



RECIPE NAME: Oatmeal Cranberry Cookie

File No:

Grade Group: K-8, 9-12	HACCP Process: <input type="checkbox"/> #1 No Cook <input type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes Cooling Step
Number of Portions: 100	
Portion Size: 1 cookie	
Serving Utensil: Gloved hand	
Servings per Pan:	

Recipe Adapted From:

USDA Quantity Recipes, C-10



Ingredients	Weight	Measure	Procedure
Flour, Whole Wheat Baking Soda Salt Oats, Rolled, Enriched Sugar, Granulated Brown Sugar, Packed Cinnamon, Ground Cloves, Ground Nutmeg, Ground Butter, Unsalted Eggs, Large Vanilla Cranberries, Dried		7 cups 1 Tbsp + 1 tsp 2 tsp 7 cups 2 cups 2 ½ cups 2 tsp ½ tsp 1 tsp 4 cups 6 each 2 Tbsp 3 cups	<ol style="list-style-type: none"> Blend flour, baking soda, salt, rolled oats, sugar, brown sugar, cinnamon, cloves, and nutmeg in mixer for 2 minutes on low speed. Add butter, eggs, and vanilla. Mix for 1 minute on medium speed. Add dried cranberries and blend for 30 seconds on low speed. Portion with level #40 scoop (1⅔ Tbsp) in rows of 5 across and 5 down onto each sheet pan (18" x 26" x 1"). Use 4 pans. Bake until lightly browned- Conventional oven: 350°F for 12-14 minutes. Convection oven: 300°F for 6-8 minutes. Do not overbake. Cool completely. Remove from sheet pans.
Total Yield: 100 cookies		Number of Pans: 4	
Weight:	Measure (volume):	Pan Size: 18" x 26" x 1"	

Meal Component Contribution/Nutrition Analysis Based on Portion Size

Specify the grade group in the columns:	Grade Group: K-8, 9-12					Equipment (if not specified in procedures above): DG=Dark Green B/P=Beans/Peas (Legumes) R/O=Red/Orange S=Starchy O=Other
Meat/Meat Alternate						
Vegetable Subgroups	DG	B/P	R/O	S	O	
Fruits						
Grains	0.75 oz eq					
Calories:	155					
Saturated Fat (g):	4.70 g					
Sodium (mg):	102.76 mg					