

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