



GTIN: 00041449300603

ITEM#: 732-0642

KR PRO AP COOKIE

From the #1 recommended foodservice bake mix brand, Krusteaz Professional All Purpose Cookie Mix is a starting point to execute endless custom cookie and bar recipes. Our most popular recipes include chocolate chipcookies, lemon cookies and blondie bars.

Shelf Life	Storage Temp Min	Storage Temp Max
365 days	32°F	90°F

Ingredients

Enriched unbleached flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), sugar, palm and soybean oil, dextrose, Less than 2% of: ascorbic acid, baking soda, eggs, natural and artificial flavors (contains milk derivatives), salt, wheat protein isolate.



Preparation and Cooking

FULL BATCH
5 lb (full box) Mix
8 oz (1 cup) Water
1. Place water in mixer bowl; add mix. Using a paddle, mix on low speed for 45 seconds or until dough forms around paddle.
2. Using a #40 scoop (1.1 oz of dough), drop dough onto greased or paper-lined baking sheets. Lightly flatten dough.
Do not eat raw batter.
HIGH ALTITUDE: For full batch, add 3 oz (2/3 cup) all-purpose flour to mix. Prepare and bake as directed.
BAKE TIMES:
COOKIE TYPE: Drop Cookies
SCALE: 1.1 oz dough (#40 scoop or 1 tablespoon)
CONVECTION OVEN: 325 F - 7-9 minutes
STANDARD OVEN: 375 F - 12-14 minutes
FULL BATCH YIELD: 80-90, 2 1/2 -inch (1 oz) cookies
COOKIE TYPE: Cut Cookies
SCALE: 1.1 oz dough (rolled with 1/4 guide)
CONVECTION OVEN: 325 F - 5-7 minutes
STANDARD OVEN: 375 F - 9-11 minutes
FULL BATCH YIELD: 80-90, 2 1/2 -inch (1 oz) cookies
HANDLING TIPS
Use minimum amount of dusting flour when handling dough.
Refrigerate or freeze dough in airtight container.
Cool bake cookies thoroughly before storing.

HALF BATCH
2 1/2 lb (7 1/2 cups) Mix
4 oz (1/2 cup) Water
1. Place water in mixer bowl; add mix. Using a paddle, mix on low speed for 45 seconds or until dough forms around paddle.
2. Using a #40 scoop (1.1 oz of dough), drop dough onto greased or paper-lined baking sheets. Lightly flatten dough.
Do not eat raw batter.
HIGH ALTITUDE: For full batch, add 3 oz (2/3 cup) all-purpose flour to mix. Prepare and bake as directed.
BAKE TIMES:
COOKIE TYPE: Drop Cookies
SCALE: 1.1 oz dough (#40 scoop or 1 tablespoon)
CONVECTION OVEN: 325 F - 7-9 minutes
STANDARD OVEN: 375 F - 12-14 minutes
FULL BATCH YIELD: 80-90, 2 1/2 -inch (1 oz) cookies
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HANDLING TIPS
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View our full recipes library at <https://www.krusteazpro.com/recipes>

Allergens



Nutrition Facts

84 servings per Container

Serving Size

3 Tbsp Mix (27g)

Amount per serving

Calories

130

% Daily Value*

Total Fat 5g **6%**

Saturated Fat 2g **10%**

Trans Fat 0g

Cholesterol 5mg **2%**

Sodium 105mg **5%**

Total Carbohydrate 19g **7%**

Dietary Fiber 0g **0%**

Total Sugars 10g

Includes 10g Added Sugars **20%**

Protein 1g

Vitamin D 0mcg **0%**

Calcium 0mg **0%**

Iron 1mg **2%**

Potassium 20mg **0%**

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.