RECIPE NAME: Sugar Cookie

File No:

Grade Group: K-8, 9-12	HACCP Process:
Number of Portions: 100	☐ #1 No Cook
Portion Size: 1 cookie	☐ #2 Cook & Serve Same Day
Serving Utensil: #30 scoop	☐ #3 Includes Cooling Step
Servings per Pan: 25	

Recipe Adapted From:

Child Nutrition Recipe Box

Let's Cook
WISCONSIN SCHOOL MEALS ROCK

Ingredients	Weight	Measure
Sugar, Granulated	3 lb 4 oz	
Butter, Unsalted	1 lb 8 oz	
Egg, Whole, Frozen, Raw, Pasteurized	12 oz	
Milk, 1% Low Fat		¾ cup
Flour, Whole Wheat	2 lb	
Flour, Enriched	1 lb 12 oz	
Baking Powder		2 Tbsp
Salt		1 Tbsp
Baking Soda		1 Tbsp
Nutmeg, Ground		2 tsp
Cinnamon, Ground		2 Tbsp
Vanilla Extract		2 Tbsp

Total Yield:		Number of Pans: 4
Weight:	Measure (volume):	Pan Size: 18" x 26" x 1"

Procedure

1. Pour sugar and margarine into a commercial mixer (batch as needed). Using a paddle attachment, mix on medium speed until light and fluffy. Mix for 12-13 minutes, do not over mix.
2. Slowly add eggs and milk. Using a paddle attachment, mix on medium-low speed. Mix for 4 minutes.
3. Slowly add flour, baking powder, salt, baking soda, nutmeg, and cinnamon. Using a paddle attachment, mix on medium-low speed, for 12 minutes.
4. Add vanilla extract. Using a paddle attachment, mix on medium speed, for 2 minutes. DO NOT over mix.
5. Using a No. 30 scoop, portion 2 Tbsp (about 1 ⅞ oz) drop cookies on 4 sheet pans (18" x 26" x 1"). Place 25 cookies on each pan.
6. Bake:
   Conventional oven: 350 °F for 10-15 minutes.
   Convection oven: 325 °F for 8-10 minutes.

Meal Component Contribution/Nutrition Analysis Based on Portion Size

Specify the grade group in the columns:	Grade Group: K-8, 9-12				
Meat/Meat Alternate					
Vegetable Subgroups	DG	B/P	R/O	S	O
Fruits					
Grains	1.0 oz eq.				
Calories:	157				
Saturated Fat (g):	4.47 g				
Sodium (mg):	174.35 mg				

Equipment (if not specified in procedures above):

DG=Dark Green B/P=Beans/Peas (Legumes) R/O=Red/Orange
S=Starchy O=Other