



Summary:

Cookies are widely accepted snack item, throughout the world. Different types of cookies are prepared based on variety of combination and blending of ingredients. The characteristic flavor, texture, crispness and softness are desired qualities the final product. The low moisture content ensures the shelf life of the cookies. Commercially various types of cookies are produced based on the makeup method adopted for the preparation. Each cookie mixing methods has its advantages and limitations.

Cookies are classified based on their makeup methods as well as by their mixing methods. Preparation of panning, baking, cooling and storage plays extremely significant role in the final quality of the cookies.

