

BEST MAID

300063 - Cookie Dough Snickerdoodle

Old fashioned butter based cookie sprinkled with cinnamon & sugar. Just like grandma made.





* 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

A Allergens

Contains:



(S) peanuts (G) tree nuts





Free From:







Nutrition Facts

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

Amount per serving alorios

100

| Calories | 180 |
|-------------------------------|----------------|
| | % Daily Value* |
| Total Fat 8g | 10% |
| Saturated Fat 4.5g | 23% |
| Trans Fat 0g | |
| Cholesterol 20mg | 7% |
| Sodium 180mg | 8% |
| Total Carbohydrate 26g | 9% |
| Dietary Fiber 0g | 0% |
| Total Sugars 15g | |
| Includes Added Sugar | % |
| Protein 2g | |
| Vitamin D 0mcg | 0% |
| Calcium 7mg | 1% |
| Iron 1mg | 6% |
| Potassium 71mg | 2% |

* The % Daily Value (DV) tells you how much a nutrient in

a day is used for general nutrition advice.

a serving of food contributes to a daily diet. 2,000 calories

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 cookle dough 3 inches apart on lined pan (baking paper). Return unused frozen dough to freezer 3. Bake Rack Oven: 8-14 minutes. Convectional Oven: 8-12 minutes. Conventional Oven: 8-12 minutes. Gonventional 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 coo 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. | Bakery Mixes & Ingredients |

| MFG # | SPC # | GTIN | Pack | Pack Desc. |
|-------|--------|----------------|------|------------|
| 70744 | 300063 | 00086478707443 | 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 | TIxHI | Shelf Life | Storage Temp From/To |
| 13.5in | 11.8in | 9.9in | 0.91ft3 | 11x2 | 365DAYS | 0°F / 32°F |





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Nutrition Analysis - By Serving

| Calories | 180 | Total Fat | 8g | Sodium | 180mg |
|------------------------|-----|---------------------|------|----------------|-------|
| Protein | 2 | Trans Fats | 0g | Calcium | 7mg |
| Total Carbohydrates••• | 26g | Saturated Fat | 4.5g | Iron | 1mg |
| Sugars | 15g | Added Sugars | | Potassium | 71mg |
| Dietary Fiber | 0g | Polyunsaturated Fat | | Zinc | |
| Lactose | | Monounsaturated Fat | | Phosphorus | |
| Sucrose | | Cholesterol | 20mg | | |
| Vitamin A(IU)• | | Vitamin D | 0mcg | Thiamin | |
| Vitamin A(RE) | | Vitamin E | | Niacin | |
| Vitamin C | | Folate | | Riboflavin | |
| Magnesium | | Vitamin B-6 | | Vitamin B-1 2• | |
| Monosodium | | Sulphites | | Nitrates | |

Additional Images







