

## Puree Chocolate Cookies

### Ingredients

### Weight (1 cup)

### Measures

Puree Bread & Bakery Mix	5.2 oz
Water	8 oz
Vegetable Oil	28 g
Sugar	1.8 oz
Cocoa Powder	12 g

7 svgs.	14 svgs.	28 svgs.
1 cup	2 cups	1 qt
1 cup	2 cups	1 qt
2 Tbsp	4 Tbsp	1/2 cup
1/4 tsp	1/2 cup	1 cup
2 Tbsp	1/4 cup	1/2 cup

### Preparation

WASH HANDS

1. Place Puree Bread & Bakery Mix into a large mixing bowl.
2. Add sugar and cocoa powder; stir well.
3. Add vegetable oil and water. Mix until well blended.
4. Serve using #24 scoop.

### Optional Garnishing Suggestion:

Make a small indent in the top of the cookie with a spoon. Fill with 1 tsp. chocolate sauce or thin chocolate icing or glaze.

*Be sure to follow facility HACCP guidelines.*

### Nutritional Facts

#### Amount per serving

Calories: 147

**Total Fat:** 5.5g

**Cholesterol:** 4mg

**Sodium:** 81mg

**Total Carbs:** 23g

**Sugars:** 12.1g

**Dietary Fiber:** 2g

**Protein:** 1.3g