

#### **BEST MAID**

### 300076 - Cookie Dough Oatmeal Raisin

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





### \* Benefits

#### Ingredients

SUGAR, RAISINS, ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), 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, MOLASSE, CONTAINS, LESS THAN 2% OF BAKING SODA, EGGS, NATURAL FLAVORS, SALT, SOY LECITHIN, SPICES. CONTAINS: WHEAT, EGGS, MILK, 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 7g	9%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 130mg	6%
Total Carbohydrate 26g	9%
Dietary Fiber 1g	4%
Total Sugars 15g	
Includes Added Sugar	%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 13mg	1%
Iron 1mg	6%
Potassium 97mg	2%

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

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 below4. 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.	Bakery Mixes & Ingredients		

MFG #	SPC #	GTIN	Pack	Pack Desc.
70752	300076	00086478707528	200	200/1.5 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
20.25lb	20.25lb	USA	Yes	No

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
13.37in	11.87in	9.62in	0.88ft3	11x2	0DAYS	0°F / 32°F





#### **BEST MAID**

# 300076 - Cookie Dough Oatmeal Raisin



Hearty all natural oatmeal blended with lots of plump raisins  $\boldsymbol{\alpha}$  delicious spices.

# Nutrition Analysis - By Serving

Calories	180	Total Fat	7g	Sodium	130mg
Protein	2	Trans Fats	0g	Calcium	13mg
Total Carbohydrates···	26g	Saturated Fat	3.5g	Iron	1mg
Sugars	15g	Added Sugars		Potassium	97mg
Dietary Fiber	1g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	10mg		
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







