
Cookies and Scones

PROOF



PETITE COOKIES

PETITES - CHOCOLATE CHIPPER, DUET, OATMEAL

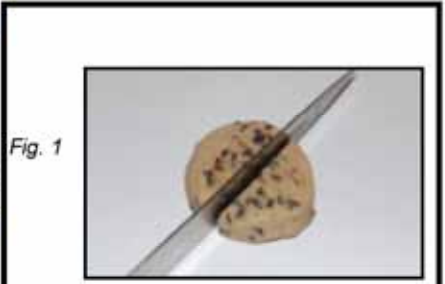


PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE	192 PER CASE	RAW WEIGHT NO TOPPING	.875 oz (+/- .15 oz)
STORAGE	FREEZER	BAKED WEIGHT WITH TOPPING	.81 oz (+/- .15 oz)
SHELF LIFE FROZEN	60 DAYS	DIMENSIONS RAW	1.25" D x 1.00" H (+/- .15")
SHELF LIFE THAWED	1 DAY	DIMENSIONS BAKED (LxWxH)	2.0" D x .50" H (+/- .15")

PAN UP	
Pan:	Sheet Pan
Amount:	24 (4x6)
Prep:	Pan Liner

UTENSILS NEEDED

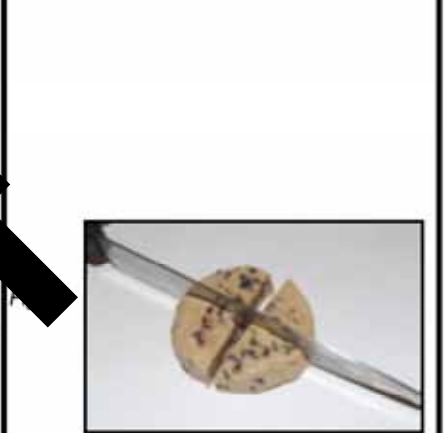
PAN UP PREP
This applies to the following cookies: Chocolate Chipper, Chocolate Duet, and Oatmeal Raisin
Pull cookies out of the freezer and place up to 24 cookies on a lined sheet pan
Place on a covered rack and thaw overnight in the cooler with the rest of the pan up
Note: Product must be baked thawed

PRE PROOF PREP - N/A

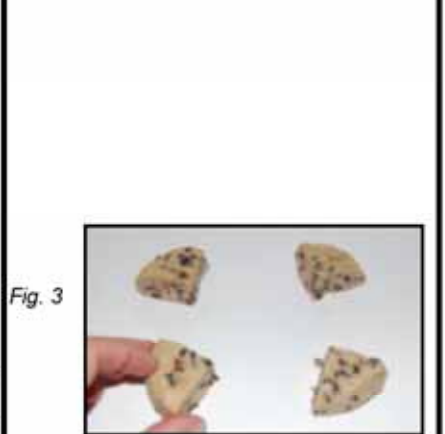
PROOF - N/A

PROOF SPECS - N/A

PRE BAKE PREP
Pull cookies out of the cooler
Using a cutting board and chef knife, evenly cut cookies into quarters of equal weight (Fig. 2 & 3)
Place up to 24 (4x6) petite cookies on a lined pan (Fig. 4)
Note: Each variety should be baked on a separate sheet pan to ensure proper bake color
Note: Do not allow cookies to sit on the floor. This will cause product to spoil too much during the baking process



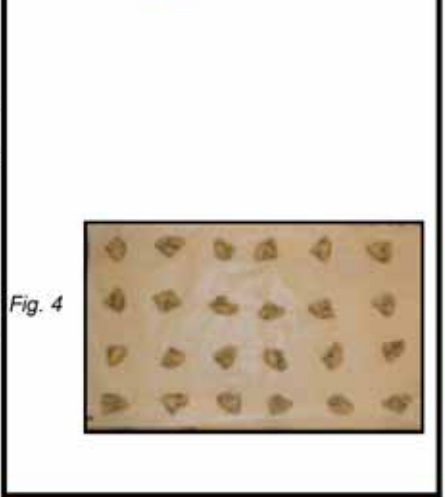
BAKE
Temp: 340 Degrees
Vent: Closed
Steam: N/A
Time: 7 - 9 minutes
Note: Bake times may vary by bakery-cafe



FINISH
Cookies will be soft and chewy when baked correctly
Refer to the back side of this page for ideal product appearance

QUALITY CHARACTERISTICS
Chocolate Chipper is a traditional chocolate chip cookie with semi sweet chocolate chips.
Chocolate Duet is a chocolate cookie with walnuts, semi sweet chocolate and white chocolate bits.
Oatmeal Raisin cookie is loaded with plump raisins.

QUALITY ASSURANCE
1. If the cookies are not panned up the day prior, allow them to sit to thaw for 30 to 45 minutes or until the internal temperature of the cookie is 45 degrees.
2. The residual heat from the baking process will continue to "bake" the cookies after they are removed from oven.
3. Bake each variety separately to ensure proper bake color.



ESTIMATED HANDS-ON TIME
3 minutes 20 seconds for 24 cookies



PETITE COOKIES

SHORTBREAD PETITE COOKIE



PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE STORAGE	200 PER CASE FREEZER	RAW WEIGHT NO TOPPING	.6875 oz (+/- .15 oz)
SHELF LIFE FROZEN	60 DAYS	BAKED WEIGHT WITH TOPPING	.625 oz (+/- .15 oz)
SHELF LIFE THAWED	0 DAYS	DIMENSIONS RAW	1.65" x 1.35" x 0.50" (+/- .15")
		DIMENSIONS BAKED (LxWxH)	1.75" x 1.50" x 0.75" (+/- .15")

PAN UP	
Pan:	Sheet Pan
Amount:	24 (4x6)
Prep:	Pan Liner

UTENSILS NEEDED


PAN UP PREP - N/A

PRE PROOF PREP - N/A

PROOF - N/A

PROOF SPECS - N/A

PRE BAKE PREP

Pull cookies out of the freezer

Using a cutting board and chef knife, evenly cut cookies into quarters of equal size (Figs. 1, 2 & 3)

Place cookies with the diamond shaped ridges facing up, onto a lined sheet pan

Place up to 24 (4x6) petite Shortbread cookies per sheet pan (Figs. 4 & 5)

Place panned cookies on a baking rack and bake immediately

Note: Product must be baked from a frozen state to achieve desired height and width

Note: Do not allow cookies to sit on the floor. This will cause product to spread too much during the baking process

BAKE

Temp: 340 Degrees

Vent: Closed

Steam: N/A

Time: 7 - 9 minutes

Note: Bake times may vary by bakery-cafe

FINISH

Golden around the edges of cookies, as well as a slight golden brown on the top ridges

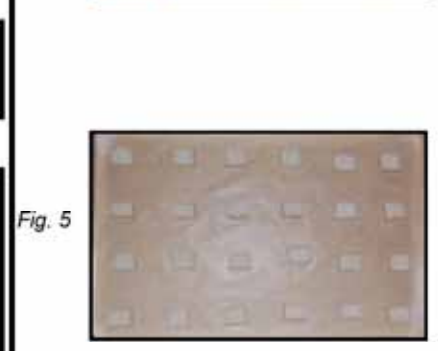
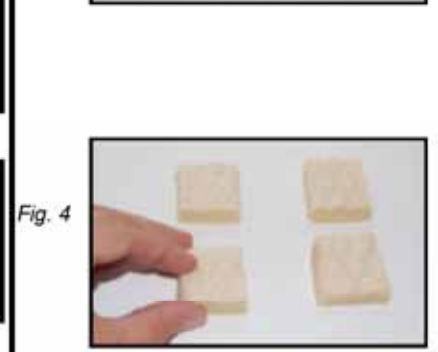
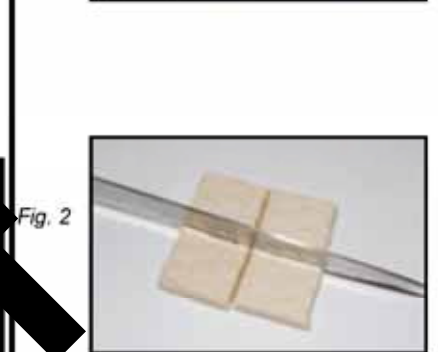
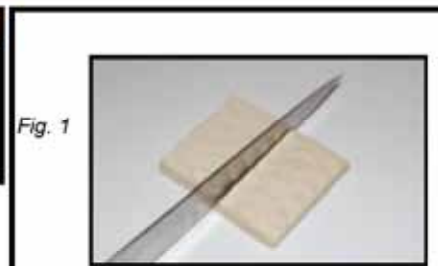
Refer to the back side of this page for ideal product appearance

QUALITY CHARACTERISTICS

Shortbread cookie is a slightly sweet English tea cookie.

