

# **Cookbook for NWES**

**Created by HPS Menu Planner**

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# Oatmeal Cranberry Cookies

<b>Servings:</b>	100.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-11347

## Ingredients

Description	Measurement	DistPart #
SUGAR BEET GRANUL 25 GFS	1 1/2 Quart	108588
BUTTER PRINT SLTD GRD AA 36-1 GFS	1 Pound	191205
EGG WHL LIQ 6-5 GFS	1 Pound	284122
1 % White Milk	1 Cup	
APPLESAUCE UNSWT 6-10 GFS	2 Cup	271497
FLOUR ULTRAGRAIN 50 HLCHC	1 3/4 Quart	515002
BAKING SODA 36Z GCHC	2 Teaspoon	513849
SALT SHAKER 12-8CT GFS	2 Teaspoon	517887
SPICE CINNAMON GRND 5 TRDE	4 Teaspoon	224731
SPICE NUTMEG GRND 16Z TRDE	2 Teaspoon	224944
OATS QUICK HOT CEREAL 12-42Z GCHC	3 1/2 Quart	240869
DRIED CRANBERRIES PREM 4 P/L	5 Cup	741950

## Preparation Instructions

1. Pour sugar and margarine into a commercial mixer (batch as needed). Using a paddle attachment, mix on medium speed until creamy. DO NOT OVERMIX. For 50 servings, mix for 10 minutes. For 100 servings, mix for 20 minutes.
2. Slowly add eggs. Using a paddle attachment, mix on medium speed. DO NOT OVERMIX. For 50 servings, mix for 2 minutes. For 100 servings, mix for 4 minutes.
3. Add milk and applesauce. Using a paddle attachment, mix on medium speed. Scrape sides of bowl. DO NOT OVERMIX. For 50 servings, mix for 2 minutes. For 100 servings, mix for 4 minutes.
4. Add flour, baking soda, salt, cinnamon, and nutmeg. Using a paddle attachment, mix on low speed. DO NOT OVERMIX. For 50 servings, mix for 4 minutes. For 100 servings, mix for 8 minutes.
5. Add oats and cranberries. Using a paddle attachment, mix on low speed. DO NOT OVERMIX. For 50

servings, mix for 1 minute. For 100 servings, mix for 2 minutes.

6. Using a No. 30 scoop, portion 1/4 cup (about 2 oz) large drop cookies on a sheet pan (18" x 26" x 1") lightly coated with pan release spray. Place 10 cookies on each pan. For 50 servings, use 5 pans. For 100 servings, use 10 pans.

7. Bake until light brown: Conventional oven: 350 °F for 15-20 minutes. Convection oven: 325 °F for 8-10 minutes.

8. Serve 1 cookie.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.08
<b>Grain</b>	0.61
<b>Fruit</b>	0.03
<b>GreenVeg</b>	0.00
<b>RedVeg</b>	0.05
<b>OtherVeg</b>	0.00
<b>Legumes</b>	0.00
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

#### Amount Per Serving

<b>Calories</b>	177.38		
<b>Fat</b>	4.86g		
<b>SaturatedFat</b>	2.57g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	26.47mg		
<b>Sodium</b>	125.80mg		
<b>Carbohydrates</b>	30.99g		
<b>Fiber</b>	2.02g		
<b>Sugar</b>	15.62g		
<b>Protein</b>	3.16g		
<b>Vitamin A</b>	0.10IU	<b>Vitamin C</b>	0.02mg
<b>Calcium</b>	5.30mg	<b>Iron</b>	0.96mg

# Monster Cookie

<b>Servings:</b>	500.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	2.00 Tablespoon	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-19991

## Ingredients

Description	Measurement	DistPart #
BUTTER PRINT SLTD GRD AA 36-1 GFS	7 Pound	191205
SOY BUTTER NUT FREE 2-4.41 WOWBTR	5 Pound	544231
SUGAR BEET GRANUL 50 BIG CHIEF	12 Cup	589225
SUGAR BROWN MED 25 GFS	20 Cup	108626
EGG SHL LRG A GRD 6-30CT GCHC	36 Each	206539
BAKING SODA 36Z GCHC	1/2 Cup	513849
FLAVORING VANILLA IMIT 1-QT KE	1/2 Cup	110736
1% LF WHITE MILK	1/2 Cup	4752
OATS QUICK HOT CEREAL 12-42Z QUAK	22 Quart	467251
CHOC CHIPS SMISWT 1000/ 4-4 GCHC	12 Cup	283610
TOPPING M&M MINI BAKING BITS 2-4	8 Cup	760510

## Preparation Instructions

Beat butter, soy butter, and sugars until light and fluffy.

