

Puree Spice Drop Cookies

Ingredients

Weight (1 cup)

Measures

Puree Bread & Bakery Mix	5.2 oz
Water, Hot Tap or Urn	6 oz
Vegetable Oil	28 g
Coffee, prepared	2.2 oz
Brown Sugar	1.9 oz
Ground Cinnamon	.5 g
Ground Nutmeg	.5 g

7 svgs.	14 svgs.	28 svgs.
1 cup	2 cups	1 qt
3/4 cup	1 1/2 cups	3 cups
2 Tbsp	1/4 cup	1/2 cup
1/4 cup	1/2 cup	1 cup
1/4 cup	1/2 cup	1 cup
1/4 tsp	1/2 tsp	1 tsp
1/4 tsp	1/2 tsp	1 tsp

Preparation

WASH HANDS

1. Place Puree Bread & Bakery Mix into a large mixing bowl.
2. Add brown sugar and spices, and stir well.
3. Add vegetable oil and water. Mix until well blended. Hold 10 minutes prior to serving.
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. applesauce or soft icing.

Be sure to follow facility HACCP guidelines.

Nutritional Facts

Amount per serving

Calories: 143

Total Fat: 5.3g

Cholesterol: 4mg

Sodium: 84mg

Total Carbs: 22.7g

Sugars: 12.8g

Dietary Fiber: 2g

Protein: 1g