## BEST MAID

200755 - Cookie Dough Salted Caramel Choc
Exceptional blonde cookie filled with sweet caramel bits, white chocolate chunks, semi-sweet chocolate chunks then enhanced with a pop of salt throughout and topped with coarse sanding sugar.


Benefits

| Ingredients |
| :---: |
| SUGAR, ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), CARAMEL BITS (SUGAR, CORN SYRUP, LIQUID SUGAR, NONFAT MILK, PALM OIL, BUTTER [CREAM, SALT], CONTAINS LESS THAN $2 \%$ OF SALT, MONO- AND DIGLYCERIDES, SOY LECITHIN), CHOCOLATE CHUNKS (SUGAR, CHOCOLATE LIQUOR, COCOA BUTTER, BUTTERFAT [MILK], VANILLA EXTRACT, SOY LECITHIN, AR'TIFICIAL FLAVORING, SALT)' SHORTENING (PALM OIL) WHEAT FIOUR FLAVORING, SALT), SHORTENING (PALM OILL), WHEAT FLOUR, MARGARINE (PALM OIL, WATER, SALT, MONO AND DIGLYCERIDES, SOY LECITHIN, SODIUM BENZOATE [PRESERVATIVE], ARTIFICIAL FLAVOR, BETA-CAROTENE [COLOR], VITAMIN A PALMITATE), WATER, WHITE CHOCOLATE CHUNKS (SUGAR, COCOA BUTTE WHOLE MILK POWDER, NONFAT DRY MILK, MILKFAT, SOY LECITHIN, NATURAL VANILLA EXTRACT), CONTAINS LESS THAN $2 \%$ OF BAKING SODA, EGGS, INVERT SUGAR, MOLASSES, NATURAL AND ARTIFICIAL FLAVORS, SALT, SOY LECITHIN. CONTAINS: WHEAT, EGGS, MILK, SOY. Manufactured on equipment that also processes products containing peanuts/tree nuts. |

## Nutrition Facts

| Servings per Container | 200 |
| :--- | ---: |
| Serving size | 1Cookie (43g) |
| Amount per serving |  |
| Calories | 190 |

\% Daily Value*
Total Fat 8 g 10\%
Saturated Fat 4.5g 23\%
Trans Fat 0g
Cholesterol 10mg 3\%
Sodium 190mg 8\%
Total Carbohydrate 27g 10\%
Dietary Fiber 1g 4\%
Total Sugars 18g
Includes Added Sugar \%
Protein $2 g$

| Vitamin D 0mcg | $\mathbf{0 \%}$ |
| :--- | :--- |
| Calcium 14mg | $\mathbf{1 \%}$ |
| Iron 1 mg | $\mathbf{6 \%}$ |
| Potassium 50mg | $\mathbf{1 \%}$ |

* 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.

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

[^0]
## Product Specifications

| Brand | Manufacturer | Product Category |
| :---: | :---: | :---: |
| BEST MAID | BEST MAID COOKIE CO. | Cookie Dough |


| MFG \# | SPC \# | GTIN | Pack | Pack Desc. |
| :---: | :---: | :---: | :---: | :---: |
| 71582 | 200755 | 00086478715820 | 200 | $200 / 1.5$ OZ |


| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
| :---: | :---: | :---: | :---: | :---: |
| 20.25 lb | 18.75 lb | USA | Yes | No |


| Shipping Information |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Length | Width | Height | Volume | TIxHI | Shelf Life | Storage Temp From/To |
| 13.31in | 11.81 in | 9.75 in | $0.89 \mathrm{ft3}$ | $11 \times 3$ | 365 DAYS | $0^{\circ} \mathrm{F} / 32^{\circ} \mathrm{F}$ |

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Nutrition Analysis - By Serving

| Calories |  |  |  |  |  |  | 190 | Total Fat | 8 g | Sodium | 190 mg |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Protein | 2 | Trans Fats | 0 g | Calcium | 14 mg |  |  |  |  |  |  |
| Total Carbohydrates... | 27 g | Saturated Fat | 4.5 g | Iron | 1 mg |  |  |  |  |  |  |
| Sugars | 18 g | Added Sugars |  | Potassium | 50 mg |  |  |  |  |  |  |
| Dietary Fiber | 1 g | Polyunsaturated Fat |  | Zinc |  |  |  |  |  |  |  |
| Lactose |  | Monounsaturated Fat |  | Phosphorus |  |  |  |  |  |  |  |
| Sucrose |  | Cholesterol | 10 mg |  |  |  |  |  |  |  |  |
| Vitamin A(IU). |  | Vitamin D | 0 mcg | Thiamin |  |  |  |  |  |  |  |
| Vitamin A(RE) |  | Vitamin E |  | Niacin |  |  |  |  |  |  |  |
| Vitamin C |  | Folate |  | Riboflavin |  |  |  |  |  |  |  |
| Magnesium |  | Vitamin B-6 |  | Vitamin B-1 2. |  |  |  |  |  |  |  |
| Monosodium |  | Sulphites |  | Nitrates |  |  |  |  |  |  |  |

Additional Images



[^0]:    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)