Add eggs and beat again for 5 minutes or until lemony colored.

Add baking soda, vanilla, and milk.

Add oatmeal, chocolate chips, and any other ingredients. Mix only until blended.

Use a #30 scoop to dish out cookies onto a paper lined baking sheet.

Cookies may need to flatten slightly.

Bake at 350 degrees for

DO NOT OVER BAKE.

Note-This dough is best if not refrigerated. It gets hard and dry.

Also other optional ingredients to replace M&M's are: Butterscotch chips, raisins, dates (chopped), etc.

## Meal Components (SLE)

### Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.75
<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
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 500.00

Serving Size: 2.00 Tablespoon

<b>Amount Per Serving</b>			
<b>Calories</b>	193.70		
<b>Fat</b>	8.68g		
<b>SaturatedFat</b>	4.64g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	29.41mg		
<b>Sodium</b>	149.92mg		
<b>Carbohydrates</b>	27.99g		
<b>Fiber</b>	1.93g		
<b>Sugar</b>	17.92g		
<b>Protein</b>	2.77g		
<b>Vitamin A</b>	0.01IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	13.03mg	<b>Iron</b>	1.00mg

# Brownie Cookie

<b>Servings:</b>	750.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	2.00 Tablespoon	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-19997

## Ingredients

Description	Measurement	DistPart #
FLOUR ULTRAGRAIN 50 HLCHC	60 Cup	515002
BAKING POWDER 6-5 CLABBER GIRL	1 1/4 Cup	361032
OIL BLND CANOLA/XVGRN 80/20 3-1GAL	1 Gallon	645182
SUGAR BEET GRANUL 50 BIG CHIEF	50 Cup	589225
COCOA PWD BAKING 6-5 GCHC	20 Cup	269654
EGG SHL LRG A GRD 6-30CT GCHC	96 Each	206539
APPLESAUCE UNSWT 6-10 GFS	1 #10 CAN	271497
FLAVORING VANILLA IMIT 1-QT KE	1 Cup	110736
SUGAR POWDERED 6X 25 GFS	6 Cup	108693

## Preparation Instructions

Combine Flour and Baking Powder. Set aside.

In large mixing bowl beat oil and sugar. Add cocoa powder and mix until smooth.

Add eggs few at a time. Mixing well after each addition.

Add applesauce and vanilla. Mix well.

Add flour mixture slowly and mix until well blended.

Refrigerate dough overnight.

Using a #30 scoop put 24 cookies per lined baking sheet. Sprinkle with powdered sugar.

Bake at 350 degrees for 12 to 14 minutes. Just until set. DO NOT OVER BAKE.

Cool on sheet. Serve.

### Meal Components (SLE)

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
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 750.00  
Serving Size: 2.00 Tablespoon

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**Amount Per Serving**

<b>Calories</b>	143.86		
<b>Fat</b>	5.89g		
<b>SaturatedFat</b>	0.71g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	26.88mg		
<b>Sodium</b>	50.69mg		
<b>Carbohydrates</b>	21.22g		
<b>Fiber</b>	0.82g		
<b>Sugar</b>	14.11g		
<b>Protein</b>	2.57g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	21.42mg	<b>Iron</b>	0.52mg



# Oatmeal Dried Fruit Cookie

<b>Servings:</b>	520.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	2.00 Tablespoon	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-19999

## Ingredients

Description	Measurement	DistPart #
BUTTER PRINT SLTD GRD AA 36-1 GFS	12 1/2 Pound	191205
SUGAR BROWN MED 25 GFS	25 Cup	108626
EGG SHL LRG A GRD 6-30CT GCHC	20 Each	206539
FLAVORING VANILLA IMIT 1-QT KE	1 Cup	110736
FLOUR ULTRAGRAIN 50 HLCHC	30 Cup	515002
BAKING SODA 36Z GCHC	7 Tablespoon	513849
SALT IODIZED 25 CARG	7 Tablespoon	108286
SPICE CINNAMON GRND 15Z TRDE	7 Tablespoon	224723
SPICE NUTMEG GRND 16Z TRDE	3 Tablespoon	224944
OATS QUICK HOT CEREAL 12-42Z QUAK	60 Cup	467251
Fruit Mix, Dried	20 Cup	110161

## Preparation Instructions

Cream butter and sugar until light and fluffy.

