



BEST MAID

200740 - **Cookie Dough Sugar**

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



* Benefits

Nutrition Facts

Servings per Container **180**
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 Added Sugar	%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 8mg	1%
Iron 1mg	6%
Potassium 29mg	1%

* 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.

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.

⚠ Allergens

Contains:



Free From:



Handling Suggestions

Keep Frozen

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!

Prep & Cooking Suggestions

1. Preheat Rack Oven: 375F. Convection Oven: 325F. Conventional Oven: 350F. 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)

📄 Product Specifications

Brand	Manufacturer	Product Category
BEST MAID	BEST MAID COOKIE CO.	Cookie Dough

MFG #	SPC #	GTIN	Pack	Pack Desc.
70755	200740	00086478707559	180	180/2 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
24lb	22.5lb	USA	Yes	No

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
13.37in	11.87in	9.62in	0.88ft3	11x2	365DAYS	0°F / 32°F



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Nutrition Analysis - By Serving

Calories	240	Total Fat	10g	Sodium	250mg
Protein	3	Trans Fats	0g	Calcium	8mg
Total Carbohydrates...	35g	Saturated Fat	5g	Iron	1mg
Sugars	18g	Added Sugars		Potassium	29mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	15mg		
Vitamin A(U)		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

