

#### **BEST MAID**

# 301818 - Cookie Dough Holiday Shapes Christmas

Delicious, buttery, melt-in-your-mouth recipe available in pre-cut, theme-shaped cookie dough. Create your own signature masterpiece with toppings of your choice.





#### \* Benefits

### Ingredients

ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE RIBOFLAVIN, FOLIC ACID), SUGAR, SHORTENING (PALM OIL), INVERT SUGAR, BLEACHED WHEAT FLOUR, BUTTER (CREAM, SALT, NATURAL FLAVORING), WATER, CONTAINS LESS THAN 2% OF EGGS, NATURAL AND ARTIFICIAL FLAVOR, SALT. CONTAINS: WHEAT, EGGS, MILK. Manufactured on equipment that also processes products containing peanuts/tree nuts.

A Allergens

#### **Contains:**











# **Nutrition Facts**

Serving size

Servings per Container 240 1Cookie (35g)

# **Amount per serving**

# **Calories**

160

0%

	% Daily Value*
Total Fat 8g	10%
Saturated Fat 4g	20%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 75mg	3%
<b>Total Carbohydrate</b> 22g	8%
Dietary Fiber 0g	0%
Total Sugars 10g	
Includes Added Sugar	· %
Protein 2g	
Vitamin D 0mcg	0%
Calcium 4mg	0%
Iron 1mg	6%

<sup>\*</sup> 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

Bake and create our own signature masterpiece with toppings of your choice! Cookie dough comes in star, bell, and tree cut out shapes; great for serving on a platter or selling during the holiday season!

# 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

Potassium 17mg

MFG #	SPC#	GTIN	Pack	Pack Desc.
70499	301818	00086478704992	240	240/1.25 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	11x3	0DAYS	0°F / 32°F





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## Nutrition Analysis - By Serving

Calories	160	Total Fat	8g	Sodium	75mg
Protein	2	Trans Fats	0g	Calcium	4mg
Total Carbohydrates···	22g	Saturated Fat	4g	Iron	1mg
Sugars	10g	Added Sugars		Potassium	17mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	5mg		
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





