

Name \_\_\_\_\_

## Chewy Cookie Magic: Tips to Prevent Flat Cookies

### Multiple Choice Questions

1. What plays a crucial role in the texture of cookies during baking?
  - a) Food coloring
  - b) The type of oven used
  - c) The expansion of air and structure setting
  - d) The shape of the cookie cutter
  
2. Which type of flour is recommended for achieving chewy cookies?
  - a) Bread flour
  - b) Cake flour
  - c) All-purpose flour
  - d) Pastry flour
  
3. What effect does chilling cookie dough have on the final cookies?
  - a) It makes the cookies taste better.
  - b) It makes the cookies spread more during baking.
  - c) It results in thicker cookies.
  - d) It adds extra sweetness.
  
4. Which ingredient is known for creating a chewier texture in cookies?
  - a) Butter
  - b) Cream cheese
  - c) Margarine
  - d) Shortening
  
5. When should you remove cookies from the oven to achieve a chewy texture?
  - a) When they turn brown all over
  - b) When the edges are golden, and the centers still appear slightly underdone
  - c) When they start to look puffy
  - d) When they have cracks on top

