



## BAKING INSTRUCTIONS

Time seems to tick more slowly when you're waiting for something this amazing! The aroma is mouth-watering. When your cookies arrive, they will be frozen, portioned and ready to pop in the oven. Just set the dial and hide the box- you made these from scratch-right? (Your secret is safe with us.)

### A FROZEN START WORKS BEST.

Don't thaw the cookie dough, prior to baking.

Place frozen cookie dough on a bakers-paper lined sheet pan.

Place **1.45 oz. cookie dough**, on the bakers-paper lined sheet pan approximately 1" apart.

Place **2.5 oz. and 3 oz. cookie dough**, on the bakers-paper lined sheet pan approximately 2" apart.

### TOP ME OR TOSS ME PRIOR TO BAKING ME!

**Old Fashioned Sugar Cookie**- Sprinkle evenly, approximately, ½ tsp. of decorating sugar atop each sugar cookie, prior to baking. **NOTE: The case of Old Fashioned Sugar Cookies will contain a bag of Decorating Sugar, for your use.**

**Oatmeal Raisin Cookie**- Measure 1 TBL. of Sugar/Cinnamon blend per cookie, in a mixing bowl or clean Ziploc storage bag. Place the frozen cookies in the mixing bowl or bag and toss to coat the cookies evenly with the Sugar/Cinnamon. Arrange the coated cookies on a bakers-paper lined sheet pan, as described above. **NOTE: The case of Oatmeal Raisin Cookies will contain a bag of Sugar/Cinnamon blend.**

**DO NOT CONSUME RAW COOKIE DOUGH**

## TOP ME OR TOSS ME PRIOR TO BAKING ME!

***Snickerdoodle Cookie***- Measure 1 TBL. of Cinnamon/Sugar blend per cookie, in a mixing bowl or clean Ziploc storage bag. Place the frozen cookies in the mixing bowl or bag and toss to coat the cookies evenly with the Cinnamon/Sugar. Arrange the coated cookies on a bakers-paper lined sheet pan, as described above. **NOTE: The case of Snickerdoodle Cookies will contain a bag of Cinnamon/Sugar blend.**

## A LITTLE SEPARATION, A LOT OF HOUSE-MADE FLAVOR.

Bake at the time and temperature on the instructions, listed below, or until the cookies are light brown and slight cracks begin to show along the top of the cookie. Let the cookies cool at least fifteen (15) minutes before serving...I think they'll be gone while you are waiting for them to cool. Good luck!

**NOTE: Bake time and temperatures may vary slightly depending on your oven.**

FLAVOR	SIZE	CONVECTION OVEN			CONVENTIONAL OVEN		
		TEMP	TEMP	TIME	TEMP	TEMP	TIME
Chocolate Chunk	1.45 oz.	325° F	163° C	12-13 min.	350° F	177° C	12-13 min.
Chocolate Chunk	2.50 oz.	325° F	163° C	14-16 min.	350° F	177° C	14-16 min.
Oatmeal Raisin	1.45 oz.	325° F	163° C	12-13 min.	350° F	177° C	12-13 min.
Oatmeal Raisin	2.50 oz.	325° F	163° C	14-16 min.	350° F	177° C	14-16 min.
Old Fashioned Sugar	1.45 oz.	325° F	163° C	12-13 min.	350° F	177° C	12-13 min.
Old Fashioned Sugar	2.50 oz.	325° F	163° C	14-16 min.	350° F	177° C	14-16 min.
Triple Chocolate Chunk	1.45 oz.	325° F	163° C	12-13 min.	350° F	177° C	12-13 min.
Triple Chocolate Chunk	2.50 oz.	325° F	163° C	14-16 min.	350° F	177° C	14-16 min.
Classic Peanut Butter	1.45 oz.	325° F	163° C	12-13 min.	350° F	177° C	12-13 min.
Classic Peanut Butter	2.50 oz.	325° F	163° C	14-16 min.	350° F	177° C	14-16 min.
Snickerdoodle	1.45 oz.	325° F	163° C	12-13 min.	350° F	177° C	12-13 min.
Snickerdoodle	2.50 oz.	325° F	163° C	14-16 min.	350° F	177° C	14-16 min.

**DO NOT CONSUME RAW COOKIE DOUGH**