

BEST MAID

300078 - Cookie Dough Peanut Butter

Peanut butter connoisseurs favorite! The best smooth & creamy peanut butter cookie ever!





* Benefits

Ingredients

SUGAR, PEANUT BUTTER (PEANUTS, DEXTROSE, FULLY HYDROGENATED VEGETABLE OILS [COTTONSEED, SOYBEAN, RAPESEED], SALT), ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SHORTENING (PALM OIL), WHEAT FLOUR, WATER, MARGARINE (PALM OIL), WHEAT FLOUR, WATER, MARGARINE (PALM OIL, WATER, SALT, MONO AND DIGLYCERIDES, SOY LECITHIN, SODIUM BENZOATE [PRESERVATIVE], ARTIFICIAL FLAVOR, BETA-CAROTENE [COLOR], VITAMIN A PALMITATE), MOLASSES, CONTAINS LESS THAN 2% OF BAKING SODA, EGGS, NATURAL FLAVORS, SALT, SOY LECITHIN. CONTAINS: WHEAT, EGGS, MILK, SOY, PEANUTS. MANUFACTURED ON EQUIPMENT THAT ALSO PROCESSES PRODUCTS CONTAINING TREE

A Allergens

Contains:

eggs nilk peanuts soy (∰) wheat











((iii)) tree nuts







Nutrition Facts

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

Amount per serving alorios

Calories	200
	% Daily Value*
Total Fat 10g	13%
Saturated Fat 4g	20%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 180mg	8%
Total Carbohydrate 23g	8%
Dietary Fiber 1g	4%
Total Sugars 14g	
Includes Added Sugar	%
Protein 3g	
Vitamin D 0mcg	0%
Calcium 10mg	1%
Iron 1mg	6%
Potassium 71mg	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.	Cookie Dough

MFG #	SPC #	GTIN	Pack	Pack Desc.
70747	300078	00086478707474	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





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Nutrition Analysis - By Serving

Calories	200	Total Fat	10g	Sodium	180mg
Protein	3	Trans Fats	0g	Calcium	10mg
Total Carbohydrates	23g	Saturated Fat	4g	Iron	1mg
Sugars	14g	Added Sugars		Potassium	71mg
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







