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**Different Types Of Cookie Sheets Yield Different Tasting Cookies**

**By Debbie Dragon**

Anybody who takes the time to make cookies from scratch obviously wants the cookies to come out

perfectly and taste delicious. Mixing ingredients is almost unheard of these days with just about everything being available in pre-mixed or pre-made packages. Most people simply buy a roll of cookie dough, slice it, and stick it in the oven for 15-18 minutes. However, for the individuals out there who still take the time to make their own cookie dough, it's important to know the differences between all the types of cookie sheets available in stores today. There are a multitude of them, and believe it or not, they all yield different results.

**Insulated Non-stick Cookie Sheet** Most insulated cookie sheets are made to be non-stick, and because insulated sheets are sometimes on the more expensive side, they tend to resist scratches, chipping, and peeling. Insulated cookie sheets are basically two sheets that have been connected around the edges, which creates a small pocket of air that cannot escape. The air inside of the pocket heats to the set temperature of the oven when the insulated cookie sheet is placed inside.

Insulated cookie sheets are very reliable for evenly baked cookies. Because the air inside the sheet heats to the temperature of the oven, it allows all the cookies on the sheet to cook and brown at the same rate. The evenly heated air prevents the cookie sheet from being hotter in certain spots, which is a common occurrence with regular cookie sheets. In addition to yummy cookies, most insulated cookie sheets are easy to clean because of their non-stick surfaces.

**Aluminum Cookie Sheets** Aluminum cookie sheets are very commonly used. Aluminum conducts heat well which is why cookie sheets made of this material usually produce an evenly baked cookie. The only down side to aluminum is that it sometimes prevents cookies from reaching the perfect shade of brown.

Cookie sheets made of aluminum are very sturdy and they won't rust even if they have to be soaked in water for an extended period of time. Heavy aluminum baking sheets are better to use than the thin types that are available for less money. Thin aluminum sheets can bend and/or warp in a hot oven which can cause cookies to cook unevenly.

## Different Types Of Cookie Sheets Yield Different Tasting Cookies

**Non-Stick Cookie Sheets** When non-stick cookie sheets were invented, a whole new world of baking emerged. The ease of cleaning a cookie sheet with a non-stick surface is amazing, and it practically eliminates the need to butter the sheet before cooking. Washing a non-stick cookie sheet is a breeze and hardly requires anything but a quick scrub.

Non-stick cookie sheets have a surface coating that makes them easy to clean, yet they are still able to produce delicious cookies. Keep in mind that the darker the non-stick surface, the quicker the cookies will brown. Therefore, it's important to read the instructions that come with the cookie sheet to find out if the manufacturer recommends that the oven's cooking temperature be lowered to compensate. It may be necessary to lower the temperature of the oven by about 25 degrees.

In conclusion, cookie sheets can be made of a number of different types of materials, or even a combination of materials. Every cookie sheet will yield a different end result for the same exact cookie recipe. The darker the cookie sheet, the faster the cookies will brown because a dark cookie sheet

absorbs heat more readily and transfers the heat directly to the cookies. Aluminum cookie sheets are good conductors of heat but are not good for ensuring that the cookies will brown. Insulated cookie sheets will ensure evenly baked cookies no matter how they are spaced on the sheet. For best results, try out a cookie recipe on all three types of sheets and determine which yields the desired results.

This article has been provided courtesy of Kitchen Junkie,

<http://www.kitchenjunkie.com>

## **The Ultimate Chocolate Chip Cookie Experience**

**By Donna Monday**

Just about everyone loves freshly baked chocolate chip cookies. Many of us have fond memories from our childhoods of the aroma of freshly baked chocolate chip cookies filling up the house. Our eager little eyes anxiously awaiting their arrival from oven to countertop.

Chocolate chip cookies are the ultimate comfort food. There's just something about them that makes us feel warm and fuzzy. The chocolate chip cookie has evolved over the years into a mouth-watering variety of textures and flavors.

If you're a fruit lover you'll enjoy banana chocolate chip cookies or cherry chocolate chip cookies. Chocolate lovers will delight over chocolate chocolate chip cookies, double chocolate chip cookies and white chocolate chip cookies.

Another popular variation is the oatmeal chocolate chip cookie. Who knew that oatmeal would taste so good with chocolate?

## Different Types Of Cookie Sheets Yield Different Tasting Cookies

If you want to spice up your favorite chocolate chip cookies even more, you can add tasty morsels like mint chips, raisins, candy bars, espresso beans, m&ms, candy cane, walnuts, peanuts, macadamia nuts, dark chocolate or big chunks of milk chocolate.

Some folks love eating gourmet chocolate chip cookie bars and even chocolate chip cookie pie!

If you have special dietary needs, you can still enjoy home baked chocolate chip cookies. There are special recipes online for low fat chocolate chip cookies, vegan chocolate chip cookies, wheat free and egg free chocolate chip cookies, and whole wheat chocolate chip cookies.

Now that you know about the many ways you can enjoy the world's most famous cookie, I hope you will try many of the delicious recipes so you too can enjoy the ultimate chocolate chip cookie experience.

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Donna Monday is a contributing author at:

<http://www.best-cookie-jar-recipes.com>

The Ultimate Chocolate Chip Cookie Experience  
Cookies And Kids

No Bake Cookies Are Easy to Make and Fun to Eat

How I Made Flourless Peanut Butter Cookies In Simple, Super Easy Steps

Finding Delicious Cookie Recipes

The Big Book Of Cookie Recipes

Valentine Day Recipes

65 Tried and True Traditional Amish Recipes

100 succulent Chinese Recipes

120 Lip-Smacking Good Jam Recipes



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