



Lemon Blueberry Manifesto® Cookie 120 ct

Our Lemon Blueberry Manifesto Cookie dough starts with all butter, pure cane sugar and cage free eggs, buttery and lemony, it is plump with wild Maine blueberries for a refreshing rebirth of our quintessentially melt in your mouth sugar cookie. Non GMO and additive free. Manifesto® is a registered trademark.

Ingredients

Ingredients: Enriched Wheat Flour [wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid], Sugar, Butter, Dried Blueberries [blueberries, cane sugar, sunflower oil], Lemon Peel [lemon peel zest, cane sugar, lemon oil essence], Water, Cage Free Eggs, Corn Starch, Rice Syrup, Crystallized Lemon [citric acid, lemon oil, lemon juice], Baking Soda, Salt, Natural Flavor [lemon], Natural Flavor [blueberry].

Contains: Egg, Milk, Soy, Wheat.

MANUFACTURED IN A FACILITY THAT PROCESSES PEANUTS/NUTS

Product Specifications

SKU: 3259
Units Per Case: 5
Portions Per Unit: 24
Portions Per Case: 120
Unit Weight: NET WT 2 LB 3 OZ (992g)
Gross Weight: 12.38 lbs
Case Cube: 0.73 cu. ft.
UPC: 749017032597
SCC/GTIN: 10749017032594
Case Dimensions (L x W x H): 15.875 x 11.625 x 6.875
Pallet Tie x High: 10 x 9
Inner Tray Box Dimensions: 15.25 x 11 x 1.31
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.

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 300° 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.

- 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 13 minutes.
 4. Allow cookies to cool on sheet pan after baking.



Nutrition Facts

Servings Per Container 24

Serving Size (43g/1.4oz)

Amount per serving

Calories **180**

% Daily Value*

Total Fat 8g **10%**

Saturated Fat 5g **25%**

Trans Fat 0g

Cholesterol 30mg **10%**

Sodium 95mg **4%**

Total Carbohydrates 26g **9%**

Dietary Fiber 1g **4%**

Total Sugars 15g

Includes 13g Added Sugars **26%**

Protein 2g

Vitamin D 0mcg **0%**

Calcium 10mg **0%**

Iron 1mg **6%**

Potassium 23mg **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

Store pucks frozen.
Cookie Pucks - Frozen 18 months
Baked cookies - Ambient 2 days

Updated 4/13/2021

Extra Info:

Do Not Consume Raw Dough.

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