QUALITY ASSURANCE

1. It is very important to bake the shortbread cookies from a frozen state. If allowed to thaw, cookie will flatten out and the diamond shaped ridges will not look very pronounced.
2. The residual heat from the baking process will continue to "bake" the cookies after they are removed from oven.
3. Bake each variety separately to ensure proper bake color.
4. Shortbread cookies usually bake longer than the rest of the cookies, another reason for baking this variety separately.



ESTIMATED HANDS-ON TIME
2 minutes 15 seconds for 12 cookies

Proof



CHOCOLATE CHIPPER COOKIE

CHOCOLATE CHIPPER COOKIE



PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE	192 PER CASE	RAW WEIGHT TO TOPPING	3.5 oz (+/- .25 oz)
STORAGE	FREEZER	BAKED WEIGHT WITH TOPPING	3.25 oz (+/- .25 oz)
SHELF LIFE FROZEN	60 DAYS	DIMENSIONS RAW	2.5" D x 1.0" H (+/- .25")
SHELF LIFE THAWED	1 DAY	DIMENSIONS BAKED (LxWxH)	4.5" D x 0.5" H (+/- .25")

PAN UP	
Pan:	Sheet Pan
Amount:	12
Prep:	Pan Liner

UTENSILS NEEDED
N/A

PAN UP PREP

Pull cookies out of the freezer and place up to 12 (3x4) on a lined sheet pan (Figs. 1 & 2)
Place on a covered rack and thaw overnight in the cooler with the rest of the pan up
Note: Product must be baked thawed

Fig. 1



PRE PROOF PREP - N/A

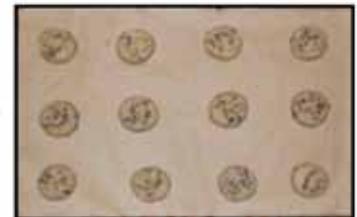
PROOF - N/A

PROOF SPECS - N/A

PRE BAKE PREP

Pull cookies out of the cooler, place on a baking rack and bake (Fig. 3)
Note: Do not allow cookies to sit on the floor. This will cause product to spread and deform during the baking process

Fig. 2



BAKE

Temp: 340 Degrees
Vent: Closed
Steam: N/A
Time: 12 - 15 minutes
Note: Bake times may vary by bakery-cafe

FINISH

Cookies will be soft and chewy when baked correctly
Refer to the back side of this page for ideal product appearance

QUALITY CHARACTERISTICS

A traditional chocolate chip cookie with semi sweet chocolate chips.

QUALITY ASSURANCE

1. If the cookies are not panned up the day prior, allow them to sit to thaw for 30 to 45 minutes or until the internal temperature of the cookie is 45 degrees.
2. The residual heat from the baking process will continue to "bake" the cookies after they are removed from oven.
3. Bake each variety separately to ensure proper bake color.

Fig. 3



ESTIMATED HANDS-ON TIME
3 minutes for 12 cookies



OATMEAL RAISIN COOKIE

OATMEAL RAISIN COOKIE



PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE	192 PER CASE	RAW WEIGHT NO TOPPING	3.5 oz (+/- .25 oz)
STORAGE	FREEZER	BAKED WEIGHT WITH TOPPING	3.25 oz (+/- .25 oz)
SHELF LIFE FROZEN	60 DAYS	DIMENSIONS RAW	2.5" D x 1.0" H (+/- .25")
SHELF LIFE THAWED	1 DAY	DIMENSIONS BAKED (LxWxH)	4.5" D x 0.5" H (+/- .25")

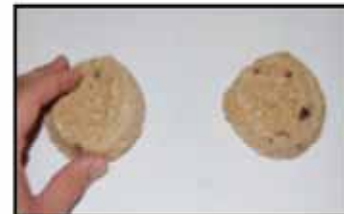
PAN UP	
Pan:	Sheet Pan
Amount:	12
Prep:	Pan Liner

UTENSILS NEEDED
N/A

PAN UP PREP

Pull cookies out of the freezer and place up to 12 (3x4) on a lined sheet pan (Figs. 1 & 2)
Place on a covered rack and thaw overnight in the cooler with the rest of the pan up
Note: Product must be baked thawed

Fig. 1



PRE PROOF PREP - N/A

PROOF - N/A

PROOF SPECS - N/A

PRE BAKE PREP

Pull cookies out of the cooler, place on a baking rack and bake (Fig. 3)
Note: Do not allow cookies to sit on the floor. This will cause product to spread and deform during the baking process

Fig. 2



BAKE

Temp: 340 Degrees
Vent: Closed
Steam: N/A
Time: 12 - 15 minutes
Note: Bake times may vary by bakery-cafe

FINISH

Cookies will be soft and chewy when baked correctly
Refer to the back side of this page for ideal product appearance

QUALITY CHARACTERISTICS

A traditional oatmeal cookie filled with plumb dark raisins and a hint of cinnamon and honey.

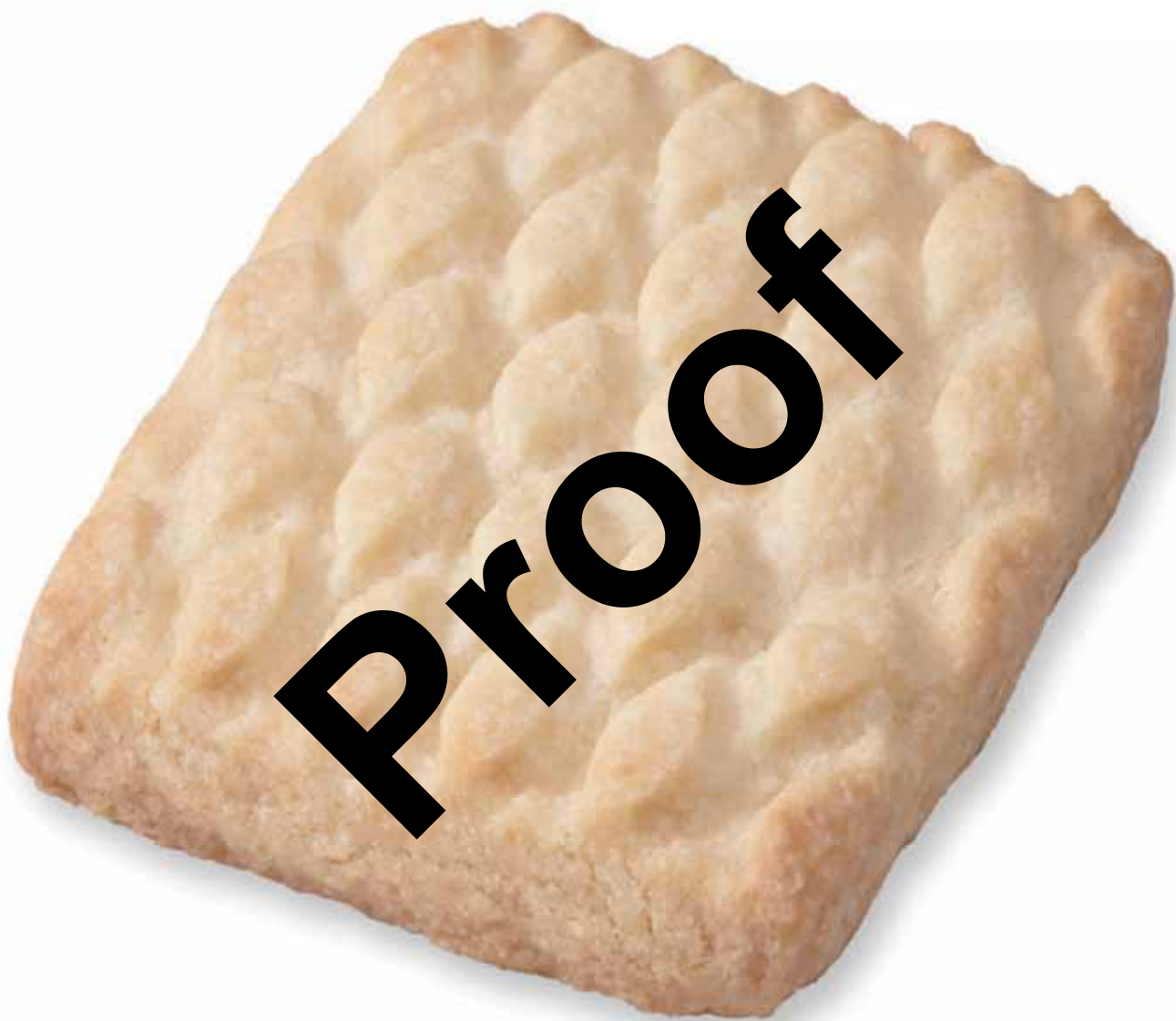
QUALITY ASSURANCE

1. If the cookies are not panned up the day prior, allow them to sit to thaw for 30 to 45 minutes or until the internal temperature of the cookie is 45 degrees.
2. The residual heat from the baking process will continue to "bake" the cookies after they are removed from oven.
3. Bake each variety separately to ensure proper bake color.

