



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, milk, soy lecithin, salt, vanilla, vanilla extract], Enriched Wheat Flour [wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid], Butter [cream, lactic acid], Brown Sugar, Sugar, Wheat Flour, Cage Free Eggs, Caramel [milk, sugar, butter], Baking Soda, Modified Corn Starch, Salt, Rice Syrup, Natural 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:** 17.19 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
- Inner Tray Box Dimensions:** -
- 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. 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 45mg **15%**

Sodium 370mg **16%**

Total Carbohydrates 50g **18%**

Dietary Fiber 3g **11%**

Total Sugars 30g

Includes 28g Added Sugars **56%**

Protein 4g

Vitamin D 0mcg **0%**

Calcium 40mg **4%**

Iron 2mg **10%**

Potassium 191mg **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

Updated 4/23/2024

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