



# Old Fashioned Peanut Butter Manifesto® Cookie

Creamy and chunky peanut butter are folded into our Old Fashioned Peanut Butter Manifesto Cookie dough made with all butter, pure cane sugar and cage free eggs then loaded with peanut butter chips. Hand forked like moms. Non GMO and additive free. Manifesto® is a registered trademark.

## Ingredients

Ingredients: Peanut Butter [roasted peanuts, cane sugar, palm oil, salt], Sugar, Enriched Wheat Flour [wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid], Butter, Brown Sugar, Peanut Drops [sugar, palm kernel oil, partially defatted peanut flour, nonfat dry milk powder, salt, soy lecithin], Peanuts [peanuts, salt, peanut oil], Cage Free Eggs, Corn Starch, Salt, Rice Syrup, Syrup Blend [corn syrup, water, cane juice molasses, refiners syrup, invert sugar, blackstrap molasses], Peanut Oil, Baking Soda, Natural Madagascar Vanilla, Baking Powder [sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate], Cinnamon.

**Contains:** Egg, Milk, Peanut, Soy, Wheat.

MANUFACTURED IN A FACILITY THAT PROCESSES PEANUTS/NUTS

## Product Specifications

**SKU:** 2985

**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:** 16.73 lbs

**Case Cube:** 0.91 cu. ft.

**UPC:** 749017029856

**SCC/GTIN:** 10749017029853

**Case Dimensions (L x W x H):** 16 x 11.75 x 7.375

**Pallet Tie x High:** 10 x 8

**Inner Tray Box Dimensions:** 15.25 x 11 x 1.31

**Approx. Piece Size:** -

**Kosher Status:** KD

**Gluten Free:** No

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Do Not Consume Raw Dough.

## Defrosting/Handling Tips

Frozen pucks should be stored in a freezer. Baked cookies should be stored ambient. Hand Forking 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 (43°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

### 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

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