



**CALIFORNIA SCIENCE & ENGINEERING FAIR
2018 PROJECT SUMMARY**

Name(s) Malia E. Walker	Project Number 38088
Project Title Cookies: Can You Blame the Burnt Ones on the Cookie Sheets?	
<p style="text-align: center;">Abstract</p> <p>Objectives/Goals My goal with this project was to see if different cookie sheet types affected the color of the bottom of the cookie.</p> <p>Methods/Materials My materials were: Cookie batter from sugarspunrun.com An ice cream scoop for consistent cookie size 4 cookie sheets (insulated, aluminum, stainless steel, nonstick) Parchment paper I created a color scale from black to light yellow to give a number scale to each cookie bottom. I cooked all sheets at 375 degrees Fahrenheit for 10 minutes with half a dozen cookies on each.</p> <p>Results The cookies were baked, and they all turned out different. The insulated cookie sheet cookies made golden brown, non-burnt cookies (5 on the color scale). Nonstick made burnt, black cookie bottoms (10 on the color scale). Aluminum also made burnt cookies (8 on the color scale). Stainless steel cookies were under-baked (2 on the color scale).</p> <p>Conclusions/Discussion The result of my experiment was that cookie sheets do determine how well done a cookie is baked. Insulated cookie sheets made golden brown cookies.</p>	
Summary Statement My project shows that different cookie sheets have an effect on if cookies get burnt bottoms or not.	
Help Received My Mom helped me with taking my cookies out of the oven.	