## Oatmeal Raisin Manifesto ${ }^{\circledR}$ Cookie, Discontinued February 2022

All butter, pure cane sugar and cage free eggs is mixed into our Oatmeal Raisin Manifesto Cookie dough then mixed with toasted oats three ways, homey and chewy, with Flame and Thompson raisins, redolent with aromatic spices. Non GMO and additive free. Manifesto ${ }^{\circledR}$ is a registered trademark.

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## Ingredients

Ingredients: Raisins, Butter, Enriched Wheat Flour [wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid], Oats, Brown Sugar, Sugar, Cage Free Eggs, Granola [oats, cane sugar, canola oil, natural flavors, sea salt], Corn Starch, Evaporated Milk [milk, vitamin D3], Baking Soda, Ginger [ginger, cane sugar], Rice Syrup, Salt, Cinnamon, Baking Powder [sodium acid pyrophosphate, sodium bicarbonate, corn starch, monocalcium phosphate], Natural Madagascar Vanilla, Nutmeg, Allspice.
Contains: Egg, Milk, Wheat.
MANUFACTURED IN A FACILITY THAT PROCESSES PEANUTS/NUTS

## 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 $325^{\circ} \mathrm{F}$ 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 ( $38^{\circ} \mathrm{F}-42^{\circ} \mathrm{F}$ ) and arrange on baking tray.
3. Conventional oven - Set at $360^{\circ} \mathrm{F}$. Bake for 16-17 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
340
\% Daily Value*

| Total Fat 14 g | $\mathbf{1 8 \%}$ |
| :--- | :--- |
| Saturated Fat 7 g | $\mathbf{3 5 \%}$ |
| Trans Fat 0 g |  |
| Cholesterol 60 mg | $\mathbf{2 0} \%$ |
| Sodium 400 mg | $\mathbf{1 7} \%$ |
| Total Carbohydrates 51 g | $\mathbf{1 9} \%$ |
| Dietary Fiber 3 g | $\mathbf{1 1 \%}$ |
| Total Sugars 26 g |  |
| Includes 16 g Added Sugars | $\mathbf{3 2 \%}$ |


| Protein 5 g |  |
| :--- | ---: |
| Vitamin D 1mcg | $6 \%$ |
| Calcium 45 mg | $4 \%$ |
| Iron 2 mg | $10 \%$ |
| Potassium 207 mg | $4 \%$ |

* 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 10/24/2022

Do Not Consume Raw Dough.
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