Beat in the eggs and vanilla. Mix well.

Sift together the flour, baking soda, salt, cinnamon, and nutmeg. Gradually stir into the creamed mixture.

Finally stir in the quick oats and dried fruits.

Use a #30 scoop to dish out cookies onto a paper lined baking sheet.

Bake at 350 degrees for 8 to 10 minutes. DO NOT OVER BAKE.

Allow to rest on baking sheet for 5 minutes before removing to a cooling rack.

Note-Dried fruits can be anything and in any combination. Optional dried fruit ideas: raisins, cherries, cranberries, and apricots.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
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<b>Grain</b>	1.00
<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
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 520.00  
Serving Size: 2.00 Tablespoon

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**Amount Per Serving**

<b>Calories</b>	184.07
<b>Fat</b>	9.62g
<b>SaturatedFat</b>	5.66g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	31.49mg
<b>Sodium</b>	253.78mg
<b>Carbohydrates</b>	23.10g
<b>Fiber</b>	1.60g
<b>Sugar</b>	11.65g
<b>Protein</b>	2.30g

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<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	7.58mg	<b>Iron</b>	0.68mg

# Chocolate Crinkle Cookie

<b>Servings:</b>	480.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.67 Tablespoon	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-20000

## Ingredients

Description	Measurement	DistPart #
OIL BLND CANOLA/XVGRN 80/20 3-1GAL	15 Cup	645182
COCOA PWD BAKING 6-5 GCHC	30 Cup	269654
SUGAR BEET GRANUL 50 BIG CHIEF	60 Cup	589225
EGG SHL LRG A GRD 6-30CT GCHC	120 Each	206539
FLAVORING VANILLA IMIT 1-QT KE	1 1/2 Cup	110736
SALT IODIZED 25 CARG	6 Teaspoon	108286
BAKING POWDER 6-5 CLABBER GIRL	6 Tablespoon	361032
FLOUR ULTRAGRAIN 50 HLCHC	60 Cup	515002
SUGAR POWDERED 6X 25 GFS	12 Cup	108693

## Preparation Instructions

Mix all ingredients.

Using a #40 scoop dip dough on to a lined baking sheet. Sprinkle with powdered sugar.

Chill on baking sheet at least 30 minutes before baking.

Bake from a chilled form. Bake at 350 degrees for 8 to 10 minutes. Just until set. DO NOT OVER BAKE.

Note: They will stay chewy like brownies.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.75
<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
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 480.00

Serving Size: 1.67 Tablespoon

#### Amount Per Serving

<b>Calories</b>	247.54
<b>Fat</b>	9.20g
<b>SaturatedFat</b>	1.25g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	52.50mg
<b>Sodium</b>	68.91mg
<b>Carbohydrates</b>	38.00g

<b>Fiber</b>	1.25g		
<b>Sugar</b>	26.90g		
<b>Protein</b>	4.72g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	23.65mg	<b>Iron</b>	0.86mg

# Drop Sugar Cookie

<b>Servings:</b>	500.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	2.00 Tablespoon	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-20005

## Ingredients

Description	Measurement	DistPart #
BUTTER PRINT SLTD GRD AA 36-1 GFS	6 Pound	191205
SUGAR BEET GRANUL 50 BIG CHIEF	12 Cup	589225
OIL BLND CANOLA/XVGRN 80/20 3-1GAL	12 Cup	645182
SUGAR POWDERED 6X 25 GFS	12 Cup	108693
EGG SHL LRG A GRD 6-30CT GCHC	24 Each	206539
FLAVORING VANILLA IMIT 1-QT KE	1/2 Cup	110736
FLOUR ULTRAGRAIN 50 HLCHC	54 Cup	515002
BAKING SODA 36Z GCHC	1/4 Cup	513849
SPICE CREAM OF TARTAR 29Z TRDE	3 Tablespoon	513687

## Preparation Instructions

Whip butter and white sugar until light and fluffy. Add oil and powdered sugar. Whip until smooth.

Add eggs gradually and whip mixture until lemon colored (light yellow). Add vanilla.

Combine all dry ingredients. Sift once together. Add to creamed mixture just until moistened.

Using a #30 scoop dip dough on to a lined baking sheet.

Bake at 350 degrees for 8 to 10 minutes. Until the bottoms are lightly browned and finger does not leave a dent.

