

Sugar Cookies

Preparation & Cooking

1. Preheat Rack Oven: 375°F. Convection Oven: 325°F. Conventional Oven: 350°F.
2. Place pre-portioned cookie dough 3 inches apart on a lined pan (baking paper). Return unused frozen dough to freezer
3. Bake Rack Oven: 8-12 minutes. Convection Oven: 7-9 minutes. Conventional Oven: 7-9 minutes. Baking times may vary depending on oven / other factors listed below*
4. In stationary ovens, rotate pan halfway for an even bake.
5. Cookies are done when they are golden brown around the outer edge and light coloring in the center
6. Allow cookies to cool before removing from pan

*Factors that will affect your oven bake time: Accuracy of internal oven temperature vs set temperature, Recovery time of oven after loading, Oven load (partial or full rack), Dough temperature (is dough frozen or thawed)

Chocolate Chip Cookies

Preparation & Cooking

BAKING INSTRUCTIONS 350 Baking Preheat oven for 10 minutes. Place a pan liner on the baking pan. Place cookies 2 inches apart on a parchment paper pan liner. NOTES FOR ALL COOKIES: Make sure that the oven thermostat is accurate. Baking time will vary by type of oven and number of racks used at one time. When properly baked, cookies will remain soft even after cooling.

COOLING: Allow cookies to cool for 30 minutes before removing from the baking pan. Cookies are still baking while cooling on the pan. STORAGE: Store cookie dough in the freezer. DO NOT THAW DOUGH BEFORE BAKING.

(Cookies will remain fresh for up to 1 year and retain their shape best when kept frozen.)

White Chocolate Macadamia Nut Cookies

Preparation & Cooking

1. Preheat Rack Oven: 375°F. Convection Oven: 325°F. Conventional Oven: 350°F.
2. Place pre-portioned cookie dough 3 inches apart on a lined pan (baking paper). Return unused frozen dough to freezer
3. Bake Rack Oven: 8-14 minutes. Convection Oven: 8-12 minutes. Conventional Oven: 8-12 minutes. Baking times may vary depending on oven / other factors listed below*
4. In stationary ovens, rotate pan halfway for an even bake.
5. Cookies are done when they are golden brown around the outer edge and light coloring in the center
6. Allow cookies to cool before removing from pan

*Factors that will affect your oven bake time: Accuracy of internal oven temperature vs set temperature, Recovery time of oven after loading, Oven load (partial or full rack), Dough temperature (is dough frozen or thawed)

Salted Caramel Chocolate Chunk Cookies

Preparation & Cooking

1. Preheat Rack Oven: 375°F. Convection Oven: 325°F. Conventional Oven: 350°F.
2. Place pre-portioned cookie dough 3 inches apart on a lined pan (baking paper). Return unused frozen dough to freezer
3. Bake Rack Oven: 12-17 minutes. Convection Oven: 10-14 minutes. Conventional Oven: 10-14 minutes. Baking times may vary depending on oven / other factors listed below*

4. In stationary ovens, rotate pan halfway for an even bake.
5. Cookies are done when they are golden brown around the outer edge and light coloring in the center
6. Allow cookies to cool before removing from pan

*Factors that will affect your oven bake time: Accuracy of internal oven temperature vs set temperature, Recovery time of oven after loading, Oven load (partial or full rack), Dough temperature (is dough frozen or thawed)

Caramel Apple Oatmeal Cookies

Preparation & Cooking

1. Preheat Rack Oven: 375°F. Convection Oven: 325°F. Conventional Oven: 350°F.
2. Place pre-portioned cookie dough 3 inches apart on a lined pan (baking paper). Return unused frozen dough to freezer
3. Bake Rack Oven: 12-17 minutes. Convection Oven: 10-14 minutes. Conventional Oven: 10-14 minutes. Baking times may vary depending on oven / other factors listed below*
4. In stationary ovens, rotate pan halfway for an even bake.
5. Cookies are done when they are golden brown around the outer edge and light coloring in the center
6. Allow cookies to cool before removing from pan

*Factors that will affect your oven bake time: Accuracy of internal oven temperature vs set temperature, Recovery time of oven after loading, Oven load (partial or full rack), Dough temperature (is dough frozen or thawed)