

Classification of cookies

There is a lack of understanding of what types of cookies fit the 4H classes for drop and rolled cookies. As a result cookies are disqualified at judging because they do not fit the class in which they have been entered. I hope this will help solve some of the mystery. You may need to work with 4H youth and volunteers to make sure cookies fit into a class. This would best be done prior to arrival at the fair.

Class of cookie	Description	Examples
Drop	Made from a soft dough and dropped by spoonfuls onto baking sheets	Chocolate chip cookies, oatmeal cookies, macarons
Rolled	Made from a stiff dough that is rolled out using a rolling pin and cut into shapes with a cookie cutter	Gingerbread men, some sugar cookies, any cookie made with a cookie cutter
Molded, hand shaped	A stiff dough is rolled between the hands to form a ball and/or shaped using a mold or other shape or tool (fork, cookie stamp, bottom of a glass)	Peanut butter cookies, snickerdoodles, almond crescents, some biscotti cookies
Pressed	A stiff dough is forced through a cookie press into decorative shapes.	Spritz, Spritzgebäck
Refrigerator or icebox	Made from stiff dough that is rolled into a log, chilled, sliced and baked.	Pinwheels, shortbread, some sugar cookies, some biscotti cookies
No Bake	Mixture may or may not be cooked on a range but these cookies are not baked in an oven.	Chocolate No Bake Cookies, Rice Krispies Treats
Bar	Dough or batter is baked in a cake or sheet pan and cut into bar shapes after cooling. Many varieties of drop cookie dough can be baked this way.	Brownies, chocolate chip bar cookies

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