

# Oatmeal Cookies (USDA)

**Recipe: 500132 OATMEAL COOKIES**

Recipe Source: USDA C-10  
 Recipe Group: DESSERTS

**Recipe HACCP Process: #2 Same Day Service**

Alternate Recipe Name:  
 Number of Portions: 50  
 Size of Portion: EACH

020081 WHEAT FLR,WHITE,ALL-PURPOSE,ENR,BLEACHED... 018372 LEAVENING AGENTS,BAKING SODA..... 002047 SALT, TABLE..... 020038 OATS..... 019335 SUGARS,GRANULATED..... 019334 SUGARS,BROWN..... 002010 CINNAMON,GROUND..... 002011 CLOVES,GROUND.....	14 1/2 OZ 2 TSP 1 TSP 10 OZ 7 OZ 9 1/2 OZ 1 TSP 1/4 TSP	1. Blend flour, baking soda, salt, rolled oats, sugar, brown sugar, cinnamon, cloves in mixer for 2 minutes on low speed.
004549 SHORTENING INDUSTRIAL,LARD&VEG OIL..... 799915 MARGARINE,REG,HARD,SOYBN (HYDR)&CTTNSD..... 001123 EGG,WHOLE,RAW,FRESH..... 002050 VANILLA EXTRACT.....	8 OZ 7 OZ 3 large 1 TBSP	2. Add shortening, margarine or butter, eggs, and vanilla. Mix for 1 minute on medium speed.
		3. Portion with level No. 40 scoop (1 2/3 Tbsp) in rows of 5 across and 5 down onto each sheet pan (18" x 26" x 1"). For 50 servings, use 2 pans. For 100 servings, use 4 pans. (Cookie machine may be used, but adjustments may be necessary.)  4. Bake until lightly browned: Conventional oven: 350°F for 12-14 minutes Convection oven: 300°F for 6-8 minutes  DO NOT OVERBAKE.  5. Cool completely. Remove from sheet pans.
		<p style="text-align: center;"><b>Special Tip</b></p> <p><b>For 50 servings,</b> use 1 ½ oz (½ cup) dried whole eggs and ½ cup water in place of eggs.</p> <p><b>For 100 servings,</b> use 3 oz (1 cup) dried whole eggs and 1 cup water in place of eggs.</p>

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		<b>Serving</b>
		1 cookie. For Enhanced Meal Pattern only: 1 cookie provides ¼ serving of gra ins/breads.

\*Nutrients are based upon 1 Portion Size (EACH)

Calories	161 kcal	Cholesterol	13.00 mg	Sugars	0.00 g	Calcium	12.00 mg	47.50%	Calories from Total Fat
Total Fat	8.50 g	Sodium	140.00 mg	Protein	2.22 g	Iron	0.82 mg	10.95%	Calories from Saturated Fat
Saturated Fat	1.96 g	Carbohydrates	19.35 g	Vitamin A	161.00 IU	Water <sup>1</sup>	0.00 g	0.00%	Calories from Trans Fat
Trans Fat <sup>2</sup>	0.00 g	Dietary Fiber	0.90 g	Vitamin C	0.00 mg	Ash <sup>1</sup>	0.00 g	48.07%	Calories from Carbohydrates
								5.51%	Calories from Protein

\*N/A\* - denotes a nutrient that is either missing or incomplete for an individual ingredient  
 \* - denotes combined nutrient totals with either missing or incomplete nutrient data  
<sup>1</sup> - denotes optional nutrient values  
<sup>2</sup> - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Miscellaneous		Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
Meat/Alt.....	oz				? - Milk
Grain.....	0.250 oz				? - Egg
Fruit.....	cup				? - Peanut
Vegetable.....	cup				? - Tree Nut
Milk.....	cup				? - Fish
<b>Moisture &amp; Fat Change</b>					? - Shellfish
Moisture Change.	0%				? - Soy
Fat Change.....	0%				? - Wheat
Type of Fat.....					

**Production Specification**

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	050052	Oatmeal Cookies			
I	020081	WHEAT FLR,WHITE,ALL-PURPOSE,ENR,BLEA			
I	018372	LEAVENING AGENTS,BAKING SODA			
I	002047	SALT, TABLE			
I	020038	OATS			
I	019335	SUGARS, GRANULATED			
I	019334	SUGARS, BROWN			
I	002010	CINNAMON, GROUND			
I	002011	CLOVES, GROUND			

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I	004549	SHORTENING INDUSTRIAL,LARD&VEG OIL			
I	799915	MARGARINE,REG.HARD,SOYBN (HYDR)&CTT			
I	001123	EGG,WHOLE,RAW,FRESH			
I	002050	VANILLA EXTRACT			

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