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PRODUCT

BASIC COOKIE MIX #083

DESCRIPTION

This fine product was developed to yield a high quality cookie with the simplest preparation possible. This cookie mix is prepared by combining cold water with a dry mix. This mix produces basic cookie dough for sugar cookies. The product can serve as a base for peanut butter, oatmeal, chocolate chip and other types of cookies. The basic cookie has a desirable texture and flavor. This product shall be free of rancid, bitter, musty, or other undesirable flavors or odors. The product shall be free of all types of foreign material as can be achieved through Good Manufacturing Practices.

CONTAINER

6/5 lb. Case & 50 lb. Bag

PREPARATION

For 5 lbs. mix, add approx. 1 - 1 1/4 cups (10 - 12 oz.) cold water. Pour cold water into a mixing bowl and then add cookie mix. Using a paddle attachment, mix on low speed for about 15 - 30 seconds. Bake in a convection oven preheated to 325°F. for 15 minutes. Bake in a conventional oven preheated to 375°F. for approx. 15 minutes.

YIELD

5 lb. will yield approx. 45 - 2 oz. dough pieces.

STORAGE

Store the product in a cool dry place.

SHELF LIFE

180 Days

USES

Commonly used as a dessert item.

INGREDIENTS

Bleached **Wheat** Flour (enriched with niacin, iron, thiamine mononitrate, riboflavin, malted barley & folic acid), Sugar, Vegetable Shortening (contains one or more of the following oils: soybean, cottonseed, canola), **Soy Flour, Whey (from milk)**, Salt, Mono & Diglycerides, Leavening (sodium acid pyrophosphate & sodium bicarbonate), **Dried Eggs**, Artificial Flavor, Artificial Color (FD&C Yellow #5 & #6).

Allergy Warning: Contains Wheat, Milk, Eggs & Soy

**NUTRITION
(Dry Mix Only)**

Nutrition Facts	
Serving Size 1/4 Cup (25g)	
Amount Per Serving	
Calories 100	Calories from Fat 20
% Daily Value*	
Total Fat 2.5g	4%
Saturated Fat 1g	4%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 110mg	5%
Total Carbohydrate 19g	6%
Dietary Fiber 0g	1%
Sugars 10g	
Protein 1g	
Vitamin A 0%	• Vitamin C 0%
Calcium 0%	• Iron 2%

*Percent Daily Values are based on a 2,000 calorie diet