

300079 - Cookie Dough Sugar

Light & sugary with a hint of almond, melt in your mouth cookies.





Ingredients

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

A Allergens

Contains:







Free From:







(S) peanuts (G) tree nuts

Nutrition Facts

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

Amount per serving Calarias

Calories	180
	% Daily Value*
Total Fat 8g	10%
Saturated Fat 3.5g	18%
Trans Fat 0g	
Cholesterol 10mg	3%
Sodium 190mg	8%
Total Carbohydrate 26g	9%
Dietary Fiber 0g	0%
Total Sugars 14g	
Includes Added Sugar	%
Protein 2g	
Vitamin D.Omea	00/
Vitamin D 0mcg	0%
Calcium 6mg	0%
Iron 1mg	6%
Potassium 22mg	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.

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
BEST MAID	MN Best Maid Cookie Co, In.c

MFG #	SPC#	GTIN	Pack	Pack Desc.
70743	300079	00086478707436	200	200 / 1.5 ONZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
20.25lb	18.75lb	USA	Yes	No

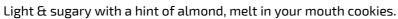
Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
13.31in	11.81in	9.75in	0.89ft3	11x6	547DAYS	-10°F / 0°F





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Nutrition Analysis - By Serving

Calories	180	Total Fat	8g	Sodium	190mg
Protein	2	Trans Fats	0g	Calcium	6mg
Total Carbohydrates	26g	Saturated Fat	3.5g	Iron	1mg
Sugars	14g	Added Sugars		Potassium	22mg
Dietary Fiber	0g	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





