



70755 - Cookie Dough Sugar 2.0 oz

Light & sugary with a hint of almond, melt in your mouth cookies.

Brand: Best Maid®



Nutrition Facts

180 servings per container

Serving size 1 cookie (57g)

Amount per serving

Calories 240

% Daily Value*

Total Fat 10g **13%**

Saturated Fat 5g **25%**

Trans Fat 0g

Cholesterol 15mg **5%**

Sodium 250mg **11%**

Total Carbohydrate 35g **13%**

Dietary Fiber 0g **0%**

Total Sugars 18g

Includes g Added Sugars **0%**

Protein 3g

Vitamin D 0mcg 0% • Calcium 8mg 0%

Iron 1mg 6% • Potassium 29mg 0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Nutritional/Diet Claims: Kosher YES-K

Ingredients

Sugar, Enriched Wheat Flour (Wheat Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Wheat Flour, Margarine (Palm Oil, Water, Salt, Mono And Diglycerides, Soy Lecithin, Sodium Benzoate [Preservative], Artificial Flavor, Beta-Carotene [Color], Vitamin a Palmitate), Shortening (Palm Oil), Water, Contains Less Than 2% of Baking Soda, Eggs, Natural And Artificial Flavors, Salt, Soy Lecithin. Contains: Wheat, Eggs, Milk, And Soy. Manufactured On Equipment That Also Processes Products Containing Peanuts/Tree Nuts.

Case Specifications

GTIN	00086478707559	Case Gross Weight	24 LB
UPC		Case Net Weight	22.50 LB
Pack Size	180 / 2OZ	Case L,W,H	13.31 IN, 11.81 IN, 9.75 IN
Shelf Life	547 Days	Cube	0.89 CF
Tie x High	11 x 6		

Preparation and Cooking

1. Preheat Rack Oven: 375°F. Convection Oven: 325°F. Conventional Oven: 350°F. 2. Place pre-portioned cookie dough 3 inches apart on lined pan (baking paper). Return unused frozen dough to freezer 3. Bake Rack Oven: 12-17 minutes. Convection Oven: 10-14 minutes. Conventional Oven: 10-14 minutes. Baking times may vary depending on oven / other factors listed below* 4. In stationary ovens, rotate pan halfway for an even bake. 5. Cookies are done when they are golden brown around the outer edge and light coloring in the center 6. Allow cookies to cool before removing from pan *Factors that will affect your oven bake time: Accuracy of internal oven temperature vs set temperature, Recovery time of oven after loading, Oven load (partial or full rack), Dough temperature (is dough frozen or thawed)

Serving Suggestions

Serve warm, fresh out of the oven for mouth-watering homemade taste! Make signature desserts such as cookie truffles, cookie tacos, and cookie skillet desserts!

Packaging and Storage

Keep Frozen

Allergens

CONTAINS:

Eggs or Egg Derivatives, Milk or Milk Derivatives, Soybeans or Soybean Derivatives, Wheat or Wheat Derivatives