

# Gooding School District

**Recipe: 005011 WHOLE WHEAT SUGAR COOKIES**

Recipe Source: gooding(usda)  
 Recipe Group: DESSERTS

**Recipe HACCP Process:**

Alternate Recipe Name:

Number of Portions: 100.0000

Size of Portion: 1.5 oz

004080 MARGARINE,REG,HARD,SOYBN (HYDR&REG)..... 019335 SUGARS,GRANULATED..... 001123 EGG,WHOLE,RAW,FRESH..... 002050 VANILLA EXTRACT..... 001079 MILK,RED FAT,FLUID,2% MILKFAT,W/ ADDED VIT A.....	1 LB + 8 OZ 3 LB 12 OZ 2 TBSP 3/4 CUP	'1-2^ 1. Cream margarine and sugar in a mixer, using a paddle attachment on medium speed for 10 minutes.
020080 WHEAT FLOUR,WHOLE-GRAIN..... 018369 LEAVENING AGENTS,BAKING PDR,DOUBLE-ACTING,NA..... 018372 LEAVENING AGENTS,BAKING SODA..... 002047 SALT, TABLE..... 002025 NUTMEG,GROUND..... 002010 CINNAMON,GROUND.....	3 LB + 10 OZ 2 TBSP 1 TBSP 1 TBSP 2 TSP 2 TSP	2. Add eggs, vanilla and milk. Mix for 1 minute or until smooth. Scrape down sides of the bowl.
019335 SUGARS,GRANULATED..... 002010 CINNAMON,GROUND.....	8 OZ 1 TBSP + 1 TSP	3. Mix flour, baking powder, baking soda, salt, nutmeg and cinnamon. Add gradually to the creamed mixture. Mix for 1 minute or until well blended. Scrape down sides of the bowl.  4. Portion with a no. 30 scoop (4 x 5) on lightly greased or paper lined 18"x26"x1" sheet pans.
		5. Combine sugar and cinnamon in a salt shaker and sprinkle over cookies.  6. TO BAKE: Conventional oven 375 F, 12 minutes Convection oven 350 F, 16 minutes BAKE UNTIL LIGHT BROWN.  SPECIAL TIP: For a lighter texture, substitute all-purpose flour for half of the whole wheat flour.

Calories	173	Iron	0.75 mg	Protein	2.81 g	6.49%	Calories from Prot
Cholesterol	15 mg	Calcium	29.47 mg	Carbohydrates	28.22 g	65.11%	Calories from Carb
Sodium	208 mg	Vitamin A	265.3 IU	Total Fat	6.18 g	32.07%	Calories from T Fat
Dietary Fiber	2.09 g	Vitamin A	61.9 RE	Saturated Fat	1.08 g	5.63%	Calories from S Fat
		Vitamin C	0.02 mg	Trans. Fat	0.00* g	%	Calories from Trans. Fat

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

**Production Specification**

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	004080	MARGARINE,REG,HARD,SOYBN (HYDR&REG)			
I	019335	SUGARS,GRANULATED			
I	001123	EGG,WHOLE,RAW,FRESH			
I	002050	VANILLA EXTRACT			
I	001079	MILK,RED FAT,FLUID,2% MILKFAT,W/ ADDED			
I	020080	WHEAT FLOUR,WHOLE-GRAIN			
I	018369	LEAVENING AGENTS,BAKING PDR,DOUBLE-A			
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			