

Gooding School District

Recipe: 000039 WHOLE WHEAT SUGAR COOKIES-bean

Recipe Source:
Recipe Group: DESSERTS

Alternate Recipe Name:
Number of Portions: 50
Size of Portion: 1.5 oz

Recipe HACCP Process: #2 Same Day Service

004075 MARGARINE,REG,HARD,SOYBN (HYDR)&CTTNSD... 016026 BEANS,GREAT NORTHERN,MATURE SEEDS,CND... 019335 SUGARS,GRANULATED..... 001123 EGG,WHOLE,RAW,FRESH..... 002050 VANILLA EXTRACT..... 001082 MILK,LOWFAT,FLUID,1% MILKFAT,W/ VIT A.....	6 OZ 6 OZ 1 LB + 8 OZ 4 large 1 TBSP 3/8 CUP	1. Cream margarine or butter and sugar in mixer with paddle attachment on medium speed for 10 minutes. 2. Add eggs, vanilla, and milk. Mix for 1 minute on low speed or until smooth. Scrape down sides of bowl.
020080 WHEAT FLOUR,WHOLE-GRAIN..... 018371 LEAVENING AGENTS,BAKING PDR,LOW-SODIUM..... 018372 LEAVENING AGENTS,BAKING SODA..... 002047 SALT,TABLE..... 002025 NUTMEG,GROUND..... 002010 CINNAMON,GROUND.....	1 LB + 13 OZ 1 TBSP 1 1/2 TSP 1 1/2 TSP 1 TSP 1 TSP	3. In a separate bowl, combine flour, baking powder, baking soda, salt, nutmeg, and cinnamon. Gradually add to the creamed mixture and mix for 1 minute on low speed until blended.
019335 SUGARS,GRANULATED..... 002010 CINNAMON,GROUND.....	1/2 CUP 2 TSP	4. Lightly coat each sheet pan (18" x 26" x 1") with pan release spray or line with parchment paper. Portion with a No. 30 scoop (2 Tbsp) in rows of 4 across and 5 down. For 50 servings, use 3 pans, 1 pan will only have 10 cookies. For 100 servings, use 4 pans. 5. Combine sugar and cinnamon and sprinkle over cookies. 6. Bake until light brown: Conventional oven: 375° F for 12 minutes Convection oven: 350° F for 6 minutes
		Special Tip For 50 servings, use 2 oz (2/3 cup) dried whole eggs and 2/3 cup water in place of eggs. For 100 servings, use 3 1/2 oz (1 cup 3 Tbsp) dried whole eggs and 1 cup 3 Tbsp water in place of eggs. For a lighter texture, substitute enriched all-purpose flour for half of the whole wheat flour.

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		Serving 1 cookie. For Enhanced Meal Pattern only: 1 cookie provides 1 serving of grains/breads.
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Calories	153	Iron	0.80 mg	Protein	3.11 g	8.14%	Calories from Prot
Cholesterol	17 mg	Calcium	27.39 mg	Carbohydrates	28.73 g	75.27%	Calories from Carb
Sodium	148 mg	Vitamin A	146.7 IU	Total Fat	3.49 g	20.60%	Calories from T Fat
Dietary Fiber	2.26 g	Vitamin A	35.9 RE	Saturated Fat	0.76 g	4.48%	Calories from S Fat
		Vitamin C	0.06 mg	Trans. Fat	0.00* g	%	Calories from Trans. Fat

Miscellaneous	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt..... oz.				? - Milk
Grain/Bread..... srv.				? - Egg
F/V/J..... cup				? - Peanut
Milk..... fl. oz.				? - Tree Nut
				? - Fish
				? - Shellfish
				? - Soy
				? - Wheat
Moisture & Fat Change				
Moisture Change. 0%				
Fat Change..... 0%				
Type of Fat.....				

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	004075	MARGARINE,REG,HARD,SOYBN (HYDR)&CTT			
I	016026	BEANS,GREAT NORTHERN,MATURE SEEDS,			
I	019335	SUGARS,GRANULATED			
I	001123	EGG,WHOLE,RAW,FRESH			
I	002050	VANILLA EXTRACT			
I	001082	MILK,LOWFAT,FLUID,1% MILKFAT,W/ VIT A			
I	020080	WHEAT FLOUR,WHOLE-GRAIN			
I	018371	LEAVENING AGENTS,BAKING PDR,LOW-SODI			
I	018372	LEAVENING AGENTS,BAKING SODA			
I	002047	SALT, TABLE			
I	002025	NUTMEG,GROUND			
I	002010	CINNAMON,GROUND			
I	019335	SUGARS,GRANULATED			
I	002010	CINNAMON,GROUND			