

# **Cookbook for COAL CITY INTERMEDIATE SCHOOL**

**Created by HPS Menu Planner**

# Table of Contents

[Chocolate Chip Cookie](#)

# Chocolate Chip Cookie

<b>Servings:</b>	36.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 1 each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-12405

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SUGAR CANE GRANUL 25 GFS	1/2 Cup		108642
MARGARINE SLD 30-1 GCHC	1/2 Cup		733061
YOGURT ACTIVIA VAN L/F 24-4Z DANN	1/2 Cup		837261
SUGAR BROWN DK 50# DOMN	1/2 Cup		270470
EXTRACT VANILLA PURE 1 PT MCORM	1 1/2 Teaspoon		150223
FLOUR A/P 8-5# GOLD MEDAL	3/4 Cup		269202
FLOUR WHL WHEAT STONE GRND 50# BAYST	1 Cup		155140
BAKING SODA 12-1# DIAC	1/2 Teaspoon		410254
CHOC CHIPS SMISWT MINI 4000/4-4 GFS	1/2 Cup		283630

## Preparation Instructions

Heat oven to 375

Combine sugars and margarine in bowl, beat until light and fluffy

Add yogurt and vanilla, blend well. Stir in flour and baking soda, mix well stir in chocolate chips

Drop dough by rounded teaspoons 2 in apart onto ungreased cookie sheet, bake at 375 for 8 to 12 minutes until golden brown

Cool and remove from cookie sheet

### SLE Components

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.50
<b>Fruit</b>	0.00
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.00
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00

Starch

0.00

## Nutrition Facts

Servings Per Recipe: 36.00

Serving Size: 1.00 1 each

### Amount Per Serving

<b>Calories</b>	60.62
<b>Fat</b>	3.35g
<b>SaturatedFat</b>	1.45g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	0.02mg
<b>Sodium</b>	41.75mg
<b>Carbohydrates</b>	8.17g
<b>Fiber</b>	0.32g
<b>Sugar</b>	7.16g
<b>Protein</b>	0.34g
<b>Vitamin A</b> 166.67IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 1.83mg	<b>Iron</b> 0.25mg