

Let's Bake Instead

Picture this. You're standing in your kitchen, tasting the dough, preheating the oven, mixing all those ingredients, and everything's coming together. This is the power of baking right from your own kitchen. Now, also imagine someone coming into your space while you're baking, and committing the cruel act of offering you an Oreo or perhaps a Chips Ahoy cookie. It's okay if you'd find this as slightly disrespectful because it is. No such thing could possibly compare to that warm vanilla scent that fills your house as you watch the dough rise. So let's all agree with the fact that homemade goods and cookies are significantly better than those little round things that wish they could be just as tasty.

Sniff What's that you smell? None other than the welcoming aroma of vanilla, chocolate, cinnamon goodness. It's a tray of cookies that came fresh out of the oven, still hot and ready. Not only is the smell immaculate enough to outshine that \$12 Bath and Body Works candle, but that overall experience is one you'll never forget. Remember that big smile you had while tasting the cookie dough, just wondering how it all tastes so perfect? As you stand and stare into the oven, watching each and every cookie expand, settle, and crisp, you are filled with utter happiness and excitement. That life-changing journey is a journey not taken when you reach for a prepackaged cookie. That same journey not taken leaves you unsatisfied, unimpressed, and disappointed. That same journey not taken is one that provides no anticipation, no excitement, and most of all, no heartwarming cookies. Instead of settling on a cookie cutter experience with prepackaged cookies, you could easily embark on such an incredible journey right in your kitchen. With homemade baking, your experience is unique and exciting. Go ahead and add that extra bit of love to your cookie and enjoy the ride.

As you mix and mix, and add this and that, you are very much aware of what's going straight into your cookie. Flour, chocolate, sugar, milk, real ingredients. It's simple, easy,

delicious, and most of all, there are no chemicals or ingredients that you can't pronounce no matter how many times you try. What's not to love about that? Now, when it comes to Chips Ahoy or those strangely addictive Oreos, we've got a totally different story. Soy lecithin and thiamine mononitrate? And let's not even wonder why a cookie has an ingredient called "caramel color" (Lecklitner). Fresh and homemade chocolate chip cookies get their gorgeous caramel tone from common ingredients and the fiery heat of the oven.

Have you been dreaming of a baked good that you just can't seem to find in stores? Or maybe you have a unique palette and would much rather sink your teeth into something other than your typical brownie or chocolate chip cookie. Along with a full understanding of the ingredients in your warm and welcoming treats, you have the ability to add whatever you wish. If you'd like fruits, nuts, peanut butter, or even a dash of nutmeg, you are more than welcome to add and enjoy. Home baking is incredibly versatile and open for any sort of experimentation. The possibilities are endless. Now try and think about a prepackaged cookie doing the same thing. I'm sorry to break your heart, but those mass-produced cookies could never, in a million years, fulfill your unique desires. Unless you're just another sheep in the herd, they will not satisfy or offer your creative aspirations. Take the world's top selling cookie for example, also known as an Oreo. Due to the fact that they are mass produced in factories where, "more than 1 billion Oreo cookies are produced each year," you will never be able to customize one to your liking (Spector). However, there's no need to fret because with a few simple ingredients, a whisk, and an oven, the snack of your dreams is waiting.

If you're still thinking about munching on an ordinary cookie with no sort of added love, then you clearly haven't had the exceptional experience of making, baking, smelling, tasting, and possibly sharing, a hand-crafted cookie. But once again, there is no need to worry about what you have been missing out on because it's as simple as mixing a few common ingredients and waiting less than 30 minutes. BAM, cookies right at your fingertips. Homemade baked goods

simply cannot compare or even be seen on the same level with factory-made confections. The journey you're taking in the kitchen is better. The smell is better. That taste we all know and love, is better. Simply put, they are better.

Works Cited

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