Old fashioned butter based cookie sprinkled with cinnamon \&x sugar. Just like


Benefits

| Ingredients |
| :---: |
| ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, BUTTER (CREAM, SALT, NATURAL FLAVORING), MARGARINE (PALM OIL, WATER, SALT, MONO AND DIGLYCERIDES, SOY LECITHIN, SODIUM BENZOATE [PRESERVATIVE], ARTIFICIAL FLAVOR, BETA-CAROTENE [COLOR], VITAMIN A PALMITATE), WATER, WHEAT FLOUR, CONTAINS LESS THAN 2\% OF BAKING SODA, CREAM OF TARTAR, EGGS, SALT, SOY LECITHIN, SPICE. CONTAINS: WHEAT, EGGS, MILK, AND SOY. MANUFACTURED ON EQUIPMENT THAT ALSO PROCESSES PRODUCTS CONTAINING PEANUTS/TREE NUTS. |

## Nutrition Facts



Amount per serving
Calories
120
\% Daily Value*
Total Fat 5g 6\%

Saturated Fat 3 g 15\%
Trans Fat 0 g
Cholesterol 15mg 5\%
Sodium 120mg 5\%

Total Carbohydrate $17 \mathrm{~g} \quad \mathbf{6 \%}$

| Dietary Fiber 0 g | $\mathbf{0 \%}$ |
| :--- | ---: |
| Total Sugars 10 g |  |
| Includes Added Sugar | $\mathbf{\%}$ |
| Prem |  |

Protein 1g

| Vitamin D Omcg | $\mathbf{0 \%}$ |
| :--- | :--- |
| Calcium 5mg | $\mathbf{0 \%}$ |
| Iron Omg | $\mathbf{0 \%}$ |
| Potassium 48mg | $\mathbf{1 \%}$ |

[^0]
## 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]
## Product Specifications

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


| MFG \# | SPC \# | GTIN | Pack | Pack Desc. |
| :---: | :---: | :---: | :---: | :---: |
| 71043 | 300037 | 00086478710436 | 108 | $108 / 4$ OZ |


| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
| :---: | :---: | :---: | :---: | :---: |
| 29.1 lb | 27 lb | USA | Yes | No |


| Shipping Information |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Length | Width | Height | Volume | TlxHI | Shelf Life | Storage Temp From/To |  |
| 13.31in | 11.81in | 9.75in | $0.89 \mathrm{ft3}$ | $10 \times 5$ | 365DAYS | $0^{\circ} \mathrm{F} / 32^{\circ} \mathrm{F}$ |  |

## BEST MAID

300037 - Cookie Dough Snickerdoodle S/0
Old fashioned butter based cookie sprinkled with cinnamon \& sugar. Just like grandma made.

Nutrition Analysis - By Serving

| Calories |  |  |  |  |  |  | 120 | Total Fat | 5 g | Sodium | 120 mg |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Protein | 1 | Trans Fats | 0 g | Calcium | 5 mg |  |  |  |  |  |  |
| Total Carbohydrates... | 17 g | Saturated Fat | 3 g | Iron | 0 mg |  |  |  |  |  |  |
| Sugars | 10 g | Added Sugars |  | Potassium | 48 mg |  |  |  |  |  |  |
| Dietary Fiber | 0 g | Polyunsaturated Fat |  | Zinc |  |  |  |  |  |  |  |
| Lactose |  | Monounsaturated Fat |  | Phosphorus |  |  |  |  |  |  |  |
| Sucrose |  | Cholesterol | 15 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]:    * 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.

[^1]:    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: $14-18$ minutes. Convection Oven: 12-16 minutes. Conventional Oven: $12-16$ minutes. Baking times may vary depending on oven / other
    factors listed below* 4 . In stationary ovens, rotate pan halfway for an 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) (is dough frozen or thawed)
