Idaho Child Nutrition

Recipe: 000398 Whole Grain Breakfast Cookie
Recipe Source: Montana
Recipe Group: BREAKFAST

Recipe HACCP Process: #2 Same Day Service

Alternate Recipe Name:
Number of Portions: 24
Size of Portion: #16 Cookie

014429 WATER,MUNICIPAL.....	2 TBSP	Preheat oven to 350'°'F for a conventional oven or 325'°"F if using a convection oven. Grease or line sheet pans with parchment paper.
019334 SUGARS,BROWN..... 020038 OATS..... 020081 WHEAT FLR,WHITE,ALL-PURPOSE,ENR,BLEACHED..... 020080 WHEAT FLOUR,WHOLE-GRAIN..... 018369 LEAVENING AGENTS,BAKING PDR,DOUBLE-ACTING,NA..... 018372 LEAVENING AGENTS,BAKING SODA..... 002047 SALT,TABLE..... 002010 CINNAMON,GROUND..... 004044 OIL,SOYBN,SALAD OR COOKING..... 009020 APPLESAUCE,CND,SWTND,WO/SALT..... 001124 EGG,WHITE,RAW,FRSH..... 002050 VANILLA EXTRACT..... 009298 RAISINS,SEEDLESS..... 900072 CRANBERRIES, WHOLE, SLICED DRIED-COMMODITY..... 012155 WALNUTS,ENGLISH.....	2 CUP, unpacked 2 1/2 CUP 2 CUP 2 CUP 1 TBSP 1 TSP 1 TSP 1 1/2 TSP 1 CUP 1/2 CUP, sauce 5 large 1 1/2 TSP 3/4 CUP, packed 1/3 CUP 1/4 CUP, pieces	In a large bowl, (an electric mixer is not necessary) stire together the oats, flour, baking soda, baking powder, salt, and cinnamon. Make well in the center and our the oil, applesauce, water, egg whites, and vanilla. Mix until well blended. Stir in the raisins, dried cranberries, and walnuts.
		Scoop cookies using #16 scoop. Place cookies 2 inches apart onto the prepared sheet pans and flatten well with wet hands. These cookies do not flatten very much while baking.
		In the preheated oven, bake 8 minutes for chewy cookies. The trick is to underbake them a bit, and the result is a soft, cakey cookie students will love.

Calories	299		Iron	2.16	mg	Protein	6.30	g	8.44% Calories from Prot
Cholesterol	0	mg	Calcium	64.15	mg	Carbohydrates	44.74	g	59.86% Calories from Carb
Sodium	230	mg	Vitamin A	2	IU	Total Fat	11.36	g	34.20% Calories from T Fat
Dietary Fiber	3.70	g	Vitamin C	0.27	mg	Saturated Fat	1.63	g	4.92% Calories from S Fat
						Trans. Fat	0.00*	g	0.00% Calories from Trans. Fat

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Miscellaneous			**Attributes**	**Allergens Present**	**Allergens Absent**	**Allergens Unidentified**
Meat/Alt.....	oz.					? - Milk
Grain/Bread.....	srv.					? - Egg
F/V/J.....	cup					? - Peanut
Milk.....	fl. oz.					? - Tree Nut
						? - Fish
Moisture & Fat Change						? - 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	019334	SUGARS,BROWN			
I	020038	OATS			
I	020081	WHEAT FLR,WHITE,ALL-PURPOSE,ENR,BLEA			
I	020080	WHEAT FLOUR,WHOLE-GRAIN			
I	018369	LEAVENING AGENTS,BAKING PDR,DOUBLE-A			
I	018372	LEAVENING AGENTS,BAKING SODA			
I	002047	SALT,TABLE			
I	002010	CINNAMON,GROUND			
I	004044	OIL,SOYBN,SALAD OR COOKING			
I	009020	APPLESAUCE,CND,SWTND,WO/SALT			
I	014429	WATER,MUNICIPAL			
I	001124	EGG,WHITE,RAW,FRSH			
I	002050	VANILLA EXTRACT			
I	009298	RAISINS,SEEDLESS			
I	900072	CRANBERRIES, WHOLE, SLICED DRIED-COM			
I	012155	WALNUTS,ENGLISH			