

Stella Parks on Cookie Science

Ever since I discovered Stella Parks' article on why creaming butter and sugar matters (below), I've been seeking out her writing and have since purchased her book. I wanted to document her approachable baking science articles here, in case they ever disappear from Serious Eats. If possible, follow the links to read articles at their original source. — Ben 2020/10/16 10:08

[Why Cream Butter and Sugar](#)

[How Baking Soda Works](#)

[How does Baking Powder Affect my Cookies](#)

[The Real Difference Between Brown and White Sugars](#)

[How do Eggs Affect my Cookies](#)

[What's the Difference Between Instant, Active, and Fast-Acting Dry Yeasts?](#)

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<https://wiki.cookie mountain.org/> - **Recipe Book**

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