



BEST MAID

200748 - Cookie Dough Oat Cranberry Walnut

Just the right blend of all natural hearty oatmeal, tart cranberries and crunchy walnuts!



* Benefits

Nutrition Facts

Servings per Container **200**
Serving size **1 Cookie (43g)**

Amount per serving
Calories 190

% Daily Value*

Total Fat 9g	12%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 140mg	6%
Total Carbohydrate 25g	9%
Dietary Fiber 1g	4%
Total Sugars 15g	
Includes Added Sugar	%

Protein 2g	
Vitamin D 0mcg	0%
Calcium 9mg	1%
Iron 1mg	6%
Potassium 54mg	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), DRIED CRANBERRIES (CRANBERRIES, SUGAR, SUNFLOWER OIL), OATS, SHORTENING (PALM OIL), MARGARINE (PALM OIL, WATER, SALT, MONO AND DIGLYCERIDES, SOY LECITHIN, SODIUM BENZOATE [PRESERVATIVE], ARTIFICIAL FLAVOR, BETA-CAROTENE [COLOR], VITAMIN A PALMITATE), WHEAT FLOUR, WATER, WALNUTS, MOLASSES, CONTAINS LESS THAN 2% OF BAKING SODA, EGGS, NATURAL FLAVORS, SALT, SOY LECITHIN. CONTAINS: WHEAT, EGGS, MILK, SOY, AND WALNUTS. MANUFACTURED ON EQUIPMENT THAT ALSO PROCESSES PRODUCTS CONTAINING PEANUTS/OTHER TREE NUTS.

Allergens

Contains:

eggs milk soy tree nuts

wheat

Free From:

crustaceans mollusks fish

peanuts

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: 8-14 minutes. Convection Oven: 8-12 minutes. Conventional Oven: 8-12 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.
70751	200748	00086478707511	200	200/1.5 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
20.1lb	18.75lb	USA	Yes	No

Shipping Information

Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
13.37in	11.87in	9.62in	0.88ft3	10x6	365DAYS	0°F / 32°F



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Nutrition Analysis - By Serving

Calories	190	Total Fat	9g	Sodium	140mg
Protein	2	Trans Fats	0g	Calcium	9mg
Total Carbohydrates...	25g	Saturated Fat	3.5g	Iron	1mg
Sugars	15g	Added Sugars		Potassium	54mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	10mg		
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

