



Lemon Blueberry Manifesto® Cookie

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.

Lemon Blueberry Manifesto Cookie

Ingredients

Ingredients: Sugar, Butter [cream, lactic acid], Wheat Flour, Enriched Wheat Flour [wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid], Infused Blueberries [cultivated blueberries, cane sugar, natural flavor, citric acid, sunflower oil], Cage Free Eggs, Lemon Peel [lemon peel zest, cane sugar, lemon oil essence], Rice Syrup, Modified Corn Starch, 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: 2981
Units Per Case: 7
Portions Per Unit: 12
Portions Per Case: 84
Unit Weight: NET WT 2 LB 1 OZ (936g)
Gross Weight: 17.17 lbs
Case Cube: 0.91 cu. ft.
UPC: 749017029818
SCC/GTIN: 10749017029815
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 1.50
Approx. Piece Size: -
Kosher Status: KD
Gluten Free: No

NO ARTIFICIAL TRANS FAT. Any trans fat in this product is naturally occurring in the pure dairy products we use, such as milk, butter and cream cheese.

-
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 13 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 380° F. Bake for 16 minutes.
4. Allow cookies to cool on sheet pan after baking.



Nutrition Facts

Amount per serving

% Daily Value*

Total Fat g

Saturated Fat g %

Trans Fat 0g

Cholesterol mg %

Sodium mg %

Total Carbohydrates g %

Dietary Fiber 0g %

Total Sugars g

Includes g Added Sugars %

Protein g

Vitamin D 0mcg 0%

Calcium 0mg 0%

Iron mg %

Potassium mg %

* 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 4/23/2024

Sweet Street Desserts • 722 Hiesters Lane
• Reading, PA 19605 • 610-921-8113
© 2024 Sweet Street Desserts. All rights reserved.