



Oatmeal Raisin Manifesto® Cookie, Discontinued February 2022

All butter, pure cane sugar and cage free eggs is mixed into our Oatmeal Raisin Manifesto Cookie dough then mixed with toasted oats three ways, homey and chewy, with Flame and Thompson raisins, redolent with aromatic spices. Non GMO and additive free. Manifesto® is a registered trademark.

Ingredients

Ingredients: Raisins, Butter, Enriched Wheat Flour [wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid], Oats, Brown Sugar, Sugar, Cage Free Eggs, Granola [oats, cane sugar, canola oil, natural flavors, sea salt], Corn Starch, Evaporated Milk [milk, vitamin D3], Baking Soda, Ginger [ginger, cane sugar], Rice Syrup, Salt, Cinnamon, Baking Powder [sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate], Natural Madagascar Vanilla, Nutmeg, Allspice.

Contains: Egg, Milk, Wheat.

MANUFACTURED IN A FACILITY THAT PROCESSES PEANUTS/NUTS

Product Specifications

SKU: 2986

Units Per Case: 7

Portions Per Unit: 12

Portions Per Case: 84

Unit Weight: NET WT 2 LB 4 OZ (1.02 Kg)

Gross Weight: 17.09

Case Cube: 0.91 cu. ft.

UPC: 749017029863

SCC/GTIN: 10749017029860

Case Dimensions (L x W x H): 16 x 11.75 x 8.315

Pallet Tie x High: 10 x 8

Inner Tray Box Dimensions: 15.25 x 11 x 1.8

Approx. Piece Size:

Kosher Status: KD

Gluten Free: No

Do Not Consume Raw Dough.

Defrosting/Handling Tips

Frozen pucks should be stored in a freezer. Baked cookies should be stored ambient. Particulates should be on the top when baking; you may need to flip the cookie from the tray before placing on the baking sheet.

Convection Oven Baking Instructions:

Cookies are baked from Frozen.

Preheat oven to the desired temperature before baking.

1. Line an appropriate sized sheet pan with parchment paper.

2. Place frozen cookie pucks and arrange on baking tray.

3. Convection oven (hot forced air) - Set at 325° F high fan setting (if adjustable). Bake for 12 minutes.

4. Allow cookies to cool on sheet pan after baking.

Conventional Oven Baking Instructions:

Thaw cookies overnight in the refrigerator.

Preheat oven to the desired temperature before baking.

1. Line an appropriate sized sheet pan with parchment paper.

2. Place refrigerated cookie pucks (38°F-42°F) and arrange on baking tray.

3. Conventional oven - Set at 360° F. Bake for 16-17 minutes.

4. Allow cookies to cool on sheet pan after baking.



Nutrition Facts

Servings Per Container 12

Serving Size (85g/3oz)

Amount per serving

Calories **340**

% Daily Value*

Total Fat 14g **18%**

Saturated Fat 7g **35%**

Trans Fat 0g

Cholesterol 60mg **20%**

Sodium 400mg **17%**

Total Carbohydrates 51g **19%**

Dietary Fiber 3g **11%**

Total Sugars 26g

Includes 16g Added Sugars **32%**

Protein 5g

Vitamin D 1mcg 6%

Calcium 45mg 4%

Iron 2mg 10%

Potassium 207mg 4%

* 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

Store pucks frozen.

Cookie Pucks - Frozen 18 months

Baked cookies - Ambient 2 days

Updated 10/24/2022

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