## CANDY COOKIE (WGR)

```
MEAL COMPONENT CONTRIBUTION:
\(1 / 2\) oz. eq. whole grain
NUMBER OF PORTIONS: 100 SIZE OF PORTION: 1 cookie
RECIPE HACCP PROCESS: \#1 - No cook
```

WHOLE GRAINS

## INGREDIENT

## MEASURE (FOR 100 SERVINGS)

Cookie Dough, Candy, WGR, \#1405

## 100 cookies

## DIRECTIONS

1. Heat oven to the recommended temperature on package instructions.
2. Place 35 pieces of frozen cookie dough, $5 \times 7$, on a $18^{\prime \prime} \times 26^{\prime \prime} \times 1^{\prime \prime}$ lined sheet (bun) pan
3. Follow the instructions for baking on the package or case.
4. Portion 1 cookie per serving. Each portion provides $1 / 2$ oz. eq. whole grain. Each cookie counts as a grain based dessert for lunch.

NUTRIENTS PER SERVING

| Calories | 104 | Dietary Fiber | 1.98 g | Sodium | 91.00 mg | Sat. Fat | 1.11 g |
| :--- | :--- | :--- | :--- | :--- | :--- | :--- | :--- |
| Carbohydrates | 18.54 g | Protein | 1.60 g | Total Fat | 3.15 g | Trans Fat | 0.00 g |

