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Certified Cookie Monster Approved

The purpose of this project to determine whether the temperature of gluten free cookie dough makes a better cookie. I hypothesized that the temperature (refrigerated/room temperature) of the cookie dough is decreased, then the taste and texture of the cookie will increase, and the gluten free cookie will receive higher taste ratings in a cookie survey. The experiment involved making a gluten free cookie dough, separating it in half and place half in the refrigerator and half on the kitchen counter. After waiting 24 hours, the cookies were served to students, whom sampled the cookies and filled out a cookie survey with questions regarding the cookies. The data collected did not support the original hypothesis. As cookies "A" was done in the oven they appeared quite dry and crummy versus when cookie "B" was done they held their muffin like shape. According to the surveys taken by 7th graders cookie "B" (room temperature) was given a higher score in both taste and texture, when compared to cookie "A" (refrigerated).