Note: Do not refrigerate dough as it becomes very stiff and difficult to dip. May sprinkle with sugar, cinnamon sugar, or colored sugar. These cookies are great with icing too.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.75
<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: 500.00

Serving Size: 2.00 Tablespoon

### Amount Per Serving

**Calories** 162.49

**Fat** 10.17g

**SaturatedFat** 3.23g

**Trans Fat** 0.00g

**Cholesterol** 21.77mg

**Sodium** 89.09mg

**Carbohydrates** 17.06g

**Fiber** 0.91g

**Sugar** 7.39g

**Protein** 1.99g

**Vitamin A** 0.00IU      **Vitamin C** 0.00mg

**Calcium** 4.69mg      **Iron** 0.60mg

# Cut Out Sugar Cookie

<b>Servings:</b>	500.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-20006

## Ingredients

Description	Measurement	DistPart #
SUGAR BEET GRANUL 50 BIG CHIEF	15 Cup	589225
SUGAR BROWN MED 25 GFS	7 1/2 Cup	108626
SHORTENING SLD 6-6 CRISC	6 Cup	430814
BUTTER PRINT SLTD GRD AA 36-1 GFS	6 Pound	191205
SOUR CREAM 4-5 GCHC	10 Cup	285218
EGG SHL LRG A GRD 6-30CT GCHC	30 Each	206539
BAKING SODA 36Z GCHC	5 Tablespoon	513849
BAKING POWDER 6-5 CLABBER GIRL	1 Cup	361032
FLAVORING VANILLA IMIT 1-QT KE	1 Cup	110736
FLOUR ULTRAGRAIN 50 HLCHC	53 Cup	515002

## Preparation Instructions

Cream shortening, butter, and sugars. Whip until light and fluffy and then keep whipping for 3 minutes.

Add vanilla, eggs, sour cream. Add whip again until light and fluffy.

Mix dry ingredients together. Add slowly to creamed mixture just until blended.

Place into refrigerator covered overnight before trying to roll them out.

Roll chilled dough to 1/2 the depth of the cutter. Cut out shapes.

Placed shapes onto a lined baking sheet.

Bake at 325 degrees for 7 to 9 minutes. Or bake until finger barley makes a print. Do not try to brown these cookies will be light in color.

Cool. Frost and decorate.

Note: An idea is to place into smaller portions before refrigerating. Then you only have to get out a small amount at a time to roll.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
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<b>Grain</b>	0.75
<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
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 500.00  
Serving Size: 1.00 Each

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**Amount Per Serving**

<b>Calories</b>	150.75
<b>Fat</b>	7.96g
<b>SaturatedFat</b>	4.10g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	27.49mg
<b>Sodium</b>	158.56mg
<b>Carbohydrates</b>	18.29g
<b>Fiber</b>	0.89g
<b>Sugar</b>	8.80g
<b>Protein</b>	2.19g

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<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	26.03mg	<b>Iron</b>	0.60mg



# Chocolate Chip Cookie

<b>Servings:</b>	450.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	2.00 Tablespoon	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-20009

## Ingredients

Description	Measurement	DistPart #
SHORTENING SLD 6-6 CRISC	6 Cup	430814
BUTTER PRINT SLTD GRD AA 36-1 GFS	12 Pound	191205
SUGAR BEET GRANUL 50 BIG CHIEF	12 Cup	589225
SUGAR BROWN MED 25 GFS	12 Cup	108626
SALT IODIZED 25 CARG	4 Tablespoon	108286
BAKING SODA 36Z GCHC	5 Tablespoon	513849
FLAVORING VANILLA IMIT 1-QT KE	3/4 Cup	110736
EGG SHL LRG A GRD 6-30CT GCHC	28 Each	206539
FLOUR ULTRAGRAIN 50 HLCHC	56 Cup	515002
CHOC CHIPS SMISWT 1000/ 4-4 GCHC	12 Cup	283610

## Preparation Instructions

Cream shortening and butter and sugars until fluffy. Whip 3 minutes.

Add eggs, soda, salt, and vanilla. Whip again until fluffy.

Add flour. Blend only until moistened. Add chips and blend again only until blended.

Using a #30 scoop dip dough on to a lined baking sheet.

Bake at 325 degrees for 10 to 12 minutes. DO NOT OVERBAKE.

