



RECIPE NAME: Sugar Cookie

File No:

Grade Group: K-8, 9-12	HACCP Process: <input type="checkbox"/> #1 No Cook <input type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes Cooling Step
Number of Portions: 50	
Portion Size: 1 cookie	
Serving Utensil: #30 scoop	
Servings per Pan: 25	

Recipe Adapted From:

Child Nutrition
Recipe Box



Ingredients	Weight	Measure	Procedure
Sugar, Granulated Butter, Unsalted Egg, Whole, Raw, Frozen, Pasteurized Milk, 1% Low-Fat Flour, Whole Wheat Flour, Enriched Baking Powder Salt Baking Soda Nutmeg, Ground Cinnamon, Ground Vanilla Extract	1 lb 10 oz 12 oz 6 oz 1 lb 14 oz	¼ cup + 2 Tbsp 1 Tbsp 1 ½ tsp 1 ½ tsp 1 tsp 1 Tbsp 1 Tbsp	<ol style="list-style-type: none"> 1. Pour sugar and margarine into a commercial mixer (batch as needed). Using a paddle attachment, mix on medium speed until light and fluffy. Mix for 6-7 minutes, do not over mix. 2. Slowly add eggs and milk. Using a paddle attachment, mix on medium-low speed. Mix for 2 minutes 3. Slowly add flour, baking powder, salt, baking soda, nutmeg, and cinnamon. Using a paddle attachment, mix on medium-low speed, for 6 minutes. 4. Add vanilla extract. Using a paddle attachment, mix on medium speed, for one minute. DO NOT over mix. 5. Using a No. 30 scoop, portion 2 Tbsp (about 1 7/8 oz) drop cookies on two sheet pans (18" x 26" x 1"). Place 25 cookies on each pan. 6. Bake: Conventional oven: 350 °F for 10-15 minutes. Convection oven: 325 °F for 8-10 minutes.
Total Yield:		Number of Pans: 2	
Weight:	Measure (volume):	Pan Size: 18" x 26" x 1"	

Meal Component Contribution/Nutrition Analysis Based on Portion Size

Specify the grade group in the columns:	Grade Group: K-8, 9-12					Equipment (if not specified in procedures above): DG=Dark Green B/P=Beans/Peas (Legumes) R/O=Red/Orange S=Starchy O=Other
Meat/Meat Alternate						
Vegetable Subgroups	DG	B/P	R/O	S	O	
Fruits						
Grains	1.0 oz eq.					
Calories:	157					
Saturated Fat (g):	4.47 g					
Sodium (mg):	174.32 mg					