

Cookie Baking Cheat Sheet

Simple tips to help every batch turn out just right

Before You Bake

- Chill dough if it's too soft to hold its shape
- Use room temp butter unless recipe says otherwise
- Measure flour using the spoon-and-level method
- Don't overmix once the flour is added—stop when just combined
- Use a cookie scoop for evenly sized cookies



Sheet Pan Success

- Use parchment or a silicone mat—skip the spray
- Only grease if the recipe calls for it
- Avoid rimmed pans (they block airflow)
- Cool pans completely before reusing for the next batch



Bake Time Best Practices

- Always preheat for 10–15 mins beyond the beep
- Use an oven thermometer to check accuracy
- Bake one tray at a time for even results
- Start checking for doneness 2 minutes early

Storing Your Cookies

- Store fully cooled cookies in an airtight container
- Add a slice of bread to keep them soft
- Freeze baked cookies or dough balls for quick treats later

Quick Fixes for Common Problems

Cookies too flat?

Chill the dough + skip greasing.

Too dry?

Try less bake time or more brown sugar.

Spread too much?

Check your flour ratio and pan prep.

Uneven baking?

Use the center rack and bake one sheet at a time.



Want more kitchen confidence? Check out more baking tips and recipes at [The 104 Homestead](#).

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