

CODEBOOK	
sugar to flour ratio	The fraction of sugar to flour, expressed as a decimal (sugar/flour).
sugar index	Modified glycemic index.
bake temp	Baking temperature, in degrees fahrenheit.
chill time	Time necessary for the cookies to rest in the fridge, expressed in minutes.
calories	Unit of heat equal to the heat needed to raise the temperature of 1,000 grams of water by one degree Celsius.
density	Expressed in grams/cm ³ .
pH	pH of cookie.
grams baking soda	Grams of leavening agent (from recipe).
bake time	how long the cookies need to bake, in minutes.
quality	'Goodness' of cookie.
butter type	Form of butter used.
weight	In grams.
diameter	In centimeters.
mixins	Elements added to the batter, as additions.
crunch factor	Index of chrispiness.
aesthetic appeal	Appearance, based on color, regularity, and form.