

WHITE CHUNK MACADAMIA NUT Cookie Dough^{UD}

BAKING INSTRUCTIONS: (BAKE FROZEN)

- PREHEAT OVEN TO 350°F
- PLACE FROZEN COOKIE DOUGH PIECES 2 INCHES APART ON AN UNGREASED OR PARCHMENT LINED BAKING SHEET
- RETURN UNUSED DOUGH TO THE FREEZER
- BAKE 12-15 MINUTES OR UNTIL THE COLOR IS LIGHT GOLDEN BROWN AROUND THE EDGES.
- ALLOW THE COOKIES TO COOL FOR 20 MINUTES
- ENJOY!!
- DO NOT EAT RAW COOKIE DOUGH

INGREDIENTS: ENRICHED WHEAT FLOUR, SUGAR, SHORTENING (PALM OIL), WHITE CHUNK (SUGAR, PARTIALLY HYDROGENATED PALM KERNEL AND COTTONSEED OILS, NONFAT DRY MILK, MILK, GLYCERYL LACTO ESTERS OF FATTY ACIDS, SOY LECITHIN, SALT AND ARTIFICIAL FLAVORING ADDED), WHOLE EGGS, MACADAMIA NUTS, MOLASSES, SALT, SODA BICARBONATE, NATURAL AND ARTIFICIAL FLAVOR.

CONTAINS: WHEAT, EGGS, MILK, TREE NUT, SOY.

Nutrition Facts

Serving Size 1 Cookie (28g)
Servings Per Container 48

Amount Per Serving

Calories 130 **Calories from Fat** 60

% Daily Value*

Total Fat 7g **11%**

Saturated Fat 3g **15%**

Trans Fat 0g

Cholesterol 10mg **3%**

Sodium 115mg **5%**

Total Carbohydrate 16g **5%**

Dietary Fiber 0g **2%**

Sugars 8g

Protein 2g

Vitamin A 0% • Vitamin C 0%

Calcium 0% • Iron 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.

		Calories: 2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram

Fat 9 • Carbohydrate 4 • Protein 4