

Flat cookie causes

CHAT-0183 / REV EXPORT-03 / 2026.06.11

A conversation-specific public summary of flat cookie causes, distilled from the supplied export. The detailed excerpts remain available in the released note file.

STATUS	RECOVERED / SPECIFIC NOTE
CLASSIFICATION	DAT
MATERIAL	CHAT EXPORT / FOOD & RECIPES
DISPOSITION	PUBLIC CONVERSATION EXCERPTS / REDACTED
CATEGORY	Food & Recipes
RECORD TYPE	recipe-thread

TECHNICAL NOTES

Conversation-specific knowledge extracted from the flat cookie causes discussion.

A RECIPE TO MAKE / ADDED TO THIS RECORD

The canonical measured cookie formula matches the request for thicker chewy cookies with 1.5 cups chips. Added 2026-09-15. Separate from the original notes; not a claim of a tested batch.

THICK CHEWY CHOCOLATE-CHIP COOKIES

Adapted from FOOD-028/DAT-0009 without changing their ingredient quantities. Portioning follows CHAT-0103; practical mixing and doneness details are newly expanded, not a recovered test result.

YIELD	About 30 large cookies
PREP / WAIT	20 minutes; 30-60 minutes chilling
COOK	9-12 minutes per tray at 375°F

RECIPE INGREDIENTS

- 1 cup (226 g) salted butter, softened but not melted
- 3/4 cup (150 g) granulated sugar
- 1 1/4 cups (250 g) packed light brown sugar
- 2 large eggs

- 2 tsp vanilla extract
- 3 cups (360 g) all-purpose flour
- 1 tsp baking soda
- 1/2 tsp baking powder
- 1 tsp fine sea salt
- 1 1/2 cups semisweet chocolate chips

RECIPE METHOD

1. Beat butter and both sugars for about 2 minutes until combined and creamy. Beat in eggs one at a time, then vanilla, scraping down the bowl.
2. Whisk flour, baking soda, baking powder and salt separately. Mix into the wet ingredients on low only until no flour streaks remain. Fold in chips.
3. Cover and chill 30-60 minutes. Heat oven to 375°F and line cool baking sheets with parchment.
4. Scoop approximately 3-tablespoon portions and leave at least 3 inches between them. Bake one tray at a time for 9-12 minutes, starting the check at the source's 9-minute mark.
5. Remove when edges are set and lightly golden and the centers are soft but no longer wet-looking. Leave on the tray 5-10 minutes before transferring to a rack.

RECIPE NOTES & STORAGE

- The canonical 9-10-minute window may need a small extension for large, cold portions. Weigh flour and use cooled trays when investigating spreading.
- Store cooled cookies airtight at room temperature for up to 3 days or freeze up to 2 months.

RECIPE BASIS & REFERENCES

FOOD-028 canonical cookie formula

<https://u225x.com/record/FOOD-028>

CHAT-0103 thick/chewy, less-chocolate preferences

<https://u225x.com/record/CHAT-0103>

ORIGINAL RECORD / RETAINED NOTES

CONVERSATION / QUESTION AND CONTEXT

What caused these to go flat

CONVERSATION / EXTRACTED GUIDANCE

1. Butter was too warm or melted
 2. The 1 cause of spreading.
 3. If the dough was soft when it went into the oven, the butter melted before the cookie structure set.
 4. Not enough flour
 5. Even ¼-½ cup short in a batch can make cookies spread noticeably.
 6. Too much sugar
 7. Sugar melts and encourages spreading.
 8. Measuring brown sugar loosely instead of packed can throw off the ratio.
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SPECIFICATION

SOURCE	Supplied ChatGPT export
CATEGORY	Food & Recipes
CONVERSATION	1 user turns / 1 assistant turns
ATTACHMENTS	6 references detected
PUBLIC DETAIL	Extracted knowledge + excerpts

DEVELOPMENT HISTORY

2026.06.11 / EXPORT-04

Matched to the supplied export; key guidance is surfaced separately and the raw transcript remains unpublished.

RELEASED MATERIAL / SOURCE LINKS

CHAT-0183-public-note.txt

PUBLIC-SAFE CONVERSATION NOTE / UNIQUE FILE

<https://u225x.com/downloads/chat-records/CHAT-0183-public-note.txt>

RETURN TO THE LIVING RECORD

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This PDF preserves the public notes at this revision. Visit the record for updates and attached images.

<https://u225x.com/record/CHAT-0183>