Note: Alternative may use butterscotch chips.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.75
<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
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 450.00  
Serving Size: 2.00 Tablespoon

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**Amount Per Serving**

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<b>Calories</b>	234.44		
<b>Fat</b>	14.41g		
<b>SaturatedFat</b>	7.81g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	39.04mg		
<b>Sodium</b>	215.44mg		
<b>Carbohydrates</b>	25.46g		
<b>Fiber</b>	1.47g		
<b>Sugar</b>	13.65g		
<b>Protein</b>	2.76g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	5.68mg	<b>Iron</b>	1.08mg

# No Bake Chocolate Cookie

<b>Servings:</b>	450.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-20011

## Ingredients

Description	Measurement	DistPart #
SUGAR BEET GRANUL 50 BIG CHIEF	60 Cup	589225
COCOA PWD BAKING 6-5 GCHC	6 Cup	269654
BUTTER PRINT SLTD GRD AA 36-1 GFS	8 Pound	191205
1% LF WHITE MILK	16 Cup	4752
OATS QUICK HOT CEREAL 12-42Z QUAK	90 Cup	467251
SOY BUTTER NUT FREE 2-4.41 WOWBTR	5 Cup	544231
FLAVORING VANILLA IMIT 1-QT KE	3/4 Cup	110736

## Preparation Instructions

Do recipe in tilt skillet.

Mix together sugar, cocoa, butter, milk and bring to a rapid boil for 1 minute.

Take off heat. Add sunbutter and vanilla. Stir until melted.

Add oatmeal and mix well until all is coated.

Working quickly drop by #40 scoop on to paper line pans.

Let cool and serve.

Note: Best practice is to divide recipe by 3 to do in a small batch on stove following same instructions from above. Ingredients listed below are in third amounts.

20 cups White Sugar, 2 cups Cocoa, 5 1/3 cups Butter, 5 1/3 cups Milk, 30 cups Oats, 5 Cups Soybutter, and 1/4 cup Vanilla.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	1.00
<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: 450.00

Serving Size: 1.00 Each

### Amount Per Serving

**Calories** 238.37

**Fat** 9.10g

**SaturatedFat** 4.62g

**Trans Fat** 0.00g

**Cholesterol** 17.85mg

**Sodium** 65.82mg

**Carbohydrates** 37.51g

**Fiber** 1.82g

**Sugar** 26.75g

**Protein** 3.16g

**Vitamin A** 0.36IU      **Vitamin C** 0.07mg

**Calcium** 13.55mg      **Iron** 0.69mg

# Maple Brown Sugar Cookie

<b>Servings:</b>	375.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	2.00 Tablespoon	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-20012

## Ingredients

Description	Measurement	DistPart #
BUTTER PRINT SLTD GRD AA 36-1 GFS	4 Pound	191205
SUGAR BROWN MED 25 GFS	8 Cup	108626
OIL BLND CANOLA/XVGRN 80/20 3-1GAL	4 Cup	645182
SUGAR POWDERED 6X 25 GFS	8 Cup	108693
EGG SHL LRG A GRD 6-30CT GCHC	16 Each	206539
FLAVORING MAPLE IMIT 1-QT KE	1/3 Cup	110779
FLOUR ULTRAGRAIN 50 HLCHC	36 Cup	515002
BAKING SODA 36Z GCHC	3 Tablespoon	513849
SPICE CREAM OF TARTAR 29Z TRDE	2 Tablespoon	513687
SYRUP PANCK MAPL 2 4-1GAL GCHC	4 Cup	232068

## Preparation Instructions

Whip butter and brown sugar until light and fluffy. Add oil and powdered sugar. Whip until smooth.

Add eggs gradually and whip mixture until lemon colored (light yellow). Add maple extract and maple syrup..

Combine all dry ingredients. Sift once together. Add to creamed mixture just until moistened.

Using a #30 scoop dip dough on to a lined baking sheet.

Bake at 350 degrees for 8 to 10 minutes. Until the bottoms are lightly browned and finger does not leave a dent.

Note: Do not refrigerate dough as it becomes very stiff and difficult to dip. May sprinkle with sugar, cinnamon sugar, or colored sugar. These cookies are great with icing too.

