

# Salted Caramel Manifesto® Break N Bake™ Cookie

We've combined sweet and salty in this unique and addictive Manifesto cookie. It starts with our all butter, pure cane sugar and cage free egg dough and is loaded with premium white sustainable chocolate, pretzel bites and toffee candy pieces. Topped with pretzel salt and golden demerara sugar.

## **Ingredients**

Ingredients: Wheat Flour, Butter [cream, lactic acid], White Confection [sugar, palm kernel and palm oil, whey powder, nonfat dry milk, soy lecithin, salt, natural flavor], Brown Sugar, Sugar, Enriched Wheat Flour [wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid], Toffee Candy [sugar, rice syrup, almonds, butter, palm oil, corn starch, gellan gum, salt, natural flavor, baking soda, soy lecithin], Cage Free Eggs, Pretzels [unbleached enriched wheat flour (flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), malt, salt, soybean oi], Caramel [milk, sugar, butter], Corn Starch, Salt, Baking Soda, Natural Flavor [caramel], Rice Syrup, Natural Madagascar Vanilla.

Contains: Egg, Milk, Soy, Tree Nuts, Wheat.

MANUFACTURED IN A FACILITY THAT PROCESSES PEANUTS/NUTS

## **Product Specifications**

**SKU**: 3610

Units Per Case: 4 Portions Per Unit: 81 Portions Per Case: 324

Unit Weight: NET WT 5 LB 4 OZ (2.38 Kg)

Gross Weight: 22.27 lbs Case Cube: 0.58 cu ft **UPC**: 749017036106 SCC/GTIN: 10749017036103

Case Dimensions (L x W x H): 12.25 x 12.25 x 6.75

Pallet Tie x High: 9 x 9

Inner Tray Box Dimensions: 11.10" x 11.10" x 1.53"

Approx. Piece Size: 1" cube Kosher Status: KD

Gluten Free: No

Do Not Consume Raw Dough.

## **Defrosting/Handling Tips**

#### **Baking Instructions:**

- 1. Line an appropriately sized sheet pan with parchment paper.
- 2. Preheat oven to the desired temperature before baking.
- 3. Place cookie puck topped side up (course sugar or particulates) on baking sheet and arrange (4 of a half tray, 9 on a full tray) on baking tray.

#### **BAKING FROM FROZEN:**

Convection oven (hot forced air) - Set oven to 300° F, high fan setting (if adjustable). Bake for 11 minutes. Conventional Oven - Set oven to 375° F. Bake for 15 minutes.

Allow cookies to cool on sheet pan after baking.

## **BAKING FROM REFRIGERATED:**

Convection oven (hot forced air) - Set oven to 300° F, high fan setting (if adjustable). Bake for 10 minutes. Conventional Oven - Set oven to 350° F. Bake for 15 minutes.

Allow cookies to cool on sheet pan after baking.



# Nutrition **Facts**

Servings Per Container 81

**Serving Size** (29g/loz)

Amount per serving

Calories	<b>120</b>
9	6 Daily Value*
<b>Total Fat</b> 5g	6%
Saturated Fat 3g	18%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 190mg	8%
<b>Total Carbohydrates</b> 18g	7%
Dietary Fiber 0g	0%
Total Sugars 10g	
Includes 10g Added Sugars	20%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 10mg	0%
Iron 0mg	0%

\* The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### **Shelf Life**

Frozen: 18 months

Potassium 24mg

Refrigerated: 8 days (covered); prior to

Ambient After Bake - 2 days wrapped

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