



Salted Caramel Crunch Manifesto® 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. Non GMO and additive free. Manifesto® is a registered trademark.

Salted Caramel Crunch Manifesto Cookie

Ingredients

Ingredients: Wheat Flour, Butter, White Confection [sugar, palm kernel & palm oil, whey, nonfat milk, soya lecithin, vanilla], Sugar, Brown Sugar, Cage Free Eggs, Toffee Candy [sugar, vegetable oil (palm oil, sunflower oil), butter, almonds, salt, soy lecithin], Pretzel Balls [enriched wheat flour (wheat flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), canola oil, salt, malt, sodium bicarbonate, yeast], Caramel [milk, sugar, butter], Salt, Baking Soda, Corn Starch, Rice Syrup, Caramelized Sugar Flavor [caramel, water, molasses, natural flavor], Natural Madagascar Vanilla.

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

MANUFACTURED IN A FACILITY THAT PROCESSES PEANUTS/NUTS

Product Specifications

SKU: 3129

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: 17.17 lbs

Case Cube: 0.91 cu. ft.

UPC: 749017031293

SCC/GTIN: 10749017031290

Case Dimensions (L x W x H): 16 x 11.75 x 8.3

Pallet Tie x High: 10 x 8

Inner Tray Box Dimensions: 15.25 x 11 x 1.5

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 bakes 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 (38-42°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 **420**

% Daily Value*

Total Fat 18g **23%**

Saturated Fat 11g **55%**

Trans Fat 0g

Cholesterol 55mg **18%**

Sodium 660mg **29%**

Total Carbohydrates 60g **22%**

Dietary Fiber 1g **4%**

Total Sugars 33g

Includes 30g Added Sugars **60%**

Protein 5g

Vitamin D 0mcg 0%

Calcium 43mg 4%

Iron 1mg 6%

Potassium 92mg 2%

* 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 9/14/2021

Extra Info:

Do Not Consume Raw Dough.

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