

Puree Chocolate Mint Cookies

Ingredients

Weight (1 cup)

Measures

Puree Bread & Bakery Mix	5.2 oz
Water	8 oz
Vegetable Oil	28 g
Peppermint Extract	1 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 tsp	1 tsp
1/4 cup	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, peppermint extract 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, 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