

SWEET STREET EST. 1979

SKILLET COOKIES



SANDY'S AMAZING CHOCOLATE CHUNK SKILLET COOKIE ▶

Our all-butter cookie dough is mixed with morsels of sustainably grown chocolate. Topped with pretzel salt and bittersweet, semi-sweet and milk chocolates. Shower your taste buds with amazement.

CODE	UNITS PER CASE	PORTIONS PER UNIT	PORTION WEIGHT
2895	4	12	6 oz



◀ SALTED CARAMEL CRUNCH SKILLET COOKIE

Hand-mixed with browned butter, white chocolate, sea salt and toffee pieces. With pretzel salt and Demerara sugar atop, each bite is dangerously better than the last.

CODE	UNITS PER CASE	PORTIONS PER UNIT	PORTION WEIGHT
2903	4	12	6 oz

EASY RECIPE IDEA

For a grown up take on the classic skillet cookie and ice cream combo, add a splash of bourbon to the caramel sauce while it's cooking. Drizzle the bourbon caramel sauce on ice cream and top with a pretzel.



TO ORDER, CONTACT YOUR BROKER OR CALL 1-800-793-3897.
FOR MORE INFORMATION, VISIT SWEETSTREET.COM.

722 Hiesters Lane, Reading, PA • 800.793.3897 • www.sweetstreet.com
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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 unpresse, 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 unpresse	18 min	300°F	Low
	3 oz presse	15 min	300°F	Low
Large Cast Iron Skillet 6 ½"	6 oz unpresse	20 min	300°F	Low
	6 oz presse	18 min	300°F	Low
Large Cast Iron Skillet 6 ½"	9 oz unpresse	22 min	300°F	Low
	9 oz presse	18 min	300°F	Low



IMPINGEMENT OVEN

The dough must be presse 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	COOKIE PUCK WEIGHT	BAKING TIME	TEMP	FAN
Individual Pizza Pan 6"	6 oz presse	3:15 min	500°F	INPNG

FOR MORE VESSELS AND BAKING OPTIONS, VISIT SWEETSTREET.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.



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