

The Complete Guide to Baking Scoops

Sizes, Uses, and Tips for Better Baking

Some of the most useful tools in my kitchen aren't fancy or expensive. They're the ones I reach for again and again because they make everyday baking a little easier and the results more consistent. Baking scoops are a perfect example. You might think of them as cookie scoops, but once you discover how many ways they can be used, you'll wonder how you ever managed without them.

I've collected several sizes over the years, and each one has earned its place in my kitchen. My most-used scoop is a 3-tablespoon OXO that I've had since 2018. I use it for regular-size cookies, cupcakes, and muffins, and I also rely on smaller scoops for fillings, especially when making stuffed cookies.

In this guide, we're taking a closer look at baking scoops—from understanding the different sizes and measurements to choosing the right scoop for cookies, cupcakes, muffins, and fillings. I'll also share simple tips that can help you get the most out of this hardworking little tool.

More Than Just Cookies

Baking scoops are wonderfully versatile. Once you have a few sizes, you'll find yourself reaching for them throughout the week, not just for cookies.







Choosing the Right Scoop

You don't need a huge collection to get great results. Start with one or two sizes you'll use most, then add others as needed.

What to Look For in a Baking Scoop

- ☑ A comfortable, sturdy handle
- ☑ A smooth release mechanism
- ☑ A size that fits the recipes you make most often
- ☑ Durable materials, such as stainless steel

Behind the Curtain Tips

- ☑ **My everyday scoop.** I've used my 3-tablespoon OXO scoop since 2018. It's the one I reach for most often for cookies, cupcakes, and muffins.
- ☑ **Keep them handy.** Keep your scoops within easy reach so you'll use them often.
- ☑ **Think beyond cookies.** Scoops are perfect for portioning frosting, cheesecake fillings, and even ice cream desserts.

Stuffed Cookie Filling Tip



Choose a filling portion that fits inside the dough ball while still leaving enough dough to seal the edges completely.

Why Scoop Size Matters

A baking scoop gives you consistent portions every time, and that consistency makes a real difference in how your baked goods look and bake. When the dough or batter is the same size, it bakes at the same rate, which helps cookies spread evenly, cupcakes rise uniformly, and muffins bake with a beautiful, domed top.

Wow! I Never Knew That...

A smaller scoop can make cookies a bit more crisp, while a larger scoop can give you a softer, bakery-style texture.

Understanding Baking Scoop Sizes

Baking scoops come in different sizes, often labeled with a number (such as #100 or #40), a tablespoon measurement, or a fluid ounce amount. Here's a handy guide showing how they compare and where each size works best in the kitchen.

Scoop #	Approx. Tablespoons	Approx. Fluid Ounces	Best Uses
#100 (Mini)	about 1.9 tsp	0.32 oz	Mini cookies, truffles, small fillings
#70	about 2¾ tsp	0.46 oz	Small cookies, bite-size muffins
#60	about 1 Tbsp	0.53 oz	Cookie dough, meatballs
#40	about 1.6 Tbsp	0.80 oz	Standard cookies, cupcakes
#30	about 2.1 Tbsp	1.07 oz	Larger cookies, generous cupcakes
#20	about 3.2 Tbsp	1.60 oz	Bakery-style cookies, muffins
#16	4 Tbsp	2.00 oz	Jumbo muffins, large cookies

Helpful Scooping Tips

- **Portion dough before chilling when** the recipe and dough consistency allow. This saves time and helps the dough chill more evenly.
- **Use a level scoop.** For even baking, fill the scoop and level it off instead of packing it tightly.
- **Try a kitchen scale for bakery-size cookies.** When making large cookies, weigh the dough for the most consistent size and shape.
- **Use a small scoop for fillings.** It's perfect for portioning cheesecake, fruit, or fudge centers, and it keeps the portions uniform.

FAQ: Baking Scoops

Q: Do I need more than one scoop? **A:** Not at all. Start with one size you'll use most, then add others as needed.

Q: Can I use a scoop for cupcake batter? **A:** Yes! It helps keep the cupcakes the same size so they bake evenly.

Q: What's the best scoop for cookies? **A:** A 1½- to 3-tablespoon scoop works well for most cookies.

Q: Are baking scoops and ice cream scoops the same? **A:** They are similar, but baking scoops are usually labeled with a number or tablespoon size, which makes it easier to get consistent portions.

Q: When should I use a kitchen scale instead? **A:** For extra-large or bakery-style cookies, a scale gives you the most precise and consistent size.

A Letter from Sheryl

Baking scoops are one of those simple tools that make a big difference in the kitchen. They save time, keep portions consistent, and help your baked goods look as good as they taste. I hope this guide gives you a few new ideas and even more reasons to reach for a scoop in your own kitchen.

Sheryl