

# Whole Grain Carnival Cookie



Servings:	1.00	Category:	Grain
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-20952
School:	Central Elementary School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH CKY CARNIVAL WGRAIN	1 Each	CONVECTION OVEN 300F 11-13 MINUTES. ACTUAL BAKING TIME WILL DEPEND ON THE DOUGH TEMPERATURE, NUMBER OF COOKIES BAKED, OVEN AIR FLOW AND OVEN TEMPERATURE ACCURACY. PLACE COOKIES 2 INCHES APART ON PARCHMENT PAPER. COOKIES SHOULD COOL FOR 20-30 MINUTES PRIOR TO REMOVING FROM THE PARCHMENT PAPER. COOKIES ARE STILL BAKING WHILE COOLING ON THE PAN.	179801

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CCP: Heat to 135 F or higher.

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	1.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Serving

Amount Per Serving			
<b>Calories</b>		170.00	
<b>Fat</b>		6.00g	
<b>SaturatedFat</b>		1.50g	
<b>Trans Fat*</b>		0.00g	
<b>Cholesterol</b>		10.00mg	
<b>Sodium</b>		125.00mg	
<b>Carbohydrates</b>		27.00g	
<b>Fiber</b>		2.00g	
<b>Sugar</b>		13.00g	
<b>Protein</b>		2.00g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	10.00mg	<b>Iron</b>	1.10mg

\*All reporting of TransFat is for information only, and is not used for evaluation purposes

## Nutrition - Per 100g

No 100g Conversion Available