

Puree Chocolate Peanut Butter Cookies

<u>Ingredients</u>	<u>Weight (1 cup)</u>	<u>Measures</u>		
		7 svgs.	14 svgs.	28 svgs.
Puree Bread & Bakery Mix	5.2 oz	1 cup	2 cups	1 qt
Water	8 oz	1 cup	2 cups	1 qt
Vegetable Oil	28 g	2 Tbsp	4 Tbsp	1/2 cup
Creamy Peanut Butter	3 oz	1/3 cup	2/3 cup	1 1/3 cup
Sugar	1.8 oz	1/4 cup	1/2 cup	1 cup
Cocoa Powder	12 g	2 Tbsp	1/4 cup	1/2 cup

Preparation
WASH HANDS

1. Place Puree Bread & Bakery Mix into a large mixing bowl.
2. Add peanut butter, sugar and cocoa powder and mix with a spatula until crumbly.
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 syrup.

Be sure to follow facility HACCP guidelines.

Nutritional Facts
Amount per serving
Calories: 225
Total Fat: 11.8g
Cholesterol: 4mg
Sodium: 138mg
Total Carbs: 25.4g
Sugars: 13.2g
Dietary Fiber: 2g
Protein: 4.4g