CIS 1068

February 1, 2018

Administrative Stuff

- peer tutors
- canvas comments ?!
- assignment 2 due Monday
- assignment 3 posted
- chapter 3

Piazza

- yes
  - ideas, algorithms
  - class mechanics
  - wording of assignment spec
  - non-hw practice problems
  - cs-related events
- no
  - “Here’s my code for HW 5. It doesn’t work.”

Last Time

- methods with parameters
  - more on
    - nested loops
    - class constants
    - scope
  - methods with parameters
America’s Test Kitchen Sugar Cookies Recipe

INGREDIENTS
2 ¼ cups (11 1/4 ounces) unbleached all-purpose flour
¾ teaspoon baking soda
1 teaspoon baking powder
¼ teaspoon table salt
1 ½ cups (10 1/2 ounces) sugar, plus 1/3 cup for rolling
2 ounces cream cheese, cut into 8 pieces
6 tablespoons (1/4 stick) unsalted butter, melted and still warm
1/3 cup vegetable oil
1 large egg
1 tablespoon milk
2 teaspoons vanilla extract

textbook: 4x flour to sugar, butter

Chewy Sugar Cookies

From Sweet Endings

WHY THIS RECIPE WORKS

For optimal chew, we adjusted the fat in our sugar cookie recipe until it hit a ratio of approximately 1 part saturated fat (butter) to 3 parts unsaturated fat (vegetable oil). Instead of creaming the fat and sugar, we whisked them together. We used extra flour and baking powder for structure and lift, and extra sugar, salt, and vanilla kept the sugar cookies from being too dry. Cream cheese enriched the dough’s flavor without adding too much liquid and baking soda kept our sugar cookies flat and crackly.