

Oatmeal Cranberry Cookie



Servings:	200.00	Category:	Grain
Serving Size:	1.00 cookie	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-52766
School:	Middle /High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
WHOLE WHEAT FLOUR STONE GROUND	14 Cup		330094
BAKING SODA	3 Tablespoon		513849
SALT SEA	1 Tablespoon		748590
OATS QUICK HOT CEREAL	14 Cup		467251
SUGAR CANE GRANUL	4 Cup		425311
SUGAR BROWN MED	5 Cup		580449
SPICE CINNAMON GRND	1 Tablespoon		224723
SPICE CLOVES GRND	1 Teaspoon		224774
SPICE NUTMEG GRND	2 Teaspoon		224944
BUTTER PRINT UNSLTD GRD AA	8 Cup		299405
EGG SHL MED A GRD	12 Each		206547
FLAVORING VANILLA IMIT	4 Tablespoon		110736
CRANBERRY DRIED 300-1.16Z COMM	6 Cup		765981

Preparation Instructions

1. Blend flour, baking soda, salt, rolled oats, sugar, brown sugar, cinnamon, cloves, and nutmeg in mixer for 2 minutes on low speed.
2. Add butter, eggs, and vanilla. Mix for 1 minute on medium speed.
3. Add dried cranberries and blend for 30 seconds on low speed.
4. Portion with level #40 scoop (1?Tbsp) in rows of 5 across and 5 down onto each sheet pan (18" x 26" x 1"). Use 4 pans.
5. Bake until lightly brownedConventional oven: 350°F for 12-14 minutes.
Convection oven: 300°F for 6-8 minutes.
Do not overbake.
6. Cool completely. Remove from sheet pans.

Meal Components (SLE)

Amount Per Serving	
Meat	0.000
Grain	1.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 200.00			
Serving Size: 1.00 cookie			
Amount Per Serving			
Calories		162.81	
Fat		7.85g	
SaturatedFat		4.67g	
Trans Fat*		0.00g	
Cholesterol		29.10mg	
Sodium		142.53mg	
Carbohydrates		21.66g	
Fiber		1.82g	
Sugar		11.52g	
Protein		2.29g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	6.28mg	Iron	0.59mg

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

Nutrition - Per 100g

No 100g Conversion Available