

### BEST MAID 300094 - Cookie Dough Double Choc Chip

Double chocolate cookie loaded with semi-sweet chocolate chips. Chocolate lovers delight!



		Nutrition Fa	acts	
		Servings per Container 20 Serving size 1Cookie (43)		
		Amount per serving Calories	190	
		% D	aily Value*	
		Total Fat 10g	13%	
		Saturated Fat 5g	25%	
		Trans Fat 0g		
		Cholesterol 10mg	3%	
* Benefits		Sodium 150mg	7%	
•		Total Carbohydrate 25g	9%	
		Dietary Fiber 1g	4%	
		Total Sugars 16g		
		Includes Added Sugar	%	
Ingredients	Allergens	Protein 2g		
		Vitamin D 0mcg	0%	
SUGAR, CHOCOLATE CHIPS (SUGAR, CHOCOLATE LIQUOR, COCOA BUTTER, SOY LECITHIN, ARTIFICIAL	Contains:	Calcium 11mg	1%	
FLAVOR), ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID),	🔘 eggs 街 milk 👒 soy 鐌 wheat	Iron 1mg	6%	
SHORTENING (PALM OIL), WHEAT FLOUR, MARGARINE (PALM OIL, WATER, SALT, MONO AND DIGLYCERIDES,	Free From:	Potassium 136mg	3%	
SOY LECITHIN, SODIUM BENZOATE [PRESERVATIVE], ARTIFICIAL FLAVOR, BETA-CAROTENE [COLOR], VITAMIN A PALMITATE), WATER, COCOA POWDER PROCESSED WITH ALKALI, MOLASSES, CONTAINS LESS THAN 2% OF BAKING SODA, EGGS, NATURAL FLAVORS, SALT, SOY LECITHIN. CONTAINS: WHEAT, EGGS, MILK, SOY. Manufactured on equipment that also processes products containing peanuts/tree nuts.	(S) peanuts (M) tree nuts	* The % Daily Value (DV) tells you how mu a serving of food contributes to a daily die 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. Conventional Oven: 8-12 minutes. Conventional Oven: 8-12 minutes. Conventional oven: 0. Totate 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 thaved)

# Product Specifications

Ві	Brand Ma		Manuf	lanufacturer			Product Category	
BEST MAID E		В	BEST MAID COOKIE CO.		Cookie Dough			
MFG #	ŧ	SPC #	C# GTIN		P	ack	Pack Desc.	
70753	3	300094	00086478707535		2	200	200/1.5 OZ	
Gross V	Gross Weight Net Wei		ht Country of Origin		Kosher		Child Nutrition	
20.1	lb	18.75lb	)	USA		Yes		No
Shipping Information								
Length	Width	Height	Volume	TIxHI	Shelf L	_ife	e Storage Temp From/To	
Length	viuu	- 0 -						





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Nutrition Analysis - By Serving

Calories	190	Total Fat	10g	Sodium	150mg
Protein	2	Trans Fats	Og	Calcium	11mg
Total Carbohydrates…	25g	Saturated Fat	5g	Iron	1mg
Sugars	16g	Added Sugars		Potassium	136mg
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



