Drop Cookie Builder Worksheet

Step 1: Choose Your Flavor Direction

- ☐ Classic Chocolate Chip
- ☐ Double Chocolate
- ☐ Peanut Butter
- ☐ Oatmeal
- ☐ Fruit-Based: _____
- ☐ Other: _____

_____

_____

_____

Step 2: Build Your Ingredient Base

Choose your core ingredients. These decisions shape texture, flavor, and structure.

Flour Type

- ☐ All Purpose Flour
- ☐ Bread Flour
- ☐ Cocoa Powder
- ☐ Other: _____

Sugar Ratio

- ☐ More Brown Sugar (soft & chewy)
- ☐ Granulated Sugar (crisp edges)
- ☐ Balanced (classic Texture)

Fat Source

- ☐ Butter (classic flavor)
- ☐ Brown Butter (rich, nutty)
- ☐ Oil (softer texture)
- ☐ Nut Butter: _____
- ☐ Combination: _____

Egg Structure

- ☐ Whole Eggs (balanced)
- ☐ Extra Yolks (richer & softer)
- ☐ Reduced Egg (denser)

Salt

- ☐ Table Salt
- ☐ Sea Salt
- ☐ Other: _____

Leavening Agents

- ☐ Baking Soda
- ☐ Baking Powder
- ☐ Combination: _____

Flavor Additions

- ☐ Vanilla
- ☐ Other Extract: _____
- ☐ Spice: _____
- ☐ Zest: _____
- ☐ Other: _____

Mix-Ins

- [ ] Chocolate Chips
- [ ] Chocolate Chunks
- [ ] Nuts

Step 3: Choose Your Cookie Style

Select the texture and structure you want. This choice determines how your cookie spreads, bakes, and feels.

Option 1: Classic Gooey

- [ ] Classic Gooey Cookie
  - Soft centers
  - Lightly crisp edges
  - Balanced spread

Option 2: Crispy

- [ ] Crispy Cookie
  - Thin & Spread Out
  - Crisp Throughout
  - More Caramelization

Option 3: Bakery Style

- [ ] Bakery Style Cookie
  - Thick & Structured
  - Soft Center with Defined Edges
  - More Controlled Spread

My Selection: _____

Tip: Small changes in ingredient ratios and technique create big differences in texture

Step 4: Choose Your Kitchen Setup

Select the setup that best matches your kitchen, tools, and baking style.

Option 1: Budget/Small Space

☐ Budget/Small Space Kitchen

Minimal Tools

Hand Mixing

Simple Setup

Fully Achievable Results

Option 2: Simple/Beginner

☐ Simple/Beginner Kitchen

Basic Tools + Mixer

More Consistency

Improved Control

Efficient Workflow

Option 3: Elevated Experience

☐ Elevated Baking Setup

Full Equipment

Maximum Control

Refined Results

High Efficiency

My Setup: _____

Tip: Great cookies can be made in any kitchen. Your setup simply changes how you approach the process.

Step 5: Build Your Recipe

Use your selections to build your custom cookie recipe.

Block 1: Flour Base

Flour Weight

- ☐ 250g (small batch)
- ☐ 350g (standard batch)
- ☐ 500g (large batch)
- ☐ Custom: _____

Block 2: Ingredient Build

List Your Ingredients

- ☐ Flour: _____
- ☐ Fat: _____
- ☐ Sugar: _____
- ☐ Eggs: _____
- ☐ Leavening: _____
- ☐ Salt: _____
- ☐ Flavorings: _____
- ☐ Mix-Ins: _____

Block 3: Optional Adjustments

Adjustments (Optional)

_____

_____

Tip: Use the ingredient and ratio guides to help you translate your selections into measurements.

Step 6: Write Your Instructions

Outline your steps so you can recreate your cookie consistently.

Write Your Steps

1.

2.

3.

4.

5.

6.

Key Details to Include:

Mixing Method (creaming, one-bowl, etc.)

Dough Chilling Time (if any)

Scoop Size or Weight

Oven Temperature

Bake Time

Tip: Small details like chill time and oven temperature can dramatically change your final result.

Step 7: Reflect on Your Results

Evaluate your results to refine your recipe and improve your next bake.

Texture

How was the texture?

- ☐ Too Soft
- ☐ Too Firm
- ☐ Too Thin
- ☐ Too Thick
- ☐ Just Right

Notes: _____

Flavor

How was the flavor?

- ☐ Too Sweet
- ☐ Not Sweet Enough
- ☐ Balanced
- ☐ Needs More Depth

Notes: _____

Bake

How Did the Cookie Bake?

- ☐ Spread Too Much
- ☐ Didn’t Spread Enough
- ☐ Baked Evenly
- ☐ Uneven Results

Notes:

Tip: Small adjustments lead to better results. Each batch helps you refine your perfect cookie.

Next Adjustment

What will you change next time?

Step 8: Share Your Results

Capture your results and celebrate your custom cookie creation.

Take a Photo of Your Cookies

- [ ] Fresh from the Oven
- [ ] Cooling on Rack
- [ ] Final Presentation

Next Adjustment

What will you change next time?

Share Your Creation

- [ ] Save This Recipe
- [ ] Share with Family & Friends
- [ ] Bake Again with Adjustments

Tip: Every bake is progress. Your perfect cookie is built one batch at a time.