

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.



	Nutrition FactsServings per Container240Serving size1Cookie (35g)			
		Amount per serving Calories	160	
			aily Value*	
		Total Fat 8g	10%	
	The second second	Saturated Fat 4g	20%	
		Trans Fat 0g		
		Cholesterol 5mg	2%	
* Benefits		Sodium 75mg	3%	
-		Total Carbohydrate 22g	8%	
		Dietary Fiber 0g	0%	
		Total Sugars 10g		
		Includes Added Sugar	%	
Ingredients	Allergens	Protein 2g		
		Vitamin D 0mcg	0%	
ENRICHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED	Contains:	Calcium 4mg	0%	
IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR.	🔘 eggs 🌔 milk 🏽 🍪 wheat	Iron 1mg	6%	
SHORTENING (PALM OIL), INVERT SUGAR,	Free From:	Potassium 17mg	0%	
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.	() crustaceans () mollusks () fish	* 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 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

Bı	rand	Manufa		acturer		Product Category		
BEST MAID E		BEST MAID COOKIE CO.		Cookie Dough				
MFG #	ŧ <u>s</u>	SPC #	GTIN		Pack		Pack Desc.	
70499) 3	01818	00086478704992		24	10	240/1.25 OZ	
Gross Weight Net We		Net Weig	t Country of Origin		Kosher		Child Nutrition	
20.2	5lb	20.25lk)	USA		N		No
Shipping Information								
			Shippin	g Inforn	nation			
Length	Width	Height	Volume	g inforn TixHi		₋ife	Stora	ige Temp From/To





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Nutrition Analysis - By Serving

Calories	160	Total Fat	8g	Sodium	75mg
Protein	2	Trans Fats	Og	Calcium	4mg
Total Carbohydrates…	22g	Saturated Fat	4g	Iron	1mg
Sugars	10g	Added Sugars		Potassium	17mg
Dietary Fiber	Og	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



