Recipe I/D.... H15 AM Portion Size: 2.00 EA Adjusted Servings 100
Description... CRISP DROP COOKIES Conversion Factor 1.00

Item #	Item Description	Weight	Measure
45-000440	Flour, AP, 50 lb. Bag	4.50 LB	1.12 GAL
62-000040	SUGAR,WHITE 8/5# LBS. CP	12.00 OZ	1.50 CUP
		Conv Factor:	16.000
62-000040	SUGAR,WHITE 8/5# LBS. CP	3.00 LB	5.76 CUP
99-300046	SYRUP IMITATION MAPLE 4/1 GAL	.00	.25 CUP
		Conv Factor:	16.000
79-100202	SHORTENING, VEGETABLE 50 LBS	2.00 LB	4.50 CUP
99-700730	SALT, TABLE 24/26 OZ	1.33 OZ	2.66 TBSP
38-010124	EGGS, FROZ 6/5 LBS FARM	5.00 OZ	.62 CUP
		Conv Factor:	16.000
87-100630	Flavoring, Vanilla 1 qt	.00	2.00 TBSP
		Conv Factor:	64.000
23-000322	MILK, REPLACER 50# BAG	2.50 OZ	.93 CUP
		Conv Factor:	16.000
		Water:	2.750 CUP
99-400620	BAKING SODA, 24/1 LB.	1.00 OZ	2.33 TBSP

Method # / Cooking Instructions:

1. SIFT TOGETHER FLOUR AND SUGAR. SET ASIDE FOR USE IN IN STEP 4. {CCP 1} SEE NOTES

2. CREAM SUGAR, SYRUP, SHORTENING, SALT, EGGS, AND VANILLA AT LOW SPEED 5 MINUTES OR UNTIL LIGHT AND FLUFFY. {CCP 1} SEE NOTES}

3. RECONSTITUTE MILK WITH WATER; ADD SODA; THEN ADD TO CREAMED MIXTURE. BLEND THOROUGHLY.{CCP 1} SEE NOTES}

4. ADD DRY INGREDIENTS TO MIXTURE; MIX ONLY UNTIL INGREDIENTS ARE COMBINED. DO NOT OVERMIX.{CCP 1} SEE SEE NOTES}

5. DROP BY TABLESPOONS, OR THROUGH SIZE 10 PLAIN PASTRY TUBE, IN ROWS 5 BY 7, ONTO LIGHTLY GREASED PANS.

6. BAKE 14 TO 16 MINUTES AT 375 DEGREES F. OR UNTIL LIGHTLY BROWNED.{CCP 2} SEE NOTES}

7. LOOSEN COOKIES FROM PANS WHILE STILL WARM

8. HOLD FOR SERVICE.

9. LEFTOVERS SHOULD BE MINIMAL.{CCP 3} SEE NOTES}

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CCP Notes:

{CCP 1}: VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSCIAL CONTAMINANTS. IF HEATING, HEAT TO 135 DEGREES F. OR HIGHER FOR 15 SECONDS.

{CA}: IF PHYSCIAL CONTAMINANTS ARE FOUND SET PRODUCT ASIDE, MARK IT DO NOT USE, CONTACT CENTRAL OFFICE FOR INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE RECIPE.

{CCP 2}: COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 140 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP IVL01-0026.

{CCP 3}: PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT REMAINING AFTER SERVICE. IF YOU HAVE LEFTOVER PRODUCT FOLLOW THESE STEPS. (1). PROPERLY COVER, LABEL AND DATE PRODUCT. (2). STORE UNDER REFRIGERATION. (3). ALL LEFTOVERS MUST BE USED WITHIN 48 HOURS OR DISCARDED.

CCP = CRITICAL CONTROL POINT CA = CORRECTIVE ACTION