

BEST MAID 200740 - Cookie Dough Sugar

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



		Nutrition Facts			
	Servings per Container 180 Serving size 1Cookie (57g)				
		Amount per serving Calories	240		
A A P C	San hele	% Da	ily Value*		
	the state of	Total Fat 10g	13%		
	The second se	Saturated Fat 5g	25%		
		Trans Fat 0g			
		Cholesterol 15mg	5%		
* Benefits		Sodium 250mg	11%		
•		Total Carbohydrate 35g	13%		
		Dietary Fiber 0g	0%		
		Total Sugars 18g			
		Includes 0g Added Sugar	0%		
Ingredients	Allergens	Protein 3g			
		Vitamin D 0mcg	0%		
SUGAR, ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON,	Contains:	Calcium 8mg	1%		
THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WHEAT FLOUR, MARGARINE (PALM OIL,	🕜 eggs 🕧 milk 👒 soy 🏽 wheat	Iron 1mg	6%		
WATER, SALT, MONO AND DIGLYCERIDES, SOY LECITHIN, SODIUM BENZOATE [PRESERVATIVE], ARTIFICIAL FLAVOR, BETA-CAROTENE [COLOR],	Free From:	Potassium 29mg	1%		
VITAMIN A PALMITATE), SHORTENING (PALM OL), 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.	(Speanuts ()) tree nuts	* The % Daily Value (DV) tells you how mucl a serving of food contributes to a daily diet. a day is used for general nutrition advice.			

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 centre 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					
BEST MAID				MN Best Maid Cookie Co, In.c					
MFG #		SPC #		GTIN		Pad	:k	Pack Desc.	
70755	2	200740	0008647870755		59	18	0	180 / 2.0 ONZ	
Gross Weight Net Weight			ght (Country of Origin K		Kc	Kosher Child Nutrition		
241	b	22.5lb)	USA			Yes		No
Shipping Information									
Length	Width	Height	Volur	ne Tl	хНI	Shelf	Life	fe Storage Temp From/To	
13.31in	11.81i	n 9.75in	0.89f	ft3 11	Ix6	547D	AYS	-10°F / 0°F	





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Nutrition Analysis - By Serving

Calories	240	Total Fat	10g	Sodium	250mg
Protein	3	Trans Fats	Og	Calcium	8mg
Total Carbohydrates…	35g	Saturated Fat	5g	Iron	1mg
Sugars	18g	Added Sugars	Og	Potassium	29mg
Dietary Fiber	Og	Polyunsaturated Fat	Og	Zinc	0
Lactose		Monounsaturated Fat	Og	Phosphorus	
Sucrose		Cholesterol	15mg		
Vitamin A(IU)•	0	Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C	0mg	Folate	0mg	Riboflavin	0mg
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

O Additional Images



