

Washington County School District

Recipe: 000486 COOKIE, COWBOY

Recipe HACCP Process: #1 No Cook

Recipe Source:

Recipe Group: DESSERTS

Alternate Recipe Name: COWBOY COOKIE

Number of Portions: 475

Size of Portion: 1 oz.

900100 Margarine (#1 Solid).....	9 LB	Cream sugar, shortening, eggs, and vanilla. Add dry ingredients. Bake at 325 degrees for 15 minutes. Use # 30 scoop.
019334 SUGARS,BROWN.....	8 LB	
019335 SUGARS,GRANULATED.....	8 LB	
001123 EGG,WHL,RAW,FRSH.....	4 LB	
000049 Vanilla Extract.....	3/4 CUP	
020080 WHEAT FLOUR,WHOLE-GRAIN.....	11 LB	
018372 LEAVENING AGENTS,BAKING SODA.....	1/3 CUP	
900107 SALT.....	3 TBSP	
018371 LEAVENING AGENTS,BAKING PDR,LOW-SODIUM...	1/3 CUP	
020038 OATS.....	8 LB	
900175 Chocolate Chips.....	6 LB	

*Nutrients are based upon 1 Portion Size (1 oz.)

Calories	202 kcal	Cholesterol	14.93 mg	Sugars	*15.09* g	Calcium	45.03 mg	37.78%	Calories from Total Fat
Total Fat	8.48 g	Sodium	164.18 mg	Protein	3.31 g	Iron	1.01 mg	15.05%	Calories from Saturated Fat
Saturated Fat	3.38 g	Carbohydrates	29.34 g	Vitamin A	364.32 IU	Water ¹	4.79 g	*0.01%*	Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	2.08 g	Vitamin C	0.00 mg	Ash ¹	0.51 g	58.11%	Calories from Carbohydrates
								6.56%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient
 * - denotes combined nutrient totals with either missing or incomplete nutrient data
¹ - denotes optional nutrient values
² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

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

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	900100	Margarine (#1 Solid)			
I	019334	SUGARS,BROWN			
I	019335	SUGARS,GRANULATED			
I	001123	EGG,WHL,RAW,FRSH			
I	000049	Vanilla Extract			
I	020080	WHEAT FLOUR,WHOLE-GRAIN			
I	018372	LEAVENING AGENTS,BAKING SODA			
I	900107	SALT			
I	018371	LEAVENING AGENTS,BAKING PDR,LOW-SODI			
I	020038	OATS			
I	900175	Chocolate Chips			

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