

Chocolate Chip Cookie – 6th Street

		100 % of Recipe	
Ingredients	Standard (grams)	Conversion	Bakers %
Butter, unsalted	153	153.0	56.7%
Sucrose	90	90.0	33.3%
Brown Sugar	180	180.0	66.7%
All Purpose Flour ▾	270	270.0	100%
Baking Soda	4.5	4.5	1.7%
Salt, Sea	4.5	4.5	1.7%
Egg, whole	45	45.0	16.7%
Egg, Yolks	14.4	14.4	5.3%
Chocolate Chips	180	180.0	66.7%
Total	941.4	941.4	348.7%

Method

scale ingredients
sift dry ingredients
melt butter, paddle with sugars
speed one; alternate dry & wet ingredients, ending on dry
paddle until just combined

add chocolate chips
nightly cookie scoop = Vollrath #12
cookie roasting method
Lecture/Demo Videos
<https://youtu.be/-PK-jUFcszU?si=OEsky00zix6c17LD>
https://youtu.be/IgfcMW516A4?si=zf_4saUkB7kKg8TQ
<https://youtu.be/OrCB903us2g?si=mlwPmtwttagFrSi6Y>



Golden Raisin, White Choc Chip Oat Cookie

		100	
		% of Recipe	
Ingredients	Standard (grams)	Conversion	Bakers %
Butter	1224	1224.0	69.2%
Brown Sugar	2586	2586.0	146.2%
Egg	582	582.0	32.9%
Vanill	65	65.0	3.7%
Bread Flour	▼ 1769	1769.0	100%
Baking Soda	32	32.0	1.8%
Baking Powder	65	65.0	3.7%
Sea Salt	20	20.0	1.1%
Oats	1515	1515.0	85.6%
Golden Raisin	1281	1281.0	72.4%
White Choc Chip	1281	1281.0	72.4%
Total	10420	10420.0	589%

Method

- Scale ingredients
- Sift dries
- Creaming method
- Oats require a minimum 5-7 minute creaming phase
- Add golden raisins & white chocolate chips on low until just combined
- Cookie roasting method



Spicy Ginger Cookie

15.3

% of Recipe

Ingredients	Standard (grams)	Conversion	Bakers %
Butter	1200	183.6	41.1%
Brown Sugar	2170	332.0	74.3%
Molasses	730	111.7	25%
Vanilla	34	5.2	1.2%
All Purpose Flour	2920	446.8	100%
Baking Soda	132	20.2	4.5%
Ginger	66	10.1	2.3%
Nutmeg	17	2.6	0.6%
Cloves	8	1.2	0.3%
Cinnamon	25	3.8	0.9%
Cardamom	9	1.4	0.3%
White Pepper	10	1.5	0.3%
Salt	18	2.8	0.6%
Egg	470	71.9	16.1%
Candied Ginger	900	137.7	30.8%
Total	8709	1332.5	298.2%

Method

- Sift dry ingredients
- Creaming method
- Add candied ginger at the end of mxing

Old Fashioned Peanut Butter Cookie Epicurious

100
% of Recipe

Ingredients	Standard (grams)	Conversion	Bakers %
Butter	227	227.0	60.5%
Peanut Butter	256	256.0	68.3%
Sucrose	200	200.0	53.3%
Brown Sugar	220	220.0	58.7%
Egg	100	100.0	26.7%
Vanilla	8	8.0	2.1%
All Purpose Flour	375	375.0	100%
Baking Powder	5	5.0	1.3%
Salt	6	6.0	1.6%
Total	1397	1397.0	372.5%

Method

- Creaming method
- Rest in cooler 24 – 36 hours
- Cooking roasting method



Peanut Butter Cookie – Ciril Hitz

		13.32	
		% of Recipe	
Ingredients	Standard (grams)	Conversion	Bakers %
Butter	2094	278.9	75.5%
Peanut Butter	2094	278.9	75.5%
Sucrose	1371	182.6	49.5%
Brown Sugar	1371	182.6	49.5%
Egg	678	90.3	24.5%
Vanilla	43	5.7	1.5%
Bread Flour	▼ 2772	369.2	100%
Baking Soda	22	2.9	0.8%
Salt, Sea	43	5.7	1.5%
Total	10488	1396.8	378.3%

Method

Creaming method
Do not overmix



Scott's Pastry Cut Out Cookie

5.6

% of Recipe

Ingredients	Standard (grams)	Conversion	Bakers %
10X	1133.98	63.5	25.6%
Butter, Unsalted	907.18	50.8	20.5%
Sweetex Shortening	1360.78	76.2	30.8%
Pastry Flour	4422.52	247.7	100%
Baking Soda	7.09	0.4	0.2%
Salt	43	2.4	1%
NFMS	113.4	6.4	2.6%
Egg	226.8	12.7	5.1%
Milk	680.39	38.1	15.4%
Vanilla Economy	56.7	3.2	1.3%
Total	8951.84	501.4	202.4%

Method

- Scale ingredients
- Sift dry ingredients
- Creaming method
- Mix until just combined
- Do not overmix
- Scale 500 g pieces, keep covered
- Roll dough on silpat
- Transfer to freezer
- Transfer to parchment
- Cover
- Cut & bake OR cut & freeze, bake later
- Bake 325°F
- Look for brown to barely be creeping up edges