Fig. 3



ESTIMATED HANDS-ON TIME
3 minutes for 12 cookies



SHORTBREAD COOKIE

SHORTBREAD COOKIE



PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE STORAGE	200 PER CASE FREEZER	RAW WEIGHT NO TOPPING	2.75 oz (+/- .25 oz)
SHELF LIFE FROZEN	60 DAYS	BAKED WEIGHT WITH TOPPING	2.5 oz (+/- .25 oz)
SHELF LIFE THAWED	0 DAYS	DIMENSIONS RAW	3.25" x 2.75" x 0.5" (+/- .25")
		DIMENSIONS BAKED (LxWxH)	3.5" x 3.25" x 0.75" (+/- .25")

PAN UP	
Pan:	Sheet Pan
Amount:	15 (3x5)
Prep:	Pan Liner

UTENSILS NEEDED
N/A

PAN UP PREP - N/A

PRE PROOF PREP - N/A

PROOF - N/A

PROOF SPECS - N/A

PRE BAKE PREP

Pull cookies out of the freezer
 Place cookies with the diamond shaped ridges facing up, onto a paper lined sheet pan (Fig. 1)
 Up to 15 cookies (3x5) can be placed per sheet pan (Fig. 2)
 Place panned cookies onto a baking rack and bake immediately (Fig. 3)
Note: Product must be baked from a frozen state to achieve desired height and width
Note: Do not allow cookies to sit on the floor. This will cause product to spread too much during the baking process

BAKE

Temp: 340 Degrees
 Vent: Closed
 Steam: N/A
 Time: 15 - 18 minutes
Note: Bake times may vary by bakery-cafe

FINISH

Golden around the edges of cookies, as well as a slight tan brown on the top ridges
 Refer to the back side of this page for ideal product appearance

QUALITY CHARACTERISTICS

Shortbread cookie is a slightly sweet English tea cookie.

QUALITY ASSURANCE

1. It is very important to bake the shortbread cookies from a frozen state. If allowed to thaw, cookie will flatten out and the diamond shaped ridges will not look very pronounced.
2. The residual heat from the baking process will continue to "bake" the cookies after they are removed from oven.
3. Bake each variety separately to ensure proper bake color.
4. Shortbread cookies usually bake longer than the rest of the cookies, another reason for baking this variety separately.

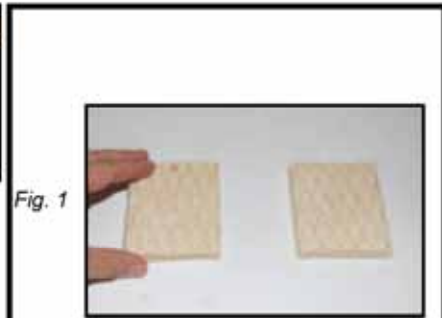


Fig. 1



Fig. 2



Fig. 3

ESTIMATED HANDS-ON TIME
 2 minutes 30 seconds for 15 cookies

Proof



CANDY COOKIE

CANDY COOKIE



PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE	220 PER CASE	RAW WEIGHT NO TOPPING	3.0 oz (+/- .25 oz)
STORAGE	FREEZER	BAKED WEIGHT WITH TOPPING	3.25 oz (+/- .25 oz)
SHELF LIFE FROZEN	60 DAYS	DIMENSIONS RAW	2.5" D x 1.0" H (+/- .25")
SHELF LIFE THAWED	1 DAY	DIMENSIONS BAKED	4.75" D x 0.5" H (+/- .25")

PAN UP
Pan: Sheet Pan
Amount: 12
Prep: Pan Liner

UTENSILS NEEDED
N/A



Fig. 1

PAN UP PREP
Pull cookies out of the freezer and place up to 12 (3x4) on a lined sheet pan (Fig. 1)
Place on a covered rack and thaw overnight in the cooler with the rest of the pan up
Note: Product must be baked thawed

PRE PROOF PREP - N/A

PROOF - N/A

PROOF SPECS - N/A

PRE BAKE PREP
Place the cookie with the bottom side into the mini colored candies (Fig. 2)
Gently press the cookie into the candies (Fig. 3)
Place cookie back on the pan with the candied side up (Fig. 4)
Place cookie pans on a baking rack and bake immediately
Note: Do not allow cookies to sit on the floor. This will cause product to spread too much during the baking process



Fig. 2

BAKE
Temp: 340°
Vent: Closed
Steam: N/A
Time: 11 - 13 minutes
Note: Bake times will vary at each bakery-cafe

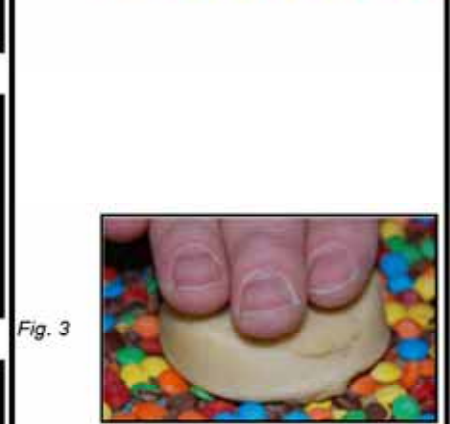


Fig. 3

FINISH
Cookies will be soft and chewy when baked correctly
Refer to the back side of this page for ideal product appearance

QUALITY CHARACTERISTICS
This is a sugar dough cookie topped with multi-colored mini chocolate candies.

QUALITY ASSURANCE
<ol style="list-style-type: none"> 1. If the cookies are not panned up the day prior, allow them to sit to thaw for 30 to 45 minutes or until the internal temperature of the cookie is 45 degrees. 2. The residual heat from the baking process will continue to "bake" the cookies after they are removed from the oven. 3. Bake each variety separately to ensure proper bake color. 4. Only place enough candy in a container that will be used for one day - discard any candy that is not used. 5. Product will spread excessively in oven if left on the floor too long/or if pressed in candies too hard.

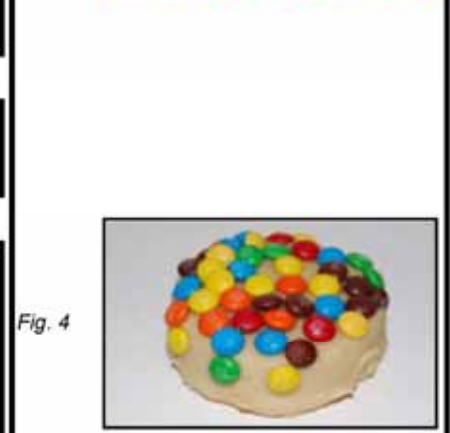


Fig. 4

ESTIMATED HANDS-ON TIME
3 minutes 30 seconds for 12 cookies



CHOCOLATE DUET WITH WALNUTS COOKIE

CHOCOLATE DUET WITH WALNUTS COOKIE



PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE	192 PER CASE	RAW WEIGHT NO TOPPING	3.5 oz (+/- .25 oz)
STORAGE	FREEZER	BAKED WEIGHT WITH TOPPING	3.25 oz (+/- .25 oz)
SHELF LIFE FROZEN	60 DAYS	DIMENSIONS RAW	2.5" D x 1.0" H
SHELF LIFE THAWED	1 DAY	DIMENSIONS BAKED (LxWxH)	4.5" D x 0.5" H (+/- .25")

PAN UP	
Pan:	Sheet Pan
Amount:	12
Prep:	Pan Liner

UTENSILS NEEDED
N/A

PAN UP PREP
Pull cookies out of the freezer and place up to 12 (3x4) on a lined sheet pan (Figs. 1 & 2) Place on a covered rack and thaw overnight in the cooler with the rest of the pan up Note: Product must be baked thawed



Fig. 1

PRE PROOF PREP - N/A

PROOF - N/A

PROOF SPECS - N/A

PRE BAKE PREP
Pull cookies out of the cooler, place on a baking rack and bake (Fig. 3) Note: Do not allow cookies to sit on the floor. This will cause product to spread during the baking process

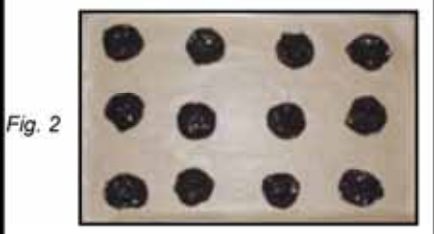


Fig. 2

BAKE
Temp: 340 Degrees Vent: Closed Steam: N/A Time: 12 - 15 minutes Note: Bake times may vary by bakery-cafe

FINISH
Cookies will be soft and chewy when baked correctly Refer to the back side of this page for ideal product appearance

QUALITY CHARACTERISTICS
A chocolate cookie with walnuts, semi sweet chocolate and bits of white chocolate.

