

Homemade Chocolate Chip Cookie

| | | | |
|----------------------|--------------------------------|-----------------------|-------------------|
| Servings: | 50.00 | Category: | Grain |
| Serving Size: | 1.00 Each | HACCP Process: | Complex Food Prep |
| Meal Type: | Lunch | Recipe ID: | R-57775 |
| School: | Tri-County Jr./Sr. High School | | |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|--------------------------------|----------------|-------------------------------|------------|
| FLOUR WHOLE WHEAT STONE GROUND | 14 1/2 Ounce | | 330094 |
| BAKING SODA | 3/4 Teaspoon | | 513849 |
| SALT IODIZED | 3/4 teaspoons | | 125557 |
| SUGAR BEET GRANUL | 3 1/2 Ounce | | 108588 |
| SUGAR BROWN LT | 9 1/4 Ounce | | 860311 |
| BUTTER BLND SLD EURO ZT | 10 Ounce | READY_TO_EAT Ready to use. | 648560 |
| EGG SHL MED A GRD | 3 Each | | 206547 |
| FLAVORING VANILLA IMIT | 1 1/2 Teaspoon | | 110744 |
| CHOC CHIPS SMISWT 1000/ | 7 1/2 Ounce | | 874523 |

Preparation Instructions

1. Blend flour, baking soda, salt, sugar, and brown sugar in mixer for 2 minutes on low speed.
2. Add butter, eggs, and vanilla. Mix for 1 minute on medium speed.
3. Add chocolate chips. Blend for 30 seconds on medium speed.
4. Portion with level No. 40 scoop (1.66 Tbsp) in rows of 5 across and 5 down onto each sheet pan (18"x26"x1"). For 50 servings, use 2 pans.
5. Bake until lightly browned:
Conventional oven: 375 degrees for 10-12 minutes
Convection oven: 325 degrees for 6-8 minutes.
DO NOT OVERBAKE
6. Cool for 1 minute. Remove from sheet pans.

Meal Components

Amount Per Serving

| | |
|---------------------------------|-------|
| Meat/Meat Alternate | 0.000 |
| Grain | 0.500 |
| Fruit | 0.000 |
| DarkGreen | 0.000 |
| Red/Orange | 0.000 |
| OtherVeg | 0.000 |
| Beans, Peas, and Lentils | 0.000 |
| Starchy | 0.000 |

Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Each

| Amount Per Serving | | | |
|---------------------------|----------|------------------|--------|
| Calories | 115.99 | | |
| Fat | 6.39g | | |
| Saturated Fat | 2.83g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 9.90mg | | |
| Sodium | 104.69mg | | |
| Carbohydrates | 15.15g | | |
| Fiber | 1.16g | | |
| Total Sugar | 8.82g | | |
| Added Sugar | 8.82g | | |
| Protein | 1.85g | | |
| Vitamin A | 0.00mcg | Vitamin C | 0.00mg |
| Calcium | 6.00mg | Iron | 0.46mg |

Nutrition - Per 100g

| | | | |
|----------------------|----------|------------------|--------|
| Calories | 454.33 | | |
| Fat | 25.04g | | |
| Saturated Fat | 11.07g | | |
| Trans Fat | 0.00g | | |
| Cholesterol | 38.78mg | | |
| Sodium | 410.08mg | | |
| Carbohydrates | 59.33g | | |
| Fiber | 4.55g | | |
| Total Sugar | 34.57g | | |
| Added Sugar | 34.57g | | |
| Protein | 7.24g | | |
| Vitamin A | 0.00mcg | Vitamin C | 0.00mg |
| Calcium | 23.49mg | Iron | 1.82mg |