



Cookie Bake-off Instructions



Preheat oven to desired temperature.

- Convection Oven: 300°F-high fan
- Radiant Heat Oven: 400°F



Line sheet pan with appropriate sized parchment paper.



Gently remove the frozen cookie pucks from the tray by pushing the bottom of the cookie tray.



Place cookies (candy side up) in specified arrangement

- ½ tray: 4 cookies
- Full tray: 9 cookies

Place one baking weight in each corner of the tray to minimize blowing paper.



Place the tray in the oven and set timer. Bake for specified time;

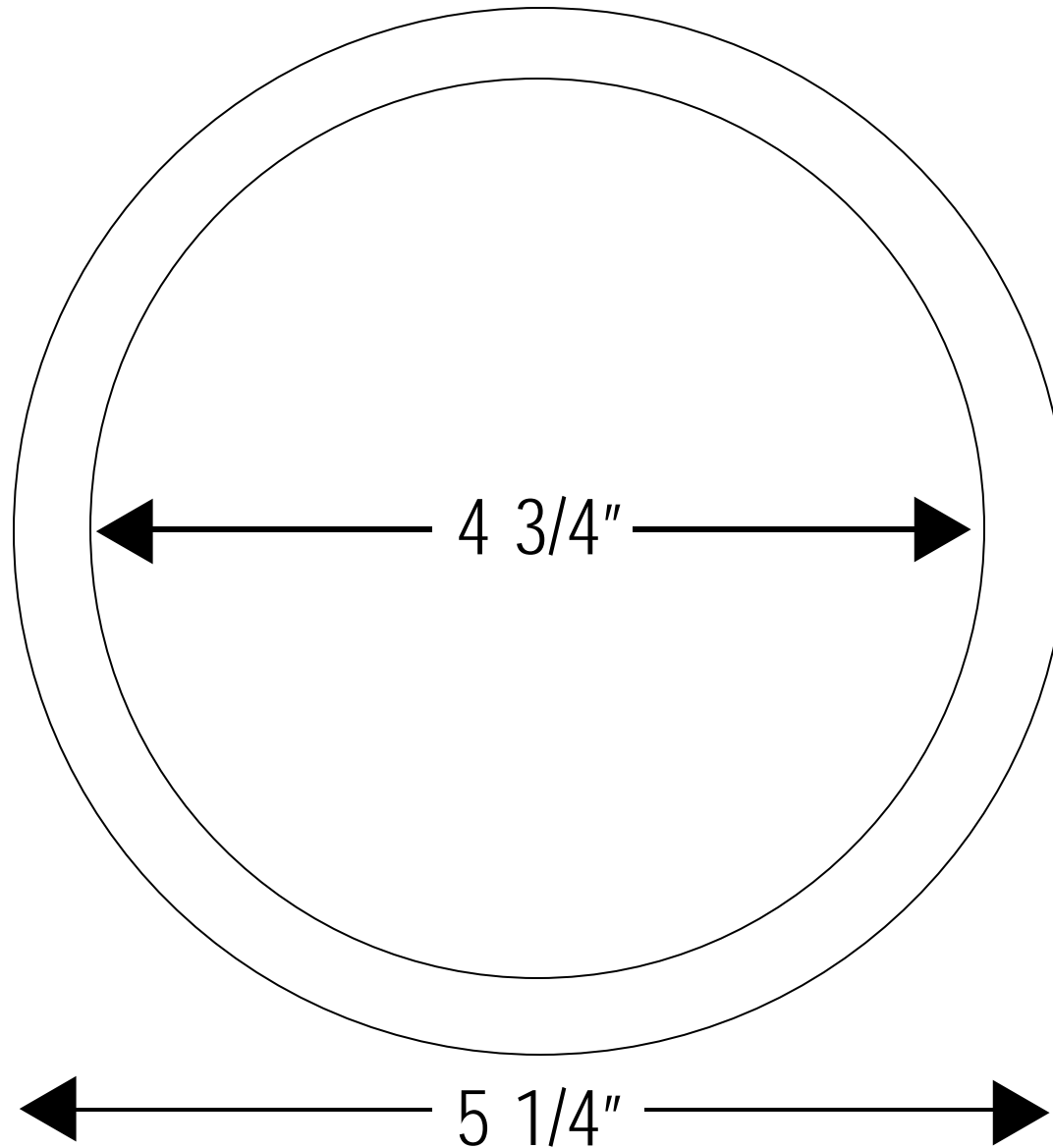
	Convection	Radiant
Chocolate	24 min-high fan	23-25 min
Oatmeal	24 min-high fan	15 min at 400°F, then 13-14 min at 350°F
Peanut Butter	26 min-high fan	15 min at 380°F, then 16-18 min at 260°F



Using an oven mitt or hot pad, remove the cookies from the oven. Allow to cool completely prior to removing from sheet pan.



Baked Cookie Size Range Chart





Actual Chocolate Chunk Cookie



Weight: 4.8 oz.

Size Range: 4 3/4"-5 1/4"

Big and chunky, chewy and crunchy! This 5-inch cookie shows it all and will draw the crowds with 3 kinds of chocolate...Hershey Kisses, bittersweet and semi-sweet chocolates strewn generously on the top. Expect to WOW your customers.



Actual Peanut Butter Cookie



Weight: 4.8 oz.

Size Range: 4 3/4"-5 1/4"

This Big and Chunky 5 inch cookie is loaded with creamy peanut butter and honey-roasted peanuts. Wearing Reese's Peanut Butter chunks on top, it beckons your guests to buy the ultimate peanut butter experience. Reese's is the number one selling candy in the country.



Actual Oatmeal Raisin Cookie



Weight: 4.5 oz.

Size Range: 4 3/4"-5 1/4"

Walk down memory lane with us and enjoy our 5-inch over-the-top Oatmeal Raisin Cookie. It's chewy...it's spicy and still crispy around the edges. Loaded with raisins and candied ginger, it's our ode to Mom's everywhere.