QUALITY ASSURANCE
<ol style="list-style-type: none"> 1. If the cookies are not panned up the day prior, allow them to sit to thaw for 30 to 45 minutes or until the internal temperature of the cookie is 45 degrees. 2. The residual heat from the baking process will continue to "bake" the cookies after they are removed from oven. 3. Bake each variety separately to ensure proper bake color.



Fig. 3

ESTIMATED HANDS-ON TIME
3 minutes for 12 cookies

Proof

CHOCOLATE DUET SANDWICH COOKIE w/WALNUTS



PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE STORAGE	294 PER CASE FREEZER	RAW WEIGHT NO TOPPING	1.0 oz (+/- .25 oz)
SHELF LIFE FROZEN	60 DAYS	BAKED WEIGHT WITH TOPPING	2.35 oz (+/- .25 oz)
SHELF LIFE THAWED	1 DAY	DIMENSIONS RAW (DxH)	1.75" D x 1.0" H (+/- .25")
		DIMENSIONS BAKED (DxH)	2.75" D x 1.0" H (+/- .25")

PAN UP	
Pan:	Sheet Pan
Amount:	24 (6x4)
Prep:	Pan Liner



PAN UP PREP	
Pull cookies out of the freezer and place up to 24 (6x4) on a lined sheet pan (Fig. 1)	
Place on a covered rack and thaw overnight in the cooler with the rest of the pan up	
Note: Product must be baked thawed	

PRE PROOF PREP - N/A	
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PROOF - N/A	
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PROOF SPECS - N/A	
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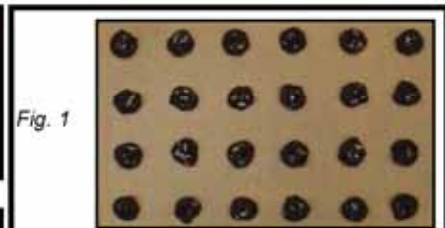
PRE BAKE PREP	
Pull cookies out of the cooler, place on a baking rack and bake	
Note: Do not allow cookies to sit on the floor. This will cause product to spread too much during the baking process	

BAKE	
Temp:	340 Degrees
Vent:	Closed
Steam:	N/A
Time:	8 - 10 minutes
Note: Bake times may vary by bakery-cafe	

FINISH	
Allow cookies to cool for a minimum of 2 minutes	
Flip half of the baked cookies over, so the bottom becomes the top (Fig. 2)	
Using rounded Plum (#70) scoop, portion chocolate butter cream icing into a mixing bowl	
Note: 1 Plum (#70) scoop is used for 1 sandwich cookie	
Whip the icing briskly with a spatula until it reaches a smooth consistency and becomes lighter in color (15 - 30 seconds) (Fig. 3)	
Place the Plum scoop in a container with water to prevent the icing from sticking to the scoop	
Shake off any excess water	
Place 1 Plum (#70) scoop of icing centered on top of the cookies that are flipped (Fig. 4)	
Place the bottom of another cookie directly on top of the icing (Fig. 5)	
Press the center firmly, applying even pressure until the icing spreads to about 1/8" from the edge (Fig. 6)	
Lightly dust the top with powdered sugar (Fig. 7)	
Refer to the back side of this page for ideal product appearance	

QUALITY CHARACTERISTICS	
Chocolate butter cream icing sandwiched between chocolate cookies containing walnuts, semi sweet chocolate and bits of white chocolate.	

QUALITY ASSURANCE	
1. Due to size, this cookie bakes much faster than other cookies. Only bake for the required time.	
2. Always whip the icing to ensure proper amount and consistency.	
3. Use cookies of similar size when sandwiching together.	
4. The residual heat from the baking process will continue to "bake" the cookies after they are removed from oven.	
5. If the cookies are not panned up the day prior, allow them to sit to thaw for 30 to 45 minutes or until the internal temperature of the cookie is 45 degrees.	



ESTIMATED HANDS-ON TIME	
5 minutes for 20 cookies	

QUALITY CONTROL



Properly whipped icing has a very smooth consistency and a lighter shade of brown.



Whipped icing placed between 2 cookies shows a smooth line and bright color of the icing



When a cookie is correctly baked, the white chocolate remains completely white in color.



Un-whipped icing has a "gritty" and rough appearance. It is also a darker shade of brown.



This is the result of un-whipped icing placed between 2 cookies. It has a rough texture around the edges .



If the white chocolate turns yellow, the cookie is over baked.



CHOCOLATE DUET SANDWICH COOKIE w/WALNUTS



TOFFEE NUT CHIP COOKIE

TOFFEE NUT CHIP COOKIE



PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE	192 PER CASE	RAW WEIGHT NO TOPPING	3.5 oz (+/- .25 oz)
STORAGE	FREEZER	BAKED WEIGHT WITH TOPPING	3.25 oz (+/- .25 oz)
SHELF LIFE FROZEN	60 DAYS	DIMENSIONS RAW	2.5" D x 1.0" H
SHELF LIFE THAWED	0 DAYS	DIMENSIONS BAKED (LxWxH)	4.5" D x 0.5" H (+/- .25")

PAN UP	
Pan:	Sheet Pan
Amount:	12
Prep:	Pan Liner

UTENSILS NEEDED	
N/A	

PAN UP PREP - N/A

PRE PROOF PREP - N/A

PROOF - N/A

PROOF SPECS - N/A

PRE BAKE PREP

Pull cookies out the the freezer
 Place up to 12 cookies (3x4) onto a paper lined sheet pan (Figs. 1 & 2)
 Place panned cookies onto a baking rack and bake immediatley (Fig. 3)
Note: Product must be baked from a frozen state to achieve desired height and width
Note: Do not allow cookies to sit on the floor. This will cause product to spread too much during the baking process

BAKE

Temp: 340 Degrees
 Vent: Closed
 Steam: N/A
 Time: 12 - 15 minutes
Note: Bake times may vary by bakery-cafe

FINISH

Cookies will be soft and chewy when baked correctly
 Refer to the back side of this page for ideal product appearance

QUALITY CHARACTERISTICS

This is a rich, all butter cookie, made with pieces of English toffee and chunks of Brazil nuts.

QUALITY ASSURANCE

1. It is very important to bake this product from a frozen state. If allowed to thaw, cookie will spread too much during the baking process.
2. The residual heat from the baking process will continue to "bake" the cookies after they are removed from oven.
3. Bake each variety separately to ensure proper bake color.

