Baking Reflection:

**What we made:**

For this baking assignment, our group made snickerdoodle cookies.

**Substitutions:**

 We substituted the butter into margarine, and substituted the whole-wheat flour into all purpose flour. Our group worked well as a team to complete this assignment.

**Process and things we did well:**

 We had our ingredients prepared, and found all the right equipment to make the cookies. We sifted in the dry ingredients, and used the electric mixer to combine everything together to make the cookie dough. We rolled up the batter into balls, and dipped it into the sugar and cinnamon. The balls of dough we made were big, so if we were to do it again, I would make it smaller. By the time we put them in the oven, all the dished were washed and the counters were cleaned. Waiting for the cookies, we did it in two batches, and cleaned up before class ended. I think our group worked well together to get the cookies done.

**One thing to change:**

* Maybe add cinnamon in to the cookie dough and see how it tastes
* Maybe bake it longer

**Recipe:**

**Snickerdoodle recipe**

**Ingredients:**

* 700ml whole wheat flour ~ Substituted to all purpose flour
* 10ml baking powder
* 2.5ml salt
* 250ml unsalted butter, softened ~ Substituted to margin.
* 375ml sugar
* 2 large eggs
* 30ml sugar
* 10ml ground cinnamon

**Directions:**

* Preheat oven to 350F.
* Sift together flour, baking powder and salt; set aside *(if you have a stand mixer, you can do the sifting while the butter and sugar are beating)*. Put butter and 375ml sugar in the bowl of an electric mixer fitted with the paddle attachment. Mix on medium speed until pale and fluffy, about 3 minutes. Mix in eggs. Reduce speed to low; gradually mix in flour mixture.
* Stir together cinnamon and remaining 10ml sugar in a small bowl. Shape dough into 20 (1 3/4-inch) balls *(really easy to do with an ice cream scoop, was about 3/4 of mine)*; roll in cinnamon sugar. Space 3 inches apart on baking sheets lined with parchment paper *(or a Silpat / silicone baking sheet)*.
* Bake cookies, rotating sheets halfway through, until edges are golden, 12 to 15 minutes.

**Pictures During Lab:**

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