

Sugar Cookies

Desserts

B-04

| Ingredients | 25 Servings | | 50 Servings | | Directions |
|----------------------------|-------------|----------------|-------------|-----------------|--|
| | Weight | Measure | Weight | Measure | |
| Margarine or butter | 6 oz | 3/4 cup | 12 oz | 1 1/2 cups | 1. In a mixing bowl, use the paddle attachment on medium speed to cream margarine or butter and sugar for 10 minutes. |
| Sugar | 12 oz | 1 1/2 cups | 1 lb 8 oz | 3 cups | |
| Fresh large eggs OR | | 2 each | | 4 each | 2. Add eggs, vanilla, and milk. Mix on medium speed for 1 minute, until smooth. Scrape the sides of the bowl. |
| Frozen whole eggs, thawed | | 1/4 cup 2 Tbsp | 6 oz | 3/4 cup | |
| Vanilla | | 1 1/2 tsp | | 1 Tbsp | |
| Lowfat milk | | 3 Tbsp | | 1/4 cup 2 Tbsp | |
| All-purpose flour | 14 oz | 2 3/4 cups | 1 lb 12 oz | 1 qt 1 1/2 cups | 3. Combine flour, baking powder, baking soda, salt, nutmeg, and cinnamon. Gradually add dry ingredients to the creamed mixture. Mix on low speed for 1 minute, until blended. Scrape the sides of the bowl and mix on medium speed for 30 seconds. |
| Baking powder | | 1 1/2 tsp | | 1 Tbsp | |
| Baking soda | | 3/4 tsp | | 1 1/2 tsp | |
| Salt | | 3/4 tsp | | 1 1/2 tsp | |
| Ground nutmeg | | 1/2 tsp | | 1 tsp | |
| Ground cinnamon | | 1/2 tsp | | 1 tsp | 4. Using a No. 30 scoop, portion dough (4 x 5) on lightly greased or paper-lined sheet pans (18" x 13" x 1"). |
| Sugar | | 1/4 cup | 4 oz | 1/2 cup | |
| Ground cinnamon (optional) | | 1 tsp | | 2 tsp | 5. Combine sugar and cinnamon (optional) in a shaker and sprinkle over the cookies. |
| | | | | | 6. To Bake: Conventional Oven: 375 degrees F, 12 minutes Convection Oven: 350 degrees F, 16 minutes Bake until light brown. |

| SERVING: | YIELD: | VOLUME: |
|----------|--------------------------------|---------------------|
| 1 cookie | 25 Servings: 1 lb 11 oz | 25 Servings: |
| | 50 Servings: 3 lb 6 oz | 50 Servings: |

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Nutrients Per Serving

| | | | | | |
|---------------------|-------|----------------------|--------------|----------------------|--------|
| Calories | 88 | Saturated Fat | .6 g | Iron | .4 mg |
| Protein | 1 g | Cholesterol | 7 mg | Calcium | 13 mg |
| Carbohydrate | 14 g | Vitamin A | 38 RE/125 IU | Sodium | 103 mg |
| Total Fat | 3.0 g | Vitamin C | 0 mg | Dietary Fiber | 0 g |