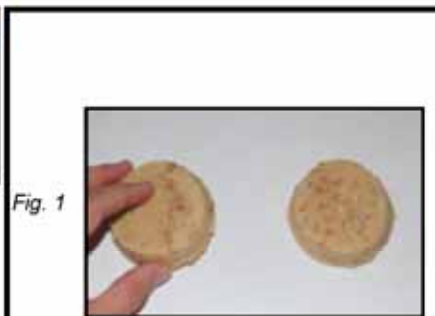


Fig. 1



Fig. 2



Fig. 3

ESTIMATED HANDS-ON TIME
2 minutes 30 seconds for 12 cookies



PEANUT BUTTER COOKIE

PEANUT BUTTER COOKIE



PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE	192 PER CASE	RAW WEIGHT TO TOPPING	3.50 oz (+/- .25 oz)
STORAGE	FREEZER	BAKED WEIGHT WITH TOPPING	3.42 oz (+/- .25 oz)
SHELF LIFE FROZEN	60 DAYS	DIMENSIONS RAW	2.5" D x 1.0" H (+/- .25")
SHELF LIFE THAWED	1 DAY	DIMENSIONS BAKED (LxWxH)	4.5" D x 0.5" H (+/- .25")

ALLERGEN ALERT - THIS PRODUCT CONTAINS PEANUTS

PAN UP	UTENSILS NEEDED
Pan: Sheet Pan Amount: 12 Prep: Pan Liner	N/A

PAN UP PREP
Pull cookies out of the freezer and place up to 12 (3x4) on a lined sheet pan (Figs. 1 & 2)
Note: Wash hands or replace gloves immediately after handling this product. Do not pan up this product with other cookie varieties
Place on a covered rack and thaw overnight in the cooler with the rest of the pan up
Note: Product must be baked thawed

PRE PROOF PREP - N/A
PROOF - N/A
PROOF SPECS - N/A
PRE BAKE PREP

The following day, pull cookies out of the cooler In a separate container place enough granulated sugar that will be used for one shift Place the top of the cookie into granulated sugar - only the top should be coated in sugar (Fig. 4) Place cookies back on the pan with the sugar coated side up (Fig. 4)
Note: Wash hands or replace gloves immediately after handling this product. Do not bake this product with other cookie varieties
Discard any sugar that is not being used that day
Note: Do not allow cookies to sit on the floor. This will cause product to spread during the baking process

BAKE
Temp: 340 Degrees
Vent: Closed
Steam: N/A
Time: 15 - 17 minutes
Note: Bake times may vary by bakery-cafe

FINISH
Refer to the back side of this page for ideal product appearance

QUALITY CHARACTERISTICS
Peanut butter cookie made with honey sweetened peanut butter, peanut chips, and toffee pieces then topped with sugar.

QUALITY ASSURANCE
1. If the cookies are not panned up the day prior, allow them to thaw on the floor for 30 to 45 minutes or until the internal temperature of the cookie is 45 degrees. 2. The residual heat from the baking process will continue to "bake" the cookies after they are removed from oven. 3. This cookie bakes a few minutes longer than the other cookies. It should NOT be soft and chewy in the center, but a bit crunchy. 4. Due to the Allergen Alert, and to ensure proper baked color, this product must be baked separately.



ESTIMATED HANDS-ON TIME
3 minutes 40 seconds for 12 cookies

Proof



MINT CRINKLE COOKIE

MINT CRINKLE COOKIE

PRODUCT SPECIFICATION AND INFORMATION SHEET



PACKAGE	100	RAW WEIGHT NO TOPPING	3.5 OZ (+/- .25 OZ)
STORAGE	FREEZER	BAKED WEIGHT	3.0 OZ (+/- .25 OZ)
SHELF LIFE FROZEN	60 DAYS	DIMENSIONS RAW	2.5" D x 1.0" H (+/- .25")
SHELF LIFE THAWED	1 DAYS	DIMENSIONS BAKED	4.5" D x 0.5" H (+/- .25")

PAN UP
Pan: Sheet Pan
Amount: 12
Prep: Pan Liner

UTENSILS NEEDED
N/A

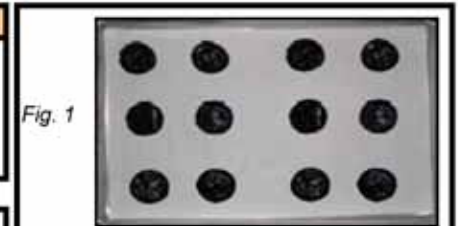


Fig. 1

PAN UP PREP
Place up to 12 (3x4) cookies per lined sheet pan (Fig. 1)
Place in the cooler with the rest of the pan up

PRE PROOF PREP - N/A

PROOF - N/A

PROOF SPECS - N/A

PRE BAKE PREP
Pull cookies out of the cooler
Dip one side of the cookie into powdered sugar (Fig. 2)
Dip the other side of the cookie into the powdered sugar (Fig. 3)
Roll the cookie through the powdered sugar to ensure the sides are covered (Fig. 4)
Place up to 12 cookies on a paper lined sheet pan and place immediately in the oven (Fig. 5 & 6)



Fig. 2



Fig. 3

BAKE
Temp: 340 Degrees
Vent: Closed
Steam: N/A
Time: 12 - 14 minutes
Note: Bake times will vary at each cafe



Fig. 4

FINISH
Cookies will be soft and chewy when baked correctly
Refer to the back side of this page for ideal product appearance



Fig. 5

QUALITY CHARACTERISTICS
This cookie is made with an all natural mint oil giving it the very familiar and favorite chocolate mint profile so many people know and love.

QUALITY ASSURANCE
1. If the cookies are not panned up the day prior, allow them to thaw for 15 to 20 minutes or until the internal temperature of the cookie is 45 degrees.
2. The residual heat from the baking process will continue to "bake" the cookies after they are removed from the oven.
3. Bake each variety of cookies separately to ensure proper bake color.
4. Only place enough powdered sugar in a container that will be used for one day. Whatever is left, must be discarded daily, after cookies are topped.
5. Cookies must be baked immediately after being topped with powdered sugar. If allowed to sit on the floor, the sugar will melt resulting in a baked cookie that looks dark with little powder sugar on top.



Fig. 6

ESTIMATED HANDS-ON TIME
1 minute 45 seconds for 12 cookies

Proof



RED VELVET CRINKLE COOKIE

RED VELVET CRINKLE COOKIE



PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE	100 PER CASE	RAW WEIGHT NO TOPPING	3.5 oz (+/- .25 oz)
STORAGE	FREEZER	BAKED WEIGHT	3.0 oz (+/- .25 oz)
SHELF LIFE FROZEN	60 DAYS	DIMENSIONS RAW (DxH)	2.5" x 1.0" (+/- .25")
SHELF LIFE THAWED	1 DAYS	DIMENSIONS BAKED (DxH)	4.0" x 0.625" (+/- .25")

PAN UP
Pan: Sheet Pan
Amount: 12
Prep: Pan Liner

UTENSILS NEEDED
N/A

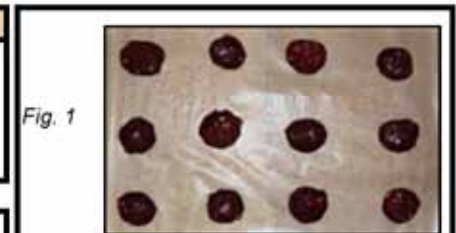


Fig. 1

PAN UP PREP
Place up to 12 (3x4) cookies per lined sheet pan (Fig. 1)
Place in the cooler with the rest of the pan up

PRE PROOF PREP - N/A

PROOF - N/A

PROOF SPECS - N/A

PRE BAKE PREP
Pull cookies out of the cooler
Dip one side of the cookie into powdered sugar (Fig. 2)
Dip the other side of the cookie into the powdered sugar (Fig. 3)
Roll the cookie through the powdered sugar to ensure the sides are covered (Fig. 4)
Place up to 12 cookies on a paper lined sheet pan and place immediately in the oven (Fig. 5)



Fig. 2



Fig. 3



Fig. 4

BAKE
Temp: 340 Degrees
Vent: Closed
Steam: N/A
Time: 12 - 14 minutes
Note: Bake times will vary at each cafe

FINISH
Cookies will be soft and chewy when baked correctly
Refer to the back side of this page for ideal product appearance

QUALITY CHARACTERISTICS
This is like a red velvet cake with a red color, chocolate flavor, cream cheese flavor chip, then rolled in powder sugar.

QUALITY ASSURANCE
1. If the cookies are not panned up the day prior, allow them to thaw for 15 to 20 minutes or until the internal temperature of the cookie is 45 degrees.
2. The residual heat from the baking process will continue to "bake" the cookies after they are removed from the oven.
3. Bake each variety of cookies separately to ensure proper bake color.
4. Only place enough powdered sugar in a container that will be used for one day. Whatever is left must be discarded daily, after cookies are topped.
5. Cookies must be baked immediately after being topped with powdered sugar. If allowed to sit on the floor, the sugar will melt resulting in a baked cookie that does not have the crackled appearance.



