

# Homemade Chocolate Chip Cookie

<b>Servings:</b>	50.00	<b>Category:</b>	Grain
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Complex Food Prep
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-57775
<b>School:</b>	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

<b>Meat/Meat Alternate</b>	0.000
<b>Grain</b>	0.500
<b>Fruit</b>	0.000
<b>DarkGreen</b>	0.000
<b>Red/Orange</b>	0.000
<b>OtherVeg</b>	0.000
<b>Beans, Peas, and Lentils</b>	0.000
<b>Starchy</b>	0.000

## Nutrition Facts

Servings Per Recipe: 50.00

Serving Size: 1.00 Each

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

## Nutrition - Per 100g

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