

BEST MAID 300043 - Cookie Dough*Oatmeal Raisin S/O

Hearty all natural oatmeal blended with lots of plump raisins & delicious spices.



		Nutrition Fa	icts		
0.27	Servings per Container 432 Serving size 1/4Cookie (28g)				
		Amount per serving Calories	120		
· 10 2		% D	aily Value*		
b and	Not the	Total Fat 5g	6%		
	In the star	Saturated Fat 2g	10%		
		Trans Fat 0g			
		Cholesterol 5mg	2%		
≭ Benefits		Sodium 85mg	4%		
		Total Carbohydrate 18g	7%		
		Dietary Fiber 1g	4%		
		Total Sugars 10g			
		Includes 0g Added Sugar	0%		
Ingredients	Allergens	Protein 1g			
		Vitamin D 0mcg	0%		
SUGAR, RAISINS, ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN,	Contains:	Calcium 9mg	1%		
REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), OATS, SHORTENING	🕜 eggs 👔 milk 👒 soy 🎲 wheat	Iron 1mg	6%		
(PALM OIL), MARGARINE (PALM OIL, WATER, SALT, MONO AND DIGLYCERIDES, SOY LECITHIN, SODIUM BENZOATE [PRESERVATIVE], ARTIFICIAL	Free From:	Potassium 65mg	1%		
FLAVOR, BETA-CAROTENE [COLOR], VITAMIN A PALMITATE), WHEAT FLOUR, WATER, MOLASSES, CONTAINS LESS THAN 2% OF BAKING SODA, EGGS, NATURAL FLAVORS, SALT, SOV LECITHIN, SPICES. CONTAINS: WHEAT, EGGS, MILK, AND SOY. MANUFACTURED ON EQUIPMENT THAT ALSO PROCESSES PRODUCTS CONTAINING	(S) peanuts (C) tree nuts	* The % Daily Value (DV) tells you how muc a serving of food contributes to a daily diel a day is used for general nutrition advice.			

Handling Suggestions

Keep Frozen

PEANUTS/TREE NUTS.

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: 14-18 minutes. Conventional Oven: 12-16 minutes. Conventional Oven: 12-16 minutes. Conventional Oven: 12-16 minutes. Conventional Oven: bake 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 carter 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			BEST MAID COOKIE CO.					
MFG #	¥	SPC #	GTIN		F	Pack	Pack Desc.	
71044	1 3	300043	0043 00086478710443			108	108/4 OZ	
Gross Weight Net Weight Co		ountry of Origin Kosl		sher	Child Nutrition			
29.1lb		27lb	USA		Yes		No	
Shipping Information								
Length	Width	Height	Volum	e TixHi	Shelf	Life	Stora	ge Temp From/To
13.31in	11.81ir	9.75in	0.89ft3	10x5	365D/	AYS	0°F / 32°F	



BEST MAID 300043 - Cookie Dough*Oatmeal Raisin S/O

Hearty all natural oatmeal blended with lots of plump raisins & delicious spices.



Nutrition Analysis - By Serving

Calories	120	Total Fat	5g	Sodium	85mg
Protein	1	Trans Fats	Og	Calcium	9mg
Total Carbohydrates…	18g	Saturated Fat	2g	Iron	1mg
Sugars	10g	Added Sugars	Og	Potassium	65mg
Dietary Fiber	1g	Polyunsaturated Fat	Og	Zinc	0
Lactose		Monounsaturated Fat	Og	Phosphorus	
Sucrose		Cholesterol	5mg		
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	

Additional Images



