



Sandy's Amazing Chocolate Chunk Manifesto® Cookie

Giant morsels of sustainable chocolate grown in the Peruvian Andes, milk, semisweet and dark coins, coalesce in our Sandy's Amazing Chocolate Chunk Manifesto Cookie dough of all butter, pure cane sugar and cage free eggs. Caramelized chewy-crispy-edged wonder. Non GMO and additive free. Manifesto® is a registered trademark.

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Ingredients

Ingredients: Chocolate [sugar, unsweetened chocolate (processed with alkali), cocoa butter, milk fat, whole milk, soy lecithin, salt, vanilla, vanilla extract], Enriched Wheat Flour [wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid], Butter, Brown Sugar, Sugar, Cage Free Eggs, Caramel [milk, sugar, butter], Baking Soda, Corn Starch, Salt, Rice Syrup, Caramelized Sugar Flavor [caramel], Whole Milk Powder, Natural Madagascar Vanilla.

Contains: Egg, Milk, Soy, Wheat.

MANUFACTURED IN A FACILITY THAT PROCESSES PEANUTS/NUTS

Product Specifications

SKU: 3025
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 lbs
Case Cube: 0.91 cu. ft.
UPC: 749017030258
SCC/GTIN: 10749017030255
Case Dimensions (L x W x H): 16 x 11.75 x 8.315
Pallet Tie x High: 10 x 8
Approx. Piece Size:
Kosher: 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 11 minutes.
4. Allow cookies to cool on sheet pan after baking.

Conventional Oven Baking Instructions:

Thaw cookies overnight in the refrigerator. Cookies can be refrigerated up to 7 days in sealed tray, prior to baking.

Preheat oven to the desired temperature before baking.

1. Line an appropriate sized sheet pan with parchment paper.
2. Place refrigerated cookie pucks (43°F) and arrange on baking tray.
3. Conventional oven - Set at 360° F. Bake for 15-16 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 380

% Daily Value*

Total Fat 20g 26%

Saturated Fat 12g **60%**

Trans Fat 0g

Cholesterol 50mg 17%

Sodium 370mg 16%

Total Carbohydrates 50g 18%

Dietary Fiber 2g **7%**

Total Sugars 30g

Includes 28g Added Sugars **56%**

Protein 4g

Vitamin D 0mcg **0%**

Calcium 42mg **4%**

Iron 2mg **10%**

Potassium 193mg **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

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Extra Info:

Do Not Consume Raw Dough.

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