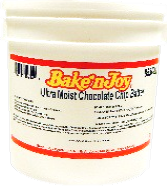




# Scoop and Bake Cookie Handling

## PREPARATION & HANDLING



Gather items: Frozen Cookie Batter (Thawed overnight under refrigeration), scoop, baking sheet and parchment paper.

Preheat oven

### HANDLING INSTRUCTIONS:

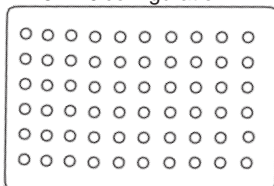
1. Thaw dough in refrigerator for 24 hours before using.
2. Allow to sit at room temperature for about an hour.
3. Scoop batter onto lined sheet pans.
4. Store remaining batter in refrigerator and use within 48 hours.



### PANNING GUIDELINES:

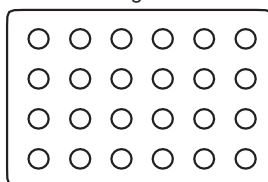
.5 oz. Cookies

6 x 10 configuration



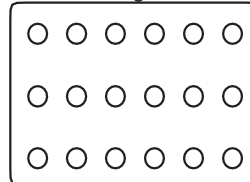
1 oz. - 1.5 oz. Cookies

4 x 6 configuration



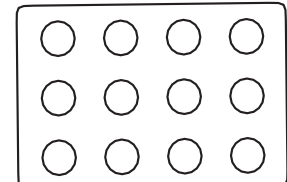
2 oz. Cookies

3 x 6 configuration



3 oz. Cookies

3 x 4 configuration



## BAKING Note: Bake times and temps are guidelines only as ovens vary. Larger cookies may require longer bake times.

	.5, 1 & 1.5 oz. Cookies	2 oz. Cookies	3 oz. Cookies
<b>Rack Oven</b>	Bake .5 oz. cookies at 350°F for approximately 6-9 minutes. Bake 1 oz. cookies at 350°F for approximately 8-10 minutes. Bake 1.5 oz. cookies for approximately 10-12 minutes.	Bake 2 oz. cookies at 350-375°F for approximately 14-17 minutes.	Bake 3 oz. cookies at 350-375°F for approximately 14-19 minutes.
<b>Conventional Oven</b>	Bake .5 oz. at 325°F with LOW FAN for approximately 5-7 minutes. Bake 1 oz. cookies at 325°F with LOW FAN for approximately 7-9 minutes. Bake 1.5 oz. at 325°F with LOW FAN for approximately 10-12 minutes. <b>Turn tray halfway through baking time.</b>	Bake 2 oz. cookies at 325°F with LOW FAN for approximately 13-16 minutes. <b>Turn tray halfway through baking time.</b>	Bake 3 oz. cookies at 325°F with LOW FAN for approximately 13-18 minutes. <b>Turn tray halfway through baking time.</b>

## MERCHANDISING



Allow cookies to cool completely before packaging or merchandising.

