

Biscuit vs Cookie (vsdiff.com)

Feature	British "Biscuit"	American "Cookie"
Typical texture	Crunchy to firm , often <i>dry</i>	Range from chewy to crisp; often <i>softer</i>
Common use	Tea-time snack, dunking, accompaniment	Snack or dessert, often eaten <i>alone</i>
Main production methods	Sheeted/rolled and cut; laminated or stamped	Drop, scoop, or rolled; <i>wire-cut</i> and scoop methods
Typical sweetness & fat	Moderate sweetness; lower fat-sugar ratio (generally)	Often higher sugar and fat; <i>chewiness</i> from brown sugar or molasses
Examples	Digestive, Rich Tea, Oatcakes	Chocolate chip, oatmeal, sugar cookie, Oreo
Regional naming quirk	"Biscuit" rarely means soft savory bread in UK	"Biscuit" in US often means a soft savory quickbread

Source: <https://vsdiff.com/biscuit-vs-cookie/>