

Question:

Hypothesis

Experiment

Analysis

Conclusion

How does temperature impact cookies?

Question:

Will changing the cooking temperature change the cookies?

Hypothesis

Experiment

Bake Cookies at 325 degrees, 350 degrees, 375 degrees, and 400 degrees for 8 minutes.

Remove from oven and cool.

Analysis

Conclusion

How does temperature impact cookies?

Question:

Will refrigerating or freezing the dough change the cookie?

Hypothesis

Experiment

Prepare dough.

Cook one set of cookies at room temp.

Refrigerate dough for 1 hour and cook.

Freeze dough for 1 hour and cook.

Analysis

Conclusion

How does sugar impact cookies?

Question:

Will using brown sugar mixed with sugar versus all white sugar change the cookie?

Hypothesis

Experiment

Make one batch of dough with brown sugar.

Make one batch of dough with only white sugar.

(Double your sugar measurement to make up for the missing brown sugar.)

Analysis

Conclusion