### Meal Components (SLE)

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
<b>Starch</b>	0.00

<b>Nutrition Facts</b>			
Servings Per Recipe: 375.00			
Serving Size: 2.00 Tablespoon			
<b>Amount Per Serving</b>			
<b>Calories</b>	125.35		
<b>Fat</b>	6.65g		
<b>SaturatedFat</b>	2.70g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	19.35mg		
<b>Sodium</b>	85.05mg		
<b>Carbohydrates</b>	15.52g		
<b>Fiber</b>	0.81g		
<b>Sugar</b>	6.86g		
<b>Protein</b>	1.77g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	4.17mg	<b>Iron</b>	0.53mg

# Oatmeal Cookie

<b>Servings:</b>	500.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	2.00 Tablespoon	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-20013

## Ingredients

Description	Measurement	DistPart #
SUGAR BROWN MED 25 GFS	14 Cup	108626
SUGAR BEET GRANUL 50 BIG CHIEF	6 Cup	589225
SHORTENING SLD 6-6 CRISC	12 Cup	430814
OATS QUICK HOT CEREAL 12-42Z QUAK	12 Pound	467251
MOLASSES 4-1GAL P/L	3 Cup	234303
MILK PWD FF INST 6-5 P/L	3 Cup	311065
EGG SHL LRG A GRD 6-30CT GCHC	36 Each	206539
BAKING SODA 36Z GCHC	1/2 Cup	513849
BAKING POWDER 6-5 CLABBER GIRL	3/4 Cup	361032
SPICE CINNAMON GRND 15Z TRDE	1/2 Cup	224723
SPICE NUTMEG GRND 16Z TRDE	2 Tablespoon	224944
SPICE CLOVES WHOLE 12Z TRDE	1 Tablespoon	224766
FLOUR ULTRAGRAIN 50 HLCHC	48 Cup	515002
Tap Water for Recipes	20 Cup	000001WTR

## Preparation Instructions

Bring Water to a boil. Add 4# of Oatmeal. Stir let sit (It will be thick).

Meanwhile mix shortening and sugars.

Add spices, baking powder and soda. Whip until fluffy.

Add eggs and Molasses. Whip until fluffy.

Add Oatmeal and dry milk.

Add flour a little at a time. Mix until moistened.

Use a #30 scoop to dish out cookies onto a paper lined baking sheet. May need to flatten a bit.

Bake at 325 degrees for 8 to 10 minutes or until set.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	1.25
<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
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 500.00

Serving Size: 2.00 Tablespoon

#### Amount Per Serving

<b>Calories</b>	164.39		
<b>Fat</b>	6.03g		
<b>SaturatedFat</b>	1.63g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	15.21mg		
<b>Sodium</b>	144.77mg		
<b>Carbohydrates</b>	25.13g		
<b>Fiber</b>	1.89g		
<b>Sugar</b>	9.61g		
<b>Protein</b>	3.46g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	30.37mg	<b>Iron</b>	1.07mg



# Oatmeal Raisin Cookie

<b>Servings:</b>	500.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	2.00 Tablespoon	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-20014

## Ingredients

Description	Measurement	DistPart #
SUGAR BROWN MED 25 GFS	14 Cup	108626
SUGAR BEET GRANUL 50 BIG CHIEF	6 Cup	589225
SHORTENING SLD 6-6 CRISC	12 Cup	430814
OATS QUICK HOT CEREAL 12-42Z QUAK	12 Pound	467251
MOLASSES 4-1GAL P/L	3 Cup	234303
MILK PWD FF INST 6-5 P/L	3 Cup	311065
EGG SHL LRG A GRD 6-30CT GCHC	36 Each	206539
BAKING SODA 36Z GCHC	1/2 Cup	513849
BAKING POWDER 6-5 CLABBER GIRL	3/4 Cup	361032
SPICE CINNAMON GRND 15Z TRDE	1/2 Cup	224723
SPICE NUTMEG GRND 16Z TRDE	2 Tablespoon	224944
SPICE CLOVES WHOLE 12Z TRDE	1 Tablespoon	224766
FLOUR ULTRAGRAIN 50 HLCHC	48 Cup	515002
Tap Water for Recipes	20 Cup	000001WTR
RAISIN SELECT 30 P/L	8 Pound	105686

## Preparation Instructions

Bring Water to a boil. Add 4# of Oatmeal. Stir let sit (It will be thick).

Meanwhile mix shortening and sugars.

Add spices, baking powder and soda. Whip until fluffy.

Add eggs and Molasses. Whip until fluffy.

Add Raisins.

Add Oatmeal and dry milk.

Add flour a little at a time. Mix until moistened.

Use a #30 scoop to dish out cookies onto a paper lined baking sheet. May need to flatten a bit.

