



BEST MAID

300087 - Cookie * Dough Molasses S/O

Old fashioned cookie dough made with molasses and the perfect blend of spices.



* Benefits

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), MOLASSES, WATER, CONTAINS LESS THAN 2% OF BAKING SODA, EGGS, INVERT SUGAR, NATURAL FLAVORS, SALT, SOY LECITHIN, SPICES. CONTAINS: WHEAT, EGGS, MILK, SOY. MANUFACTURED ON EQUIPMENT THAT ALSO PROCESSES PRODUCTS CONTAINING PEANUTS/TREE NUTS.

⚠ Allergens

Contains:

🥚 eggs 🥛 milk 🌱 soy 🌾 wheat

Free From:

🦀 crustaceans 🐌 mollusks 🐟 fish
🥜 peanuts 🌳 tree nuts

Nutrition Facts

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

Amount per serving
Calories 190

	% Daily Value*
Total Fat 8g	10%
Saturated Fat 4g	20%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 170mg	7%
Total Carbohydrate 26g	9%
Dietary Fiber 1g	4%
Total Sugars 15g	
Includes 0g Added Sugar	0%
Protein 2g	
Vitamin D 0mcg	0%
Calcium 15mg	1%
Iron 1mg	6%
Potassium 81mg	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 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 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	Pack	Pack Desc.
70918	300087	00086478709188	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	TlxHI	Shelf Life	Storage Temp From/To
13.37in	11.87in	9.62in	0.88ft3	1x1	365DAYS	0°F / 32°F

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Nutrition Analysis - By Serving

Calories	190	Total Fat	8g	Sodium	170mg
Protein	2	Trans Fats	0g	Calcium	15mg
Total Carbohydrates...	26g	Saturated Fat	4g	Iron	1mg
Sugars	15g	Added Sugars	0g	Potassium	81mg
Dietary Fiber	1g	Polyunsaturated Fat	0g	Zinc	0
Lactose		Monounsaturated Fat	0g	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-12•	
Monosodium		Sulphites		Nitrates	



 Additional Images

