

Cookbook for Coal City CUSD 1

Created by HPS Menu Planner

Cookbook for COAL CITY Early Childhood Center/Elementary School

Created by HPS Menu Planner

Table of Contents

[Chocolate Chip Cookie](#)

Chocolate Chip Cookie

Servings:	36.00	Category:	Condiments or Other
Serving Size:	1.00 1 each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	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

Meat	0.00
Grain	0.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00

Starch

0.00

Nutrition Facts

Servings Per Recipe: 36.00

Serving Size: 1.00 1 each

Amount Per Serving

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

Cookbook for COAL CITY ELEMENTARY SCHOOL

Created by HPS Menu Planner

Table of Contents

No Recipes found

Cookbook for COAL CITY HIGH SCHOOL

Created by HPS Menu Planner

Table of Contents

[Chocolate Chip Cookie](#)

Chocolate Chip Cookie

Servings:	36.00	Category:	Condiments or Other
Serving Size:	1.00 1 each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	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

Meat	0.00
Grain	0.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00

Starch

0.00

Nutrition Facts

Servings Per Recipe: 36.00

Serving Size: 1.00 1 each

Amount Per Serving

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

Cookbook for COAL CITY INTERMEDIATE SCHOOL

Created by HPS Menu Planner

Table of Contents

[Chocolate Chip Cookie](#)

Chocolate Chip Cookie

Servings:	36.00	Category:	Condiments or Other
Serving Size:	1.00 1 each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	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

Meat	0.00
Grain	0.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00

Starch

0.00

Nutrition Facts

Servings Per Recipe: 36.00

Serving Size: 1.00 1 each

Amount Per Serving

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

Cookbook for COAL CITY MIDDLE SCHOOL

Created by HPS Menu Planner

Table of Contents

[Chocolate Chip Cookie](#)

Chocolate Chip Cookie

Servings:	36.00	Category:	Condiments or Other
Serving Size:	1.00 1 each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	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

Meat	0.00
Grain	0.50
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00

Starch

0.00

Nutrition Facts

Servings Per Recipe: 36.00

Serving Size: 1.00 1 each

Amount Per Serving

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