HOORVIA — COOKIE BAKING TIME, TEMPERATURE & SCOOP SIZE CHART

HOORVIA.NET
FREE PRINTABLE

Quick Reference Cheat Sheet • Scoop Size (#40 vs #20) • Chewy vs Crispy Physics • US Letter (8.5" × 11")

■ COOKIE BAKING TIMES BY DOUGH SCOOP SIZE (AT 350°F / 175°C)

Disher / Scoop Number	Dough Volume & Weight	Baked Diameter	Bake Time (350°F)	Spacing on Sheet Pan
Mini Scoop (#60 / #70)	1 tbsp (15 g / 0.5 oz)	2 inches	7–9 min	1.5 inches apart (16 per half-sheet)
Standard Medium (#40 Scoop)	1.5 tbsp (25–28 g / 1 oz)	2.75 to 3 inches	9–11 min	2 inches apart (12 per half-sheet)
Large Café (#24 / #20 Scoop)	3 tbsp (50–55 g / 1.8 oz)	3.75 to 4 inches	12–14 min	2.5 inches apart (6 to 8 per sheet)
Giant Bakery / Levain Style	1/2 cup (115–140 g / 4.5 oz)	4.5+ inches (Thick)	14–17 min (at 375°F)	3 inches apart (4 to 6 per sheet)

■ BAKING TIME & TEMP BY COOKIE VARIETY (STANDARD 1.5 TBSP SIZE)

Cookie Style	Oven Temp (°F / °C)	Bake Time	Visual Pull Cue & Cooling Rule
Classic Chocolate Chip (Chewy)	350°F / 175°C	9–11 min	Golden rim, pale soft middle; cool 5 min on pan
Thin & Crispy Chocolate Chip	350°F / 175°C	12–14 min	Golden brown across top; transfer to wire rack after 2 min
Oatmeal Raisin / Oatmeal Choc	350°F / 175°C	10–12 min	Edges set, crackled center looks slightly glossy
Peanut Butter (Criss-Cross)	350°F / 175°C	9–11 min	Pull as soon as top loses wet shine (dries fast if overbaked)
Snickerdoodles (Cinnamon Sugar)	375°F / 190°C	8–10 min	Higher temp puffs dough then collapses into soft crackles
Rolled Sugar Cutouts (1/4" thick)	350°F / 175°C	8–10 min	Pull BEFORE edges brown to keep clean white/pastel look
Butter Shortbread Fingers	325°F / 165°C	18–22 min	Low heat bakes evenly to pale blonde crispness
Double Chocolate / Crinkle	350°F / 175°C	9–11 min	Pull when puffed and cracked; centers settle fudgy
French Macarons (Almond Flour)	300°F / 150°C	14–16 min	Ruffled 'feet' firm; does not wiggle when nudged

■ COOKIE TEXTURE TROUBLESHOOTING & INGREDIENT SCIENCE

Desired Cookie Texture	Fat & Sugar Adjustment	Dough Temperature	Oven & Pan Technique
Thick, Soft & Bakery-Chewy	Melted butter + More brown sugar + 1 extra egg yolk	Chill dough 2 to 24 hrs (38°F)	Bake at 350°F–375°F on parchment paper
Thin, Lacy & Crisp	Room-temp butter + More white granulated sugar	Bake at room temp (70°F)	Bake at 350°F on bare or lightly greased sheet
Cakey & Pillow-Soft	Creamed cold butter + Cake flour + Baking powder	Chill 30 minutes	Pull 1 min early; cool on pan

PRO TIP: Never scoop cookie dough onto a warm baking sheet that just came out of the oven! A warm pan melts the butter before the cookie enters the oven, causing flat, greasy puddles.
GOLDEN BAKING WEIGHTS: Spooned & Leveled AP Flour = 120g/cup • Granulated Sugar = 200g/cup • Packed Brown Sugar = 213g/cup