Fig. 5

ESTIMATED HANDS-ON TIME
1 minute 45 seconds for 12 cookies

Proof



WHITE CHOCOLATE MACADAMIA NUT COOKIE

WHITE CHOCOLATE MACADAMIA NUT COOKIE



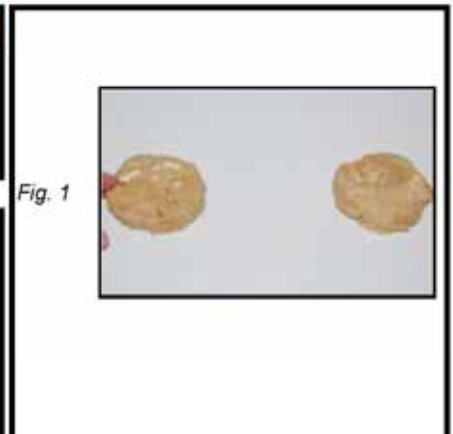
PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE	220 PER CASE	RAW WEIGHT NO TOPPING	3.0 oz (+/- .25 oz)
STORAGE	FREEZER	BAKED WEIGHT WITH TOPPING	2.75 oz (+/- .25 oz)
SHELF LIFE FROZEN	60 DAYS	DIMENSIONS RAW (DxH)	2.5" D x 1.0" H (+/- .25")
SHELF LIFE THAWED	1 DAY	DIMENSIONS BAKED (DxH)	4.0" D x 0.5" H (+/- .25")

PAN UP	
Pan:	Sheet Pan
Amount:	12
Prep:	Pan Liner

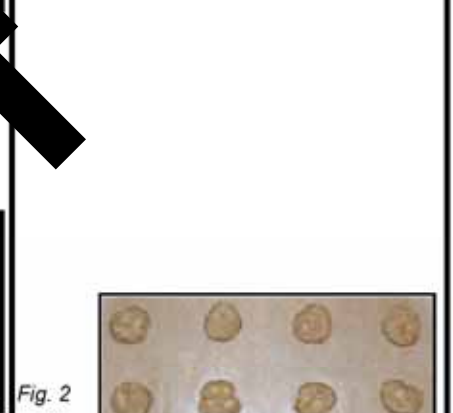
UTENSILS NEEDED
N/A

PAN UP PREP
Pull cookies out of the freezer and place up to 12 (3x4) on a lined sheet pan (Figs. 1 & 2) Place on a covered rack and thaw overnight in the cooler with the rest of the pan up Note: Product must be baked thawed



PRE PROOF PREP - N/A
PROOF - N/A
PROOF SPECS - N/A
PRE BAKE PREP

Pull cookies out of the cooler, place on a baking rack and bake (Fig. 3) Note: Do not allow cookies to sit on the floor. This will cause product to spread and burn during the baking process

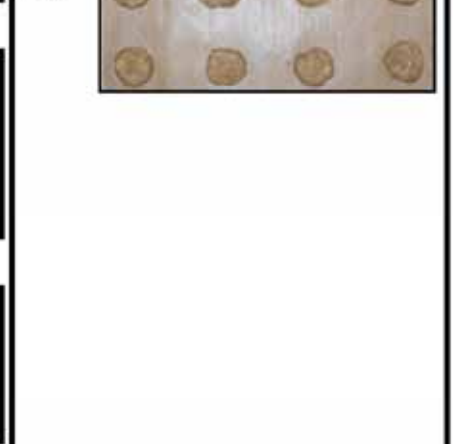


BAKE
Temp: 340° Vent: Closed Steam: N/A Time: 12 - 15 minutes Note: Bake times may vary by bakery-cafe

FINISH
Cookies will be soft and chewy when baked correctly Refer to the back side of this page for ideal product appearance

QUALITY CHARACTERISTICS
A buttery cookie with white chocolate chunks and macadamia nuts.

QUALITY ASSURANCE
<ol style="list-style-type: none"> 1. If the cookies are not panned up the day prior, allow them to sit to thaw for 30 to 45 minutes or until the internal temperature of the cookie is 45°, then bake. 2. The residual heat from the baking process will continue to "bake" the cookies after they are removed from oven. 3. Bake each variety separately to ensure proper bake color. 4. This product contains nuts - take the necessary precaution to avoid cross contact.



ESTIMATED HANDS-ON TIME
3 minutes for 12 cookies

Proof



EASTER EGG COOKIE

EASTER EGG COOKIE



PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE	75 PER CASE	RAW WEIGHT NO TOPPING	2.50 oz (+/- .25 oz)
STORAGE	FREEZER	BAKED WEIGHT WITH TOPPING	3.65 oz (+/- .25 oz)
SHELF LIFE FROZEN	112 DAYS	DIMENSIONS RAW (LxWxH)	4.0" X 3.0" X .45" (+/- .25")
SHELF LIFE THAWED	0 DAYS	DIMENSIONS BAKED (LxWxH)	4.5" X 3.45" X .5" (+/- .25")

PAN UP	
Pan:	Sheet Pan
Amount:	12 (3x4)
Prep:	Pan Liner

UTENSILS NEEDED

PAN UP PREP - N/A

PRE PROOF PREP - N/A

PROOF - N/A

PROOF SPECS - N/A

PRE BAKE PREP

Pull cookies out of the freezer and place up to 12 (3x4) on a lined sheet pan (Fig. 1)
Note: Product must be baked from a frozen state. If allowed to sit on the floor, product will spread too much during the baking process

BAKE

Temp: 340 Degrees
 Vent: Closed
 Steam: N/A
 Time: 15 - 18 minutes
Note: Bake times may vary at each cafe

FINISH

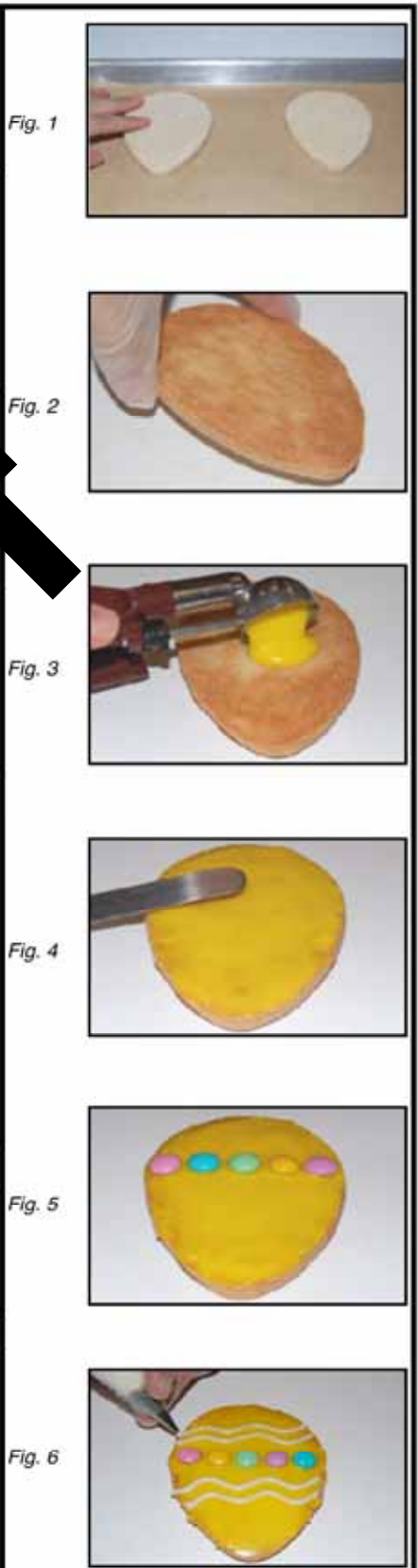
A fully baked cookie should be golden brown around the edges
 Let product cool for a minimum of 20 minutes
 Flip cookies over so that the bottom of the cookie becomes the top (Fig. 2)
 Place 0.70 oz of yellow icing in the center of the cookie - use a #70 scoop to top one cookie (Fig. 3)
 Using the black handle spatula, spread the icing evenly over the top surface of the cookie (Fig. 4)
 Place 5 candies across the cookie, as shown in (Fig. 5)
Note: There must be a minimum of 3 different candy colors on each cookie, non adjacent to each other
 Using the pastry bag (#4 tip), stripe each cookie with 4 wavy lines of white string icing, as shown in (Fig. 6)
 Refer to the back side of this page for ideal product appearance

QUALITY CHARACTERISTICS

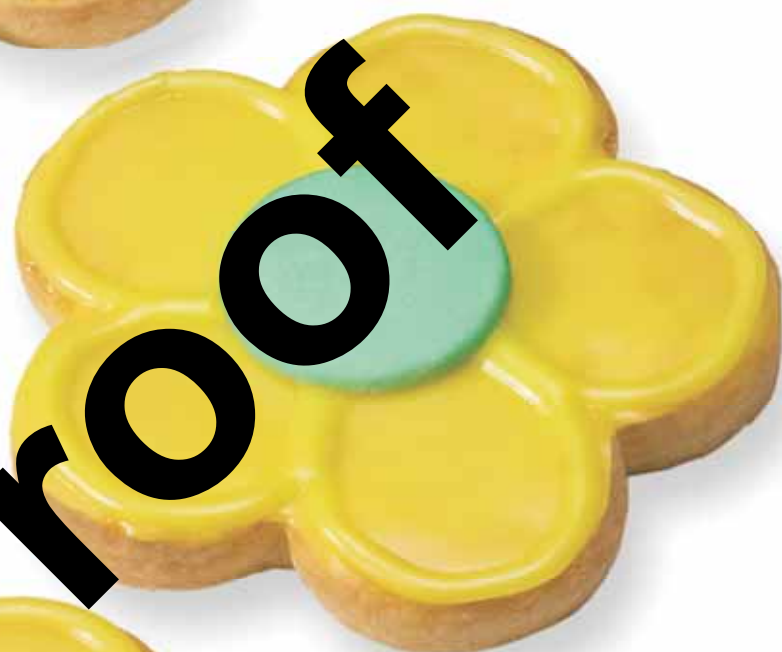
Shortbread cookie is a slightly sweet English tea cookie.
 A perfect cookie for the Easter Holiday - it is our current shortbread in an egg shape, iced, then topped with pastel colored candy and decorated with white string icing.

