



# Salted Caramel Crunch Manifesto® Cookie

We've combined sweet and salty in this unique and addictive Manifesto cookie. It starts with our all butter, pure cane sugar and cage free egg dough and is loaded with premium white sustainable chocolate, pretzel bites and toffee candy pieces. Topped with pretzel salt and golden demerara sugar. Non GMO and additive free. Manifesto® is a registered trademark.

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#### Ingredients

Ingredients: Wheat Flour, Butter [cream, lactic acid], White Confection [sugar, palm kernel and palm oil, whey powder, nonfat dry milk, soy lecithin, salt, natural flavor], Brown Sugar, Sugar, Cage Free Eggs, Toffee Candy [sugar, rice syrup, almonds, butter, palm oil, corn starch, gellan gum, salt, natural flavor, baking soda, soy lecithin], Pretzel Balls [enriched wheat flour (wheat flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), canola oil, salt, malt, sodium bicarbonate, yeast], Caramel [milk, sugar, butter], Salt, Baking Soda, Modified Corn Starch, Rice Syrup, Natural Flavor [caramel], Natural Madagascar Vanilla.

**Contains:** Egg, Milk, Tree nuts, Wheat, Soy.

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° 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 (38-42°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	
<b>Serving Size</b>	<b>(85g/3oz)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>410</b>
% Daily Value*	
<b>Total Fat</b> 17g	<b>22%</b>
Saturated Fat 10g	<b>50%</b>
Trans Fat 0g	
<b>Cholesterol</b> 55mg	<b>18%</b>
<b>Sodium</b> 370mg	<b>29%</b>
<b>Total Carbohydrates</b> 61g	<b>22%</b>
Dietary Fiber 1g	<b>4%</b>
Total Sugars 33g	
Includes 31g Added Sugars	<b>62%</b>
<b>Protein</b> 5g	
Vitamin D 0mcg	0%
Calcium 34mg	2%
Iron 1mg	6%
Potassium 95mg	2%

\* 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

Do Not Consume Raw Dough.

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