

Chocolate Chip Cookies

Desserts

C-09

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	14 ½ oz	3 ½ cups	1 lb 13 oz	1 qt 3 cups	1. Blend flour, baking soda, salt, sugar, and brown sugar in mixer for 2 minutes on low speed. 2. Add shortening, margarine or butter, eggs, and vanilla. Mix for 1 minute on medium speed. 3. Add chocolate chips and peanut granules (optional). Blend for 30 seconds on medium speed. 4. Portion with level No. 40 scoop (1 ⅓ Tbsp) in rows of 5 across and 5 down onto each sheet pan (18" x 26" x 1"). For 50 servings, use 2 pans. For 100 servings, use 4 pans. (Cookie machine may be used, but adjustments may be necessary.) 5. Bake until lightly browned: Conventional oven: 375° F for 10-12 minutes Convection oven: 325° F for 6-8 minutes DO NOT OVERBAKE. 6. Cool for 1 minute. Remove from sheet pans.
Baking soda		¼ tsp		1 ½ tsp	
Salt		¼ tsp		1 ½ tsp	
Sugar	3 ½ oz	½ cup	7 oz	1 cup	
Brown sugar, packed	9 ¼ oz	1 ¼ cups	1 lb 2 ½ oz	2 ½ cups	
Shortening	5 oz	¾ cup	10 oz	1 ½ cups	
Margarine or butter	5 oz	½ cup 2 Tbsp	10 oz	1 ¼ cups	
Frozen whole eggs, thawed OR Fresh large eggs (see Special Tip)	5 ¼ oz	¾ cup OR 3 each	10 ½ oz	1 ¼ cups OR 6 each	
Vanilla		1 ½ tsp		1 Tbsp	
Chocolate chips	7 ½ oz	1 ¼ cup	14 oz	2 ½ cups	
Peanut granules (optional)	4 ¾ oz	1 cup	9 ½ oz	2 cups	

SERVING:	YIELD:	VOLUME:
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1 cookie.
For Enhanced Meal Pattern only: 1 cookie provides ¼ serving of grains/breads.

50 Servings: about 3 lb 2 oz (dough)

50 Servings: about 1 quart 1 cup (dough)
50 cookies

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100 Servings: about 6 lb 4 oz (dough)

100 Servings: about 2 quarts 2 cups (dough)
100 cookies

Tested 2004

Special Tip:

For 50 servings, use 1 ½ oz (½ cup) dried whole eggs and ½ cup water in place of eggs.

For 100 servings, use 3 oz (1 cup) dried whole eggs and 1 cup water in place of eggs.

Nutrients Per Serving

Calories	128	Saturated Fat	2.03 g	Iron	0.66 mg
Protein	1.43 g	Cholesterol	13 mg	Calcium	9 mg
Carbohydrate	16.10 g	Vitamin A	121 IU	Sodium	86 mg
Total Fat	6.77 g	Vitamin C	0.0 mg	Dietary Fiber	0.5 g