

Chocolate Chip Cookies, Whole Wheat

Desserts

HACCP: Non-Hazardous/Other

Healthier Kansas Recipe 1079
USD 320 Wamego, modified

Ingredients	100 Servings		___ Servings		Directions
	Weight	Measure	Weight	Measure	
Margarine, liquid	1 lb + 3 oz	2 ¼ cups + 2 Tbsp			<ol style="list-style-type: none"> 1. Beat margarine and sugars with paddle attachment in mixer until smooth. 2. Add egg and vanilla to margarine/sugar mixture. Mix well. 3. Stir together baking powder, baking soda, oatmeal and flour. 4. Add flour mixture to margarine/sugar mixture in mixer bowl. Mix just until all ingredients are moistened. 5. Stir in chocolate chips. 6. Drop by slightly rounded # 40 scoops (.92 oz) on to sheet pans (18" x 26") lined with pan liners. Place 24 per pan in 4 rows of 6 each. Cookies will spread to about 3" in diameter as they cook. 7. Bake until lightly browned. Turn pans half-way through the baking time to promote even baking. <ul style="list-style-type: none"> * Conventional oven: 350°F for 10-12 minutes * Convection oven: 325°F for 6-10 minutes Do not overbake. 8. Cool about 5 minutes before removing from the baking sheet. Cookies will flatten as they cool. <p><i>Note: If 100% whole grain white wheat flour is not available, replacing half the whole wheat flour with enriched white flour will provide a smoother texture.</i></p>
Brown Sugar Sugar, granulated	1 lb 1 lb + 5 oz				
Egg, whole, raw Vanilla	7½ oz	5 large 1 Tbsp + 2½ tsp			
Baking Powder		1 Tbsp + ¾ tsp 2¼ tsp			
Baking Soda Oats, quick Flour, white whole wheat	13½ oz 1 lb + 6 oz				
Chocolate Chips, semi-sweet	8½ oz				

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Serving Size	1 Serving Provides	Yield
1 cookie	0.5 unit G/B	100 cookies

Nutrients Per Serving

Calories	129	Vitamin A	203.9 IU	Iron	0.68 mg
Protein	1.69 gm	Vitamin C	0.0 mg	Calcium	20.98 mg
Carbohydrate	19.19 gm	Fiber	1.25 gm	Cholesterol	7.91 mg
Fat	5.51 gm	% Fat	38.44 %	Sodium	94.02 mg
Saturated Fat	1.33 gm	% Saturated Fat	9.24 %		