasn't hot enough to activate the baking powder to make batter rise. Start baking at a higher temperature and reduce it after muffin has risen. (ie: For large muffins, when baking a total of 20 minutes, bake first 10 minutes at higher temperature and reduce temperature for remaining 10 minutes.)

## Suggested Times & Temperatures

For best results, always preheat oven.

Times and temperatures vary due to oven variances.

Our doughs come with baking instructions on the label. However, every oven (gas or electric, conventional or convection) bakes differently. Some ovens run hot (at a higher temperature than listed on dial), some have hot spots (higher heat concentrated in a particular area), etc... We suggest watching your first batch and adjusting your baking time and temperature accordingly.

## COOKIES

**Preheat:** Convection 325° | Conventional 350°

Use parchment paper for best results.

**Tip:** Never put cookie dough on a hot pan. Dough gets warm and baking time will be off.

Size	Convection 325°	Conventional 350°
1 oz (1 tsp)	6–8 minutes	9–12 minutes
1.5–2 oz (1 Tbsp)	9–12 minutes	12–15 minutes

**KEEP FROZEN OR REFRIGERATED**

## MUFFINS

**Preparation:** Thaw in refrigerator overnight. For best results, use a portion controlled scoop and baking cups or non-stick spray.

**Preheat:** Convection 325° | Conventional 375°

When cool to touch (about 5–10 minutes), remove from pan. To store baked muffins, wrap in plastic.

**Small Muffins:** 10–20 minutes

**Large Muffins:** 20–30 minutes

**Extra Large:** Up to 35 minutes

**KEEP BATTER FROZEN** – After thawing for use, refrigerate batter up to 3 days before refreezing to maintain freshness. You may thaw and refreeze up to 3 times.

## Perfect Sugar Cookie Cut-Outs

**MINIMIZE SCRAPS** – Cut shapes very close together. Start at the end and work your way in, then remove scraps and not the cookie.

**SAVE TIME** – Roll out cookie dough on the pan and follow the steps above.

**WHAT IF? The dough crumbles.**

It's too cold. Let it rest a short while on the counter.

## What About Icing? It's a piece of cake!

Cookie Cupboard suggests using **Confectioner's Sugar Icing** and **Royal Icing** for cookies.

### Confectioner's Sugar Icing

- 1 cup confectioner's sugar
- 1 tablespoon milk (or orange juice)
- ¼ teaspoon vanilla

Combine all ingredients. Stir in additional 1 teaspoon (at a time) milk or orange juice until desired consistency is reached. Drizzle or "paint" on cookies or cake.

### Royal Icing

Easy to make icing that hardens when dry – great for decorating our sugar cookies. Brush or pipe onto cookies before or after baking.

- 2 large egg whites
- 1 lb. confectioner's sugar (sifted)
- ¼ teaspoon cream of tartar
- 1 tablespoon fresh lemon juice
- Food coloring (liquid or paste)

Combine all ingredients except food coloring in large bowl. Using electric mixer, beat at high speed until fluffy, thick and shiny (approx. 2-3 min.) Divide icing into small batches and adjust consistency as needed. To thin for painting, beat in water. For stiffer icing that holds its shape, add more confectioner's sugar. Tint with food coloring and cover tightly with plastic wrap to prevent icing from drying out.

**Yield:** about 2 Cups



## Parchment Paper

**A must have kitchen tool!**

We give it to you for FREE! Line your cookie sheets (cut to fit) and reuse. Keep allergy concerns in mind. Peanut Butter cookies should not be made on the same paper as Chocolate Chip.

**WHAT IF? Parchment paper won't lay flat.**

Grease pan with a little butter to get it to "stick".

## How long will my dough last?

Cookie dough can last up to six months. It is important to keep dough refrigerated or frozen. You can freeze, thaw and bake with confidence. Our doughs are made fresh, from scratch for you or your organization and have been tested for their tolerance to extreme temperature changes. If you have the space, the freezer is best due to the high concentration of butter in our recipes.

## Who says you have to make muffins?

**Cookie Cupboard muffin batters are versatile!  
Top with icing for an extra special treat.**

**A few delicious ideas:**

### Loaf Pan

- Banana Nut
- Cinn-Apple Swirl
- Honey Corn (Mini Loaves)
- Zucchini Walnut

### Bundt Cake Pan

- Carrot Cake
- Good Morning

### Waffle Maker

- Berry Berry Berry
- Blueberry Burst

### 9 x 13 pan

- Double Dutch Choc Chip

## Fundraisers – Let's Raise Some Dough!

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Interested in making some dough for your church, school or other organization? Give us a call. We make fundraising easy, profitable and delicious!

**216-524-0974**

or email [orders@cookiecupboard.com](mailto:orders@cookiecupboard.com)

