

SWEET®STREET:

SKILLET COOKIE BAKING INSTRUCTIONS

Defrost product prior to baking, overnight and under refrigeration. Place the unbaked cookie, which is sprinkled with sugar and/or salt, topping side up in a greased skillet/vessel.

Unbaked product may stay under refrigeration up to 7 days.

BEFORE BAKING, COOKIE CAN BE PRESSED OR LEFT UNPRESSED:



UNPRESSED

If left unpressed, the cookie will be a little soft in the center and there will be more room in the skillet for toppings.



PRESSED

If you press the dough flat in the skillet before baking, the cookie will be evenly baked and have a taller presentation when served.

CONVECTION OVEN — Lay skillet on a tray into a preheated oven

VESSEL SIZE	COOKIE PUCK WEIGHT	BAKING TIME	TEMP	FAN
Small Cast Iron Skillet 5"	3 oz unpressed	18 min	300°F	Low
	3 oz pressed	15 min	300°F	Low
Large Cast Iron Skillet 6 ½"	6 oz unpressed	20 min	300°F	Low
	6 oz pressed	18 min	300°F	Low
Large Cast Iron Skillet 6 ½"	9 oz unpressed	22 min	300°F	Low
	9 oz pressed	18 min	300°F	Low

DECK OVEN — Lay skillet on a tray into a preheated oven

VESSEL SIZE	COOKIE PUCK WEIGHT	BAKING TIME	TEMP	FAN
Large Cast Iron Skillet 6 ½"	6 oz unpressed 6 oz pressed	20 min 20 min	380°F 380°F	

FOR MORE VESSELS AND BAKING OPTIONS, SEE CHART ON BACK.

Small and large skillets are produced by Lodge and can be found on lodgemfg.com Skillet Cookies are designed to be baked in a skillet or vessel and CANNOT be bakes without one.

PUCK TO PAN RATIOS:



3 oz = ½ Cookie Puck



6 oz = 1 Cookie Puck



9 oz = 1½ Cookie Puck

PREP TIPS

To pre-prepare for service, pre-press cookie pucks in skillet or pan, and hold unbaked under refrigeration.

Serve baked cookie hot out of the oven or reheat pre-baked cookies in the microwave, from room temp for 45 seconds and then serve.



SKILLET COOKIE BAKING INSTRUCTIONS

Defrost product prior to baking, overnight and under refrigeration. Place the unbaked cookie, which is sprinkled with sugar and/or salt, topping side up in a greased skillet/vessel.

Unbaked product may stay under refrigeration up to 7 days.





IMPINGEMENT OVEN

The dough must be pressed and baked in an individual pizza pan when baked in an impingement oven.

IMPINGEMENT OVEN — Lay skillet on a tray into a preheated oven

 VESSEL SIZE	PAN OR MOLD MAKE	COOKIE PUCK WEIGHT	BAKING TIME	TEMP	FAN
Individual Pizza Pan 6"	American Metal Craft – amnow.com	6 oz pressed	3:15 min	500°F	INPNG
		P			

CONVECTION OVEN — Lay skillet on a tray into a preheated oven

	VESSEL SIZE	PAN OR MOLD MAKE	COOKIE PUCK WEIGHT	BAKING TIME	TEMP	FAN
	Small Ceramic 6"	Le Creuset – lecreuset.com	3 oz unpressed	18 min	300°F	Low
			3 oz pressed	15 min	300°F	Low
	Small Hall China Oval 6"	Hall — hlcdinnerware.com	3 oz unpressed	18 min	300°F	Low
Ch.			3 oz pressed	15 min	300°F	Low
ALTHUMAN	Small Ceramic Brulee Dish 5"	Hall — hlcdinnerware.com	3 oz unpressed	18 min	300°F	Low
		#864	3 oz pressed	15 min	300°F	Low
	Small Ceramic Crock 4 ½"	Pier 1 — pier1.com	3 oz unpressed	18 min	300°F	Low
			3 oz pressed	15 min	300°F	Low
	Small Gratin Dish 4"	Diversified Ceramics – diversifiedceramics.com	3 oz unpressed	18 min	300°F	Low
			3 oz pressed	15 min	300°F	Low
-	Large Gratin Dish 7"	Hall – hlcdinnerware.com	6 oz unpressed	20 min	300°F	Low
		Tuxtow	6 oz pressed	18 min	300°F	Low
3	Large Ceramic Skillet 9 ¼"	Diversified Ceramics – diversifiedceramics.com	6 oz unpressed	20 min	300°F	Low
		DC212	6 oz pressed	16 min	300°F	Low
ALL LE PROPERTY AND ADDRESS OF THE PARTY AND A	Large Brulee Dish 6 ¾"	Diversified Ceramics – diversifiedceramics.com	6 oz unpressed	20 min	300°F	Low
No.		DC857	6 oz pressed	18 min	300°F	Low
1	Ceramic Fry Pan 7"	Diversified Ceramics – diversifiedceramics.com	9 oz unpressed	19 min	300°F	Low
		DC213	9 oz pressed	17 min	300°F	Low
	Large Gratin Dish 9"	Diversified Ceramics – diversifiedceramics.com	9 oz unpressed	21 min	300°F	Low
	DC435	9 oz pressed	19 min	300°F	Low	
WHITE STREET	Large Brulee Dish 6 ¾"	Diversified Ceramics – diversifiedceramics.com	9 oz unpressed	24 min	300°F	Low
	-	DC857	9 oz pressed	19 min	300°F	Low
Sec. 5						

