



200/1.5OZ ZTF SALTED CARAMEL CHOCOLATE CHUNK DOUGH

#71582

BAKING INSTRUCTIONS

1. Preheat oven type to temperature per the table below.
2. Place frozen, pre-portioned cookie dough 3" apart on lined pan (baking paper). Return unused frozen dough to freezer.
3. Bake for time recommended per the table below.
Baking times may vary depending on oven and other factors listed below*
4. In stationary ovens, rotate pan halfway through baking time for an even bake.
5. Cookies are done when they are golden brown around the outer edge and light colored in the center.
6. Allow cookies to cool before removing from pan.

BAKESHOPPE, HOMESTYLE, VALU LINE, THEME & HOLIDAY, RICH & SINFUL

	Rack Oven	Convection Oven	Conventional Oven
Bake Temperature (°F)	375°	325°	350°
1.0, 1.1 oz. dough	8-12 min	7-9 min	7-9 min
1.25, 1.33, 1.5 oz. dough	8-14 min	8-12 min	8-12 min
2, 2.25, 2.5, 2.75, 3 oz. dough	12-17 min	10-14 min	10-14 min
4, 5 oz. dough	14-18 min	12-16 min	12-16 min

*Factors that will affect your oven bake time:

- Accuracy of internal oven temperature vs. set temperature
- Recovery time of oven after loading
- Oven load (partial or full rack)
- Dough temperature (is dough frozen or thawed)

SMART GRAINS

	Rack Oven	Convection Oven	Conventional Oven
Bake Temperature (°F)	375°	325°	350°
1.0 oz. dough	6-8 min	6-9 min	6-9 min
1.5, 1.75 oz. dough	8-12 min	7-10 min	7-10 min



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