



Monteleone Jr. High

Recipe Cards

Cookie, Oatmeal Cookie, WG

Food Category: Dessert recipes

Serving Size: 1 Cookie

Serving Description: 1 cookie = 1/2 B/G (#40 scoop)

Recipe Source: ST TAMMANY RECIPES

Process Category: Unassigned

36 Servings					
Stock Number	Stock Description	+ / -	Amounts	Measures	Instructions
	Flour White Wheat Blend		10	Ounce	
		+	12 1/2	Gram	
	Cereal Oats Rolled Bulk		4 1/3	Ounce	
	Margarine		7 1/2	Ounce	
	Eggs		3	EGGS	
	Sugar Cane White		11 1/2	Ounce	
	Salt, Iodized, Table		1/3	tsp	
	Baking Soda		1 1/2	tsp	
	Cinnamon		2 3/4	tsp	

Cooking Instructions

Temperature: 325

Cooking Time: Hours: 0 **Minutes:** 10

Pre-Preparation Instructions

1. Preheat oven to 325°
2. Measure ingredients

Preparation Instructions

1. Cream Margarine and Sugar together in mixing bowl using flat beater until consistency of frosting and no visible chunks of margarine remains
2. Crack eggs one at a time in a separate bowl then add eggs slowly to cookie dough, beat until incorporated
3. Mix in Flour, Salt, Oats, Baking Soda and Cinnamon
4. Use # 40 Scoop to scoop dough onto ungreased, unlined sheet pan
5. Occasionally dip scoop in a little warm water, from small cup or bowl, to keep cookie dough from sticking
6. Place cookies 5 X 6 on each sheet pan; last sheet pan may contain less, depending on amount prepared
7. Bake @ 325° F for 8 - 10 minutes
8. DO NOT OVER BAKE