

Baking & Handling

Cookie Dough

1. Keep dough frozen (0 degrees F +/- 10 degrees F)
2. Bake cookies from frozen state (from case to sheet pan)
3. Place parchment paper on a sheet pan
Decadent Cookies: Add left over inclusions from case as additional toppings prior to baking
4. Set your oven for the time and temperature listed below. Please remember ovens do vary and values are different for **Convection** ovens vs. **Conventional** ovens
5. Rotate the pan halfway through the baking time for an even bake
6. Cool the cookies on the pan
7. Enjoy!

Cookie Dough Baking Times

Cookie Size	Convection Oven	Bake Time	Conventional Oven	Bake Time
1.00 oz. (WG & RF)*	325°F 168°C	9 to 11 minutes	350°F 177°C	9 to 11 minutes
1.00 oz.	325°F 168°C	10 to 11 minutes	350°F 177°C	10 to 11 minutes
1.33 oz.	325°F 168°C	10 to 12 minutes	350°F 177°C	10 to 12 minutes
1.50 oz.	325°F 168°C	10 to 12 minutes	350°F 177°C	10 to 12 minutes
2.00 oz.	325°F 168°C	12 to 13 minutes	350°F 177°C	12 to 13 minutes
3.00 oz.	325°F 168°C	13 to 14 minutes	350°F 177°C	13 to 14 minutes
3.00 oz. (Gluten Free)	325°F 168°C	10 to 12 minutes	350°F 177°C	10 to 12 minutes
4.00 oz.	325°F 168°C	15 to 16 minutes	350°F 177°C	15 to 16 minutes
4.25 oz.	325°F 168°C	15 to 16 minutes	350°F 177°C	15 to 16 minutes
4.50 oz. (Decadent)	325°F 168°C	16 to 17 minutes	350°F 177°C	16 to 17 minutes