732-0642 - KRUSTEAZ PROFESSIONAL ALL-PURPOSE COOKIE MIX

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Brand: KRUSTEAZ









Nutrition Facts

Serving Size 3 Tbsp Mix

	% Daily Value*
calcium	0%
carbohydrate, total 19Gram	6%
cholesterol 5Milligram	2%
energy, percent contributed by fat 45Kilocalorie (international table)	%
energy 130Kilocalorie (international table)	%
fat, total 5Gram	8%
fatty acids, total saturated 2Gram	10%
fatty acids, total trans 0Gram	%
fibre, total dietary 1Gram	1%
iron, total	2%
protein, total 1Gram	%
sodium 105Milligram	4%
Sugars, tot, expression unknown 10Gram	%
Vit C unk.	0%
vitamin A	0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

Product Specifications

GTIN

00041449300603

Ingredients

Enriched unbleached flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), sugar, palm and soybean oil, dextrose, Less than 2% of: ascorbic acid, baking soda, eggs, natural and artificial flavors (contains milk derivatives), salt, wheat protein isolate.

Preparation and Cooking

FULL BATCH HALF BATCH 5 lb (full box) Mix 2 1/2 lb (7 1/2 cups) Mix 8 oz (1 cup) Water 4 oz (1/2 cup) Water 1. Place water in mixer bowl; add mix. Using a paddle, mix on low speed 45 seconds or until dough forms around paddle. 2. Using a #40 scoop, drop dough onto greased or paper-lined baking sheets. Lightly flatten dough.

Serving Suggestions

CUT COOKIE RECIPE: Turn dough out onto lightly floured surface; roll 1/8 to 1/4 inch thickness. Cut with a cookie cutter. Place on greased or paper-lined baking sheet. Bake as directed. Do not eat raw batter. HIGH ALTITUDE: For full batch, add 3 oz (2/3 cup) all-purpose flour to mix. Prepare and bake as directed.

Packaging and Storage

Store in a cool, dry place.

Allergens

Contains: Eggs and their derivates, Milk and its derivates, Wheat and Their Derivatives May contain: Soybean and its Derivatives