Bake at 325 degrees for 8 to 10 minutes or until set.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	1.25
<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
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 500.00

Serving Size: 2.00 Tablespoon

#### Amount Per Serving

<b>Calories</b>	187.26		
<b>Fat</b>	6.08g		
<b>SaturatedFat</b>	1.63g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	15.21mg		
<b>Sodium</b>	146.19mg		
<b>Carbohydrates</b>	30.76g		
<b>Fiber</b>	2.31g		
<b>Sugar</b>	14.87g		
<b>Protein</b>	3.67g		
<b>Vitamin A</b>	0.67IU	<b>Vitamin C</b>	0.02mg
<b>Calcium</b>	33.25mg	<b>Iron</b>	1.28mg

# Molasses Cookie

<b>Servings:</b>	500.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	2.00 Tablespoon	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-20015

## Ingredients

Description	Measurement	DistPart #
EGG SHL LRG A GRD 6-30CT GCHC	25 Each	206539
SUGAR BEET GRANUL 50 BIG CHIEF	16 Cup	589225
APPLESAUCE UNSWT 6-10 GFS	5 Cup	271497
BUTTER PRINT SLTD GRD AA 36-1 GFS	2 Pound	191205
SHORTENING SLD 6-6 CRISC	6 Tablespoon	430814
MOLASSES 4-1GAL P/L	5 Cup	234303
SPICE CINNAMON GRND 15Z TRDE	10 Tablespoon	224723
SPICE GINGER GRND 16Z TRDE	5 Tablespoon	513695
SALT IODIZED 25 CARG	2 1/2 Tablespoon	108286
FLAVORING VANILLA IMIT 1-QT KE	1 Cup	110736
BAKING SODA 36Z GCHC	1 1/4 Cup	513849
Tap Water for Recipes	1 1/4 Cup	000001WTR
FLOUR ULTRAGRAIN 50 HLCHC	65 Cup	515002

## Preparation Instructions

Mix 1 cup Sugar and 2 Tablespoons Cinnamon for sprinkling and set aside.

Cream butter, shortening, and sugars. Whip until fluffy (approximately 5 minutes).

Add all other ingredients except for flour. Blend well.

Add flour slowly while mixing on low just until moistened.

Use a #30 scoop to dish out cookies onto a paper lined baking sheet. Sprinkle with additional cinnamon sugar mixture.

Bake at 325 degrees for 10 to 12 minutes or until set, and a bit firm. DO NOT OVERBAKE.

Note: This is a moist cookie. Freezes well.

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.75
<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
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 500.00

Serving Size: 2.00 Tablespoon

### Amount Per Serving

<b>Calories</b>	106.11		
<b>Fat</b>	2.14g		
<b>SaturatedFat</b>	1.08g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	14.40mg		
<b>Sodium</b>	303.93mg		
<b>Carbohydrates</b>	20.23g		
<b>Fiber</b>	1.13g		
<b>Sugar</b>	8.77g		
<b>Protein</b>	2.34g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	12.06mg	<b>Iron</b>	0.88mg

# Pumpkin Cookie

<b>Servings:</b>	480.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	2.00 Tablespoon	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-20017

## Ingredients

Description	Measurement	DistPart #
BUTTER PRINT SLTD GRD AA 36-1 GFS	3 Pound	191205
SHORTENING SLD 6-6 CRISC	6 Cup	430814
SUGAR BEET GRANUL 50 BIG CHIEF	15 Cup	589225
PUMPKIN FCY 6-10 GFS	2 #10 CAN	186244
FLAVORING VANILLA IMIT 1-QT KE	1/2 Cup	110736
EGG SHL LRG A GRD 6-30CT GCHC	20 Each	206539
FLOUR ULTRAGRAIN 50 HLCHC	30 Cup	515002
BAKING SODA 36Z GCHC	5 Tablespoon	513849
SALT IODIZED 25 CARG	2 Teaspoon	108286
BAKING POWDER 6-5 CLABBER GIRL	7 Tablespoon	361032
SPICE CINNAMON GRND 15Z TRDE	7 Tablespoon	224723
SPICE NUTMEG GRND 16Z TRDE	2 Tablespoon	224944
SPICE GINGER GRND 16Z TRDE	1 Tablespoon	513695
SPICE CLOVES WHOLE 12Z TRDE	1 Tablespoon	224766
SPICE ALLSPICE GRND 16Z TRDE	1 Tablespoon	513601
1% Low Fat White Milk	8 Cup	4752

## Preparation Instructions

Cream butter, shortening, sugar, until fluffy.

Add eggs. Beat well.

Add vanilla, milk, and pumpkin. Beat until well blended.

Add spices, soda, salt, baking powder. Blend well.

