

Recipe I/D... H13 AM Portion Size: 2.00 EA Adjusted Servings 100
 Description... SUGAR COOKIES Conversion Factor 1.00

Item #	Item Description	Weight	Measure
38-010124	EGGS, FROZ 6/5 LBS FARM	1.00 LB	2.00 CUP
79-100202	SHORTENING, VEGETABLE 50 LBS	1.50 LB	3.33 CUP
	Water:		1.250 CUP
87-100630	Flavoring, Vanilla 1 qt	1.50 OZ	3.00 TBSP
		Conv Factor:	32.000
62-000040	SUGAR, WHITE 8/5# LBS. CP	4.50 LB	2.50 QT
45-000440	Flour, AP, 50 lb. Bag	4.75 LB	4.75 QT
99-700730	SALT, TABLE 24/26 OZ	1.00 OZ	1.67 TBSP
99-400600	BAKING POWDER, 8/5 LB (CP)	3.00 OZ	6.75 TBSP
23-000322	M LK, REPLACER 50# BAG	1.25 OZ	.25 CUP
		Conv Factor:	16.000
62-000040	SUGAR, WHITE 8/5# LBS. CP	6.00 OZ	.75 CUP
		Conv Factor:	16.000

Method # / Cooking Instructions:

1. Place ingredients in mixer bowl in order listed. Beat at low speed 1 to 2 minutes or until smooth. Scrape down bowl once during mixing. (CCP 1 & 2) (See Notes)
2. Divide dough into 10 pieces, about 1 lb 4 oz each. Form into rolls; slice each roll into 20 pieces.
3. Dip each piece in sugar; place sugar side up in rows, 4 by 6 on greased pans.
4. Flatten cookies to approximately 1/4 inch thickness.
5. Bake in 400 degree F. oven for 10 minutes or until lightly browned. (CCP 3) (See Notes)
6. Loosen cookies from pans while still warm
7. Leftovers should be minimal. (CCP 4) (See Notes)

CCP Notes:

18 x 26 INCH SHEET PANS.
 400 DEGREE F. OVEN

(CCP 1): HOLD PRODUCT AT 40 DEGREES F. OR LOWER UNTIL NEEDED
 REMOVE IN SMALL QUANTITIES AS NEEDED.

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COP Notes:

- (COP 2): VISUALLY INSPECT ALL DRY INGREDIENTS FOR PHYSICAL CONTAMINANTS. IF HEATING, HEAT TO 135 DEGREES F. OR HIGHER FOR 15 SECONDS.
- (C/A): IF PHYSICAL CONTAMINANTS ARE FOUND, SET PRODUCT ASIDE, MARK IT "DO NOT USE", CONTACT CENTRAL OFFICE FOR INSTRUCTIONS, REPLACE PRODUCT TO BE USED IN THE RECIPE.
- (COP 3): COOK PRODUCT TO AN INTERNAL TEMPERATURE OF 140 DEGREES F. FOR 15 SECONDS. DOCUMENT ON THE TEMPERATURE LOG ACCORDING TO SOP I VL01-0026.
- (COP 4): PROGRESSIVE-COOKING TECHNIQUES SHOULD MINIMIZE WASTE OF PRODUCT, THEREFORE LIMITING THE AMOUNTS OF PRODUCT THAT WILL BE 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.

COP = CRITICAL CONTROL POINT

C/A = CORRECTIVE ACTION