

How to make chocolate chips cookies

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Domain: Baking

Topic: How to make chocolate chip cookies

Expert: Silvia loves everything chocolate and cookies and has tried multiple recipes to learn how to make the best chocolate chip cookies.

User: Bettina Schlager is 29 years old and a 1st year PhD student at Columbia. Bettina loves to cook, but she always has a hard time when trying to bake something. Many things could go wrong during the baking process. She would be very interested in a bullet-proof cookie recipe (Who does not love cookies?) because she prefers homemade treats rather than buying them from a grocery store. She thinks that practicing a cookie recipe online and getting to know the process and the ingredients might increase the success rate and lead to tasteful cookies.

Media: I plan to show images of the ingredients as well as animations/videos of the steps of the baking process.

Quiz: In order to assess whether the users have learned the material I plan to ask questions about the ingredients (e.g., show them multiple ingredients and ask which ones we use in each stage, or which ones we don't use at all, or why we use specific ingredients) and the process (e.g., show an image of the current stage and ask what we should do next).

Positive piece of feedback: it's good that the topic focuses on a specific skill that can be introduced to everyone

Cautionary piece of feedback: make sure the experience doesn't feel like you just dump information to the users and then just test them

Low-fidelity prototype

How to make chocolate chip cookies



In this site you can learn how to make the best chocolate chip cookies. Choose one of the following categories to start and then test your knowledge to figure out if you are ready to make your own cookies.

[Learn about the ingredients](#)



[Learn about the required tools](#)



[Recipe](#)



Learn about the ingredients



Flour

Why use it:

- Provides structure
- Absorbs liquids
- Aids in ingredients binding

Learn about the ingredients



Sugar

Why use it:

- Provides sweetness
- Aids in fat creaming
- Contributes to cookie spread
- Coarse sugar granules makes chewier cookies while fine sugar results in a crispier texture

[Previous ingredient](#)

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[Next ingredient](#)

Learn about the ingredients



Chocolate chips

Why use it:

- Provide a characteristic chocolaty flavor
- Impart a contrasting texture

[Previous ingredient](#)

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[Baking tools](#)

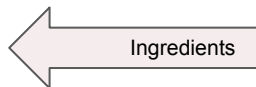
Learn about baking tools

Cookie pans

Why use it: to bake cookies

How to choose:

- The shiny, silver-colored aluminum sheets without sides reflect oven's heat better so that cookies bake evenly and brown properly.
- Dark-colored or nonstick sheets can result in overbrowned cookies.
- Insulated cookie sheets can lead to under-browned cookies.
- Jelly-roll pans may prevent cookies from browning evenly, because they have four sides.



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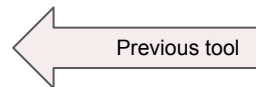
Learn about baking tools

Mixing bowl

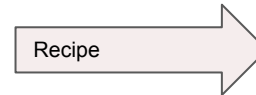
Why use it: to mix the ingredients

How to choose:

- Stainless steel: inexpensive, lightweight, and will never shatter. Not microwave-safe. You can use a hand mixer in one of these bowls without damaging the vessel.
- Glass: microwave-safe. Heavier than stainless steel mixing bowls, so their size range tends to be more limited.
- Plastic: lightweight and microwave safe. Prone to staining and can take on unwanted odors.



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Recipe (for 16 servings)



Ingredients:

- 1/2 cup (100g) Brown sugar, packed
- 1/4 cup (50g) White sugar
- 1/2 cup (115g) Unsalted butter, softened
- 1 large Egg
- 2 teaspoons Vanilla extract
- 1½ (190g) All-purpose flour
- 3/4 teaspoon Baking soda
- 1/2 teaspoon Salt
- 1 cup (160g) Chocolate chips or less if you prefer

Directions

Recipe (for 16 servings)



Directions:

- In a large bowl, beat melted butter, brown sugar and white sugar. Beat until creamy, about 2 minutes.
- Add egg, vanilla extract and beat until combined, scrape the bottom and sides as needed.
- In a separate bowl mix flour, baking soda and salt.
- Add flour mixture into the butter mixture. 1/2 at the time, mix until combined.
- Stir in chocolate chips.
- At this stage if dough is too soft, cover and refrigerate for 20 minutes.
- Preheat oven to 350°F (175°C). line two baking trays with parchment paper.
- Scoop the dough onto a prepared baking sheet, leaving at least 3 inches (7.5 cm) of space between the cookies.
- Refrigerate for 30-40 minutes.
- Bake for 10-12 minutes, or until slightly golden around the edges.
- Allow to cool before serving.

[Ingredients](#)[Quiz](#)

Quiz

Which of the following is a primary ingredient?



Quiz

Which of the following is a primary ingredient?



Correct answer!

The ingredient that gets the most weight in the chocolate chip cookie is **flour**.

Next question



Quiz

Which of the following is a primary ingredient?



Flour



Salt

Wrong answer!

The ingredient that gets the most weight in the chocolate chip cookie is **flour**.

Next question



Butter



Vanilla extract

Quiz

Which of the following ingredients is not used?

Flour



Salt



Oil



Vanilla extract



Quiz

Which of the following ingredients is not used?



Correct answer!

Oil is not used to make chocolate chip cookies.

Next question



Quiz

Which of the following ingredients is not used?



Wrong answer!

Oil is not used to make chocolate chip cookies.

Next question



Quiz

In a bowl mix all the ingredients except:



Quiz

In a bowl mix all the ingredients except:



Wrong answer!

Yeast is not required to make chocolate chip cookies.

Next question



Quiz

In a bowl mix all the ingredients except:



Flour



Salt



Yeast

Correct answer!

Yeast is not required to make chocolate chip cookies.

Next question



Vanilla extract

Quiz

Your oven should be what temperature (in Fahrenheit)?

300°F

325°F

350°F

375°F

Quiz

Your oven should be what temperature (in Fahrenheit)?

300°F

325°F

Wrong answer!

The oven should be preheated to **350°F**.

See your score!

350°F

375°F

Quiz

Your oven should be what temperature (in Fahrenheit)?

300°F

325°F

Correct answer!

The oven should be preheated to **350°F**.

See your score!



350°F

375°F

[HOME](#)[INGREDIENTS](#)[BAKING TOOLS](#)[RECIPE](#)[QUIZ](#)

Quiz

Your score: x/10!

You are ready to make your
own cookies!