QUALITY ASSURANCE

1. It is very important to bake this cookie from a frozen state.
2. If cookies are allowed to thaw, product will flatten out.
3. If the cookie has too much icing on it, it will take too long to dry and not be able to be bagged.
4. Place candies onto the icing immediately after spreading the icing otherwise the candy will not adhere.
5. Each wavy line should have between 2 - 3 full waves.
6. String icing must be transferred from its original tube into the pastry bag - only place enough string icing that will be used in 1 shift. Any excess string icing that is in the pastry bag must be discarded after each shift.
7. Allow at least 1 hour for icing to dry before packaging.



ESTIMATED HANDS-ON TIME
 16 minutes for 12 cookies



FLOWER COOKIE

FLOWER COOKIE

PRODUCT SPECIFICATION AND INFORMATION SHEET



PACKAGE	75 PER CASE	RAW WEIGHT NO TOPPING	2.50 oz (+/- .25 oz)
STORAGE	FREEZER	BAKED WEIGHT WITH TOPPING	3.38 oz (+/- .25 oz)
SHELF LIFE FROZEN	60 DAYS	DIMENSIONS RAW	3.5" X 3.5" X .45" (+/- .25")
SHELF LIFE THAWED	0 DAY	DIMENSIONS BAKED	4.0" X 4.0" X .5" (+/- .25")

PAN UP
Pan: Sheet Pan
Amount: 12 (3x4)
Prep: Pan Liner



PAN UP PREP - N/A

PRE PROOF PREP - N/A

PROOF - N/A

PROOF SPECS - N/A

PRE BAKE PREP

Pull cookies out of the freezer and place on a lined sheet pan (Fig. 1)
 Up to 12 (3x4) cookies can be placed per pan
Note: Product must be baked from a frozen state

BAKE

Temp: 340 Degrees
 Vent: Closed
 Steam: N/A
 Time: 15 - 18 minutes
Note: Bake times may vary by cafe

FINISH

A fully baked cookie should be golden brown around the edges (Fig. 2)
 Let product cool for a minimum of 20 minutes
 Flip each cookie over so that the bottom side becomes the top (Fig. 3)
 Place 0.70 oz of yellow icing on each cookie using the scoop (Fig. 4)
 Using the black handle spatula, spread the icing over the entire top surface of the cookie (Fig. 5)
 Allow icing to harden for a minimum of 15 minutes
 Using a pastry bag with a #4 tip, outline the "petals" as shown in (Fig. 6)
 Place an edible sugar disc in the center of each cookie immediately after icing (Fig. 7)
Note: Use a variety of the colored discs each night
 Refer to the back side of this page for ideal product appearance

QUALITY CHARACTERISTICS

Shortbread cookie is a slightly sweet English tea cookie.
 A perfect cookie for the summer season - it is our current shortbread in a flower shape, iced, then topped with an edible sugar disc.

QUALITY ASSURANCE

1. It is very important to bake this cookie from a frozen state - if allowed to thaw, product will flatten out.
2. Icing must be allowed to harden prior to the outlines being applied, otherwise the outlines will not show.
3. Product must be baked 2 hours prior to opening, to allow for the icing to dry for packaging.
4. If the cookie had too much icing on it, it will take too long to dry and not be able to be bagged.
5. If you feel uncomfortable using the pastry bag, practice on a piece of paper first by drawing different shapes and lines, then piping the icing on top of each line.
6. These cookies are flipped over prior to icing because the edges are much straighter, allowing for the outline to be applied right at the edge of the cookie.



ESTIMATED HANDS-ON TIME
16 minutes for 12 cookies



MOTHER'S DAY COOKIE

MOTHER'S DAY COOKIE



PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE	75 PER CASE	RAW WEIGHT NO TOPPING	2.50 oz (+/- .25 oz)
STORAGE	FREEZER	BAKED WEIGHT WITH TOPPING	3.35 oz (+/- .25 oz)
SHELF LIFE FROZEN	60 DAYS	DIMENSIONS RAW	3.0" X 3.25" X .45" (+/- .25")
SHELF LIFE THAWED	0 DAY	DIMENSIONS BAKED	3.5" X 3.75" X .5" (+/- .25")

PAN UP	
Pan:	Sheet Pan
Amount:	12 (3x4)
Prep:	Pan Liner



PAN UP PREP - N/A

PRE PROOF PREP - N/A

PROOF - N/A

PROOF SPECS - N/A

PRE BAKE PREP

Pull cookies out of the freezer and place on a lined sheet pan (Fig. 1)
 Up to 12 (3x4) cookies can be placed per pan
Note: Product must be baked from a frozen state

BAKE

Temp: 340 Degrees
 Vent: Closed
 Steam: N/A
 Time: 15 - 18 minutes
Note: Bake times may vary at each cafe

FINISH

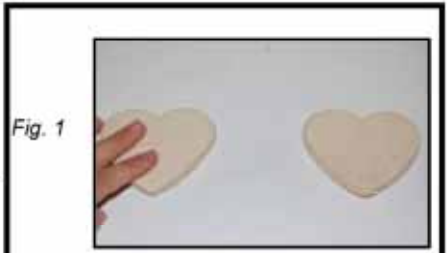
A fully baked cookie should be golden brown around the edges.
 Let product cool for a minimum of 20 minutes.
 Flip each cookie over so that the bottom side becomes the top side (Fig. 2)
 Place 0.70 oz of yellow icing on each cookie - use a #10 scoop tops one cookie (Fig. 3)
 Using the black handle spatula, spread the icing to the entire top surface of the cookie (Fig. 4)
 Place an edible sugar piece in the center of each cookie immediately after icing (Fig. 5)
Note: Use a variety of the colored sugar pieces each night.
 Allow icing to harden for a minimum of 15 minutes.
 Using a pastry bag with a #4 tip, outline the borders as shown in (Fig. 6)
 Refer to the back side of this page for ideal product appearance

QUALITY CHARACTERISTICS

Shortbread cookie is a slightly sweet English tea cookie.
 A perfect cookie for Mother's Day - it is our current shortbread in a heart shape, iced, then topped with an edible sugar piece.

QUALITY ASSURANCE

1. It is very important to bake this cookie from a frozen state - if allowed to thaw, product will flatten out.
2. Icing must be allowed to harden prior to the outline being applied, otherwise the outline will not show.
3. Product must be iced 2 hours prior to opening, to allow for the icing to dry for packaging.
4. If too much icing is applied, it will take too long to dry, delaying when the product can be bagged.
5. If you feel uncomfortable using the pastry bag, practice on a piece of paper first by drawing different shapes and lines, then piping the icing on top of each line.
6. These cookies are flipped over prior to icing because the edges are much straighter, allowing for the outline to be applied right to the edge of the cookie.