Add flour and blend only until flour is moistened.

Use a #30 scoop to dish out cookies onto a paper lined baking sheet. May need to press a bit with a coated glass.

Bake at 325 degrees for 10 to 12 minutes or until set. DO NOT OVERBAKE.

Let cool and then serve.

Note:

May chill dough for future baking, but let come to room temperature before baking cookies. This a soft cookie. May sprinkle tops of cookies with cinnamon sugar before baking. May sprinkle tops of baked cookies with powdered sugar after baking. A lemon glaze is also great on these cookies.

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.25
<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
<b>Starch</b>	0.00

## Nutrition Facts

Servings Per Recipe: 480.00

Serving Size: 2.00 Tablespoon

### Amount Per Serving

<b>Calories</b>	101.16		
<b>Fat</b>	5.04g		
<b>SaturatedFat</b>	2.24g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	15.00mg		
<b>Sodium</b>	121.90mg		
<b>Carbohydrates</b>	12.90g		
<b>Fiber</b>	0.85g		
<b>Sugar</b>	6.63g		
<b>Protein</b>	1.59g		
<b>Vitamin A</b>	1517.21IU	<b>Vitamin C</b>	0.56mg
<b>Calcium</b>	19.05mg	<b>Iron</b>	0.44mg

# Raisin and Walnut Pumpkin Cookie

<b>Servings:</b>	480.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	2.00 Tablespoon	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-20018

## Ingredients

Description	Measurement	DistPart #
BUTTER PRINT SLTD GRD AA 36-1 GFS	3 Pound	191205
SHORTENING SLD 6-6 CRISC	6 Cup	430814
SUGAR BEET GRANUL 50 BIG CHIEF	15 Cup	589225
PUMPKIN FCY 6-10 GFS	2 #10 CAN	186244
FLAVORING VANILLA IMIT 1-QT KE	1/2 Cup	110736
EGG SHL LRG A GRD 6-30CT GCHC	20 Each	206539
FLOUR ULTRAGRAIN 50 HLCHC	30 Cup	515002
BAKING SODA 36Z GCHC	5 Tablespoon	513849
SALT IODIZED 25 CARG	2 Teaspoon	108286
BAKING POWDER 6-5 CLABBER GIRL	7 Tablespoon	361032
SPICE CINNAMON GRND 15Z TRDE	7 Tablespoon	224723
SPICE NUTMEG GRND 16Z TRDE	2 Tablespoon	224944
SPICE GINGER GRND 16Z TRDE	1 Tablespoon	513695
SPICE CLOVES WHOLE 12Z TRDE	1 Tablespoon	224766
SPICE ALLSPICE GRND 16Z TRDE	1 Tablespoon	513601
1% Low Fat White Milk	8 Cup	4752
RAISIN SELECT 30 P/L	8 Cup	105686
WALNUT PCS MED 30 GFS	8 Cup	585041

## Preparation Instructions

Cream butter, shortening, sugar, until fluffy.

Add eggs. Beat well.

Add vanilla, milk, and pumpkin. Beat until well blended.

Add spices, soda, salt, baking powder. Blend well.

Add flour and blend only until flour is moistened.

Add walnuts and raisins.

Use a #30 scoop to dish out cookies onto a paper lined baking sheet. May need to press a bit with a coated glass.

Bake at 325 degrees for 10 to 12 minutes or until set. DO NOT OVERBAKE.

Let cool and then serve.

Note:

May chill dough for future baking, but let come to room temperature before baking cookies. This a soft cookie. May sprinkle tops of cookies with cinnamon sugar before baking. May sprinkle tops of baked cookies with powdered sugar after baking. A lemon glaze is also great on these cookies.

### Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.00
<b>Grain</b>	0.25
<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
<b>Starch</b>	0.00

### Nutrition Facts

Servings Per Recipe: 480.00

Serving Size: 2.00 Tablespoon

#### Amount Per Serving

<b>Calories</b>	122.89		
<b>Fat</b>	6.39g		
<b>SaturatedFat</b>	2.37g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	15.00mg		
<b>Sodium</b>	122.42mg		
<b>Carbohydrates</b>	15.24g		
<b>Fiber</b>	1.13g		
<b>Sugar</b>	8.57g		
<b>Protein</b>	2.00g		
<b>Vitamin A</b>	1517.46IU	<b>Vitamin C</b>	0.56mg
<b>Calcium</b>	22.05mg	<b>Iron</b>	0.57mg