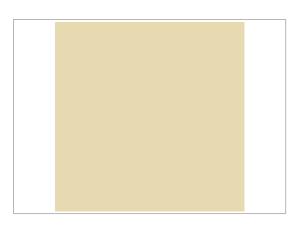
00024497742243 - 51% WG Theme Tulip Cookie Dough 1.2oz/144ct

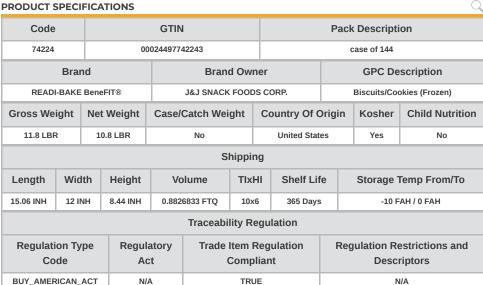
Make their holidays brighter. Bring cheer to any K-12 menu no matter what the season with fun, pre-shaped 51% whole grain cookies.





MARKETING

Pre-portioned – pre-formed. No hydrogenated oil or HFCS. Color sugar packets included. Perfect to decorate for a holiday activity. No mixing, no mess



Nutrition Facts

144 Servings per container

Serving Size

Amount Per Serving Calories

1 COOKIE

	% Daily Value*
Total Fat 9 g	12%
Saturated Fat 4.5 g	23%
Trans Fat 0 g	
Cholesterol 15 mg	5%
Sodium 85 mg	4%
Total Carbohydrates 19 g	7%

Dietary Fiber 1 g 4% **Total Sugars**

Includes 7 g Added Sugars

Protein 2 g Vitamin D 0 mcg 0% Calcium 10 mg 0% Iron 0.7 ma 4%

Potassium 40 mg 0% The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition

HANDLING SUGGESTIONS

year when stored properly.



ALLERGENS



C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'



(Peanuts - NI









🗞 Soybean - C







(%) Sesame - NI

INGREDIENTS



14%

WHOLE WHEAT FLOUR, ENRICHED BLEACHED AND UNBLEACHED WHEAT FLOUR (WHEAT FLOUR, MALTED BARLEY FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, PALM OIL, BUTTER, EGGS, PURPLE COLORED SUGAR (SUGAR, FD&C RED #3 CARNAUBA WAX, FD&C BLUE #1), WATER, SALT, NATURAL FLAVOR.

00024497742243 - 51% WG Theme Tulip Cookie Dough 1.2oz/144ct

Make their holidays brighter. Bring cheer to any K-12 menu no matter what the season with fun, pre-shaped 51% whole grain cookies.



PREPARATION & COOKING SUGGESTIONS



SERVING SUGGESTIONS



MORE INFORMATION



Baking / Handling Instructions: [1] Keep frozen until ready to use. [2] Place on standard lined sheet (bun) pan and sprinkle with colored sugar if desired. [3] Bake immediately in preheated oven for approximately 12-14 minutes. Rack oven: 350°F (177°C) Reel oven: 370°F (188°C) Deck oven: 320°F (160°C) Convection oven: 300°F (149°C) [4] Cool at room temperature. [5] Do not overbake.

Bake and Serve.