ESTIMATED HANDS-ON TIME
 14 minutes for 12 cookies



SUN COOKIE

SUN COOKIE



PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE	75 PER CASE	RAW WEIGHT NO TOPPING	2.5 oz (+/- .25 oz)
STORAGE	FREEZER	BAKED WEIGHT WITH TOPPING	3.0 oz (+/- .25 oz)
SHELF LIFE FROZEN	60 DAYS	DIMENSIONS RAW	3.5" X 3.5" X .45" (+/- .25")
SHELF LIFE THAWED	0 DAY	DIMENSIONS BAKED	4.0" X 4.0" X .5" (+/- .25")

PAN UP	
Pan:	Sheet Pan
Amount:	12 (3x4)
Prep:	Pan Liner

UTENSILS NEEDED


PAN UP PREP - N/A

PRE PROOF PREP - N/A

PROOF - N/A

PROOF SPECS - N/A

PRE BAKE PREP

Pull cookies out of the freezer and place on a lined sheet pan (Fig. 1)
 Up to 12 (3x4) cookies can be placed per pan
Note: Product must be baked from a frozen state

BAKE

Temp: 340 Degrees
 Vent: Closed
 Steam: N/A
 Time: 15 - 18 minutes
Note: Bake times may vary at each cafe

FINISH

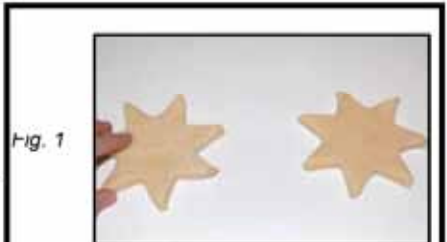
A fully baked cookie should be golden brown around the edges.
 Let product cool for a minimum of 20 minutes.
 Flip each cookie over so that the bottom side becomes the top (Fig. 2)
 Place 0.70 oz of yellow icing on each cookie - 1 level #70 scoop tops one cookie (Fig. 3)
 Using the black handle spatula, spread the icing to cover the entire surface of the cookie (Fig. 4)
 Place the 2 edible sugar pieces on top of each cookie immediately after icing, as shown in (Figs. 5&6)
 Refer to the back side of this page for ideal product appearance

QUALITY CHARACTERISTICS

Shortbread cookie is a slightly sweet English tea cookie.
 A perfect cookie for the summer season - it is our current shortbread in a sun shape, iced, then topped with edible sugar pieces.

QUALITY ASSURANCE

1. It is very important to bake this cookie from a frozen state - if allowed to thaw, product will flatten out.
2. Product must be baked 2 hours prior to opening, to allow for the icing to dry for packaging.
3. If too much icing is applied, it will take too long to dry, delaying when the product can be bagged.
4. These cookies are flipped over prior to icing because the edges are much straighter, allowing for the outline to be applied right at the edge of the cookie.



ESTIMATED HANDS-ON TIME
 12 minutes for 12 cookies

Proof



PUMPKIN COOKIE



JACK-O-LANTERN COOKIE

PUMPKIN / JACK-O-LANTERN COOKIE



PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE STORAGE	75 PER CASE FREEZER	RAW WEIGHT NO TOPPING	2.50 oz (+/- .25 oz)
SHELF LIFE FROZEN	60 DAYS	BAKED WEIGHT WITH TOPPING	3.40 oz (+/- .25 oz)
SHELF LIFE THAWED	0 DAY	DIMENSIONS RAW	3.5" X 3.0" X .45" (+/- .25")
		DIMENSIONS BAKED	4.0" X 3.5" X .5" (+/- .25")

PAN UP	
Pan:	Sheet Pan
Amount:	12 (3x4)
Prep:	Pan Liner



PAN UP PREP - N/A

PRE PROOF PREP - N/A

PROOF - N/A

PROOF SPECS - N/A

PRE BAKE PREP

Pull cookies out of the freezer and place up to 12 (3x4) on a lined sheet pan
Note: Product must be baked from a frozen state

BAKE

Temp: 340 Degrees
 Vent: Closed
 Steam: N/A
 Time: 15 - 18 minutes
Note: Bake times may vary by cafe

FINISH

Let product cool for a minimum of 20 minutes
 Flip each cookie over so that the bottom side becomes the top (Fig. 1)
 Place 0.7 oz of orange icing in the center of each cookie - 1 Plum (#7) scooper scoops one cookie (Fig. 2)
 Using a black handle spatula, spread the icing evenly, leaving the edges un-iced
 Allow icing to dry for a minimum of 15 minutes
 Orange Icing - using the pastry bag (#4 tip), apply the icing around the edge of the cookie (Fig. 4)
 Orange Icing - apply the "ribbing" on the surface of the cookies as shown (Fig. 5)
 Immediately after applying the "ribbing", place a small amount of orange icing on the back of the sugar piece that resemble the "nose" (Fig. 6)
 Place the sugar pieces on top of the piped orange icing as shown in (Fig. 7)
 Green Icing - using a new pastry bag (#4 tip), apply the icing on the pumpkin (Fig. 8)
Note: To make the "Jack-O-Lantern" cookie, sugar pieces must be placed on the cookie between the specified dates of the celebration, otherwise leave the cookies without the sugar pieces to make the "Pumpkin" cookies
 Refer to the back side of this page for ideal product appearance

QUALITY CHARACTERISTICS

Shortbread cookie is a slightly sweet English tea cookie.
 Our current shortbread in a pumpkin shape, iced, and topped with a sugar decoration - a perfect cookie for the fall season.

QUALITY ASSURANCE

1. It is very important to bake this cookie from a frozen state - if allowed to thaw, product will flatten out.
2. Icing must be allowed to dry prior to the lines being piped, otherwise the lines will not show.
3. If you feel uncomfortable using the pastry bag, practice on a piece of paper first by drawing different shapes and lines, then piping the icing on top of each line.
4. These cookies are flipped over prior to icing because the edges are much straighter, allowing for the border piping to be applied right on the edge of the cookie (see Pastry Bag Handling Procedures).
5. The sugar pieces must stick to the icing to ensure that they do not fall off when packaged.
6. Enough product for opening must be baked and topped a minimum of 2 hours prior to cafe opening, to allow for the icing to dry properly prior to packaging.



ESTIMATED HANDS-ON TIME
 20 minutes for 12 cookies

Proof



CHRISTMAS TREE COOKIE

CHRISTMAS TREE COOKIE



PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE STORAGE	75 PER CASE FREEZER	RAW WEIGHT NO TOPPING	2.50 oz (+/- .25 oz)
SHELF LIFE FROZEN	60 DAYS	BAKED WEIGHT WITH TOPPING	3.40 oz (+/- .25 oz)
SHELF LIFE THAWED	0 DAY	DIMENSIONS RAW	4.0" X 2.75" X .45" (+/- .25")
		DIMENSIONS BAKED	4.5" X 3.0" X .5" (+/- .25")

PAN UP	
Pan:	Sheet Pan
Amount:	12 (3x4)
Prep:	Pan Liner



PAN UP PREP - N/A

PRE PROOF PREP - N/A

PROOF - N/A

PROOF SPECS - N/A

PRE BAKE PREP

Pull cookies out of the freezer and place up to 12 (3x4) on a lined sheet pan (Fig. 1)
Note: Product must be baked from a frozen state

BAKE

Temp: 340 Degrees
 Vent: Closed
 Steam: N/A
 Time: 15 - 18 minutes
Note: Bake times may vary by cafe

FINISH

Let product cool for a minimum of 20 minutes
 Flip each cookie over so that the bottom side becomes the top (Fig. 2)
 Place 0.7 oz of green icing in the center of each cookie - 1 Plumbe scoop tops one cookie (Fig. 3)
 Using a black handle spatula, spread the icing evenly on the entire surface (Fig. 4)
 Place 1 yellow star on top of the Christmas Tree cookie immediately after spreading the icing (Fig. 5)
 Spread 1 Silver (#100) scoop of mini chocolate candies, covering the entire surface (Fig. 6)
Note: Icing must be sticky when candies are applied to ensure that they stick to the icing. Candies must be placed carefully onto the cookie to ensure even distribution over the entire surface.
 Allow icing to dry for a minimum of 15 minutes
 White string icing - using the pastry bag (#4 tip), apply the "garland" onto the cookie as shown in (Fig. 7)
 Refer to the back side of this page for ideal product appearance

QUALITY CHARACTERISTICS

Shortbread cookie is a slightly sweet English tea cookie.
 Our current shortbread in a Christmas tree shape, iced, then topped with a sugar decoration and mini chocolate candies - a perfect cookie for the holiday season.

QUALITY ASSURANCE

1. It is very important to bake this cookie from a frozen state - if allowed to thaw, product will flatten out.
2. Green icing must be dry prior to the string icing being piped, otherwise the "garland" will not show.
3. If you feel uncomfortable using the pastry bag, practice on a piece of paper first by drawing different shapes and lines, then piping the icing on top of each line.
4. These cookies are flipped over prior to icing because the edges are much straighter, helping to reduce the green icing from dripping over the sides.
5. The mini chocolate candies and sugar star must stick to the icing to ensure that they do not fall off when packaged.
6. Enough product for opening must be baked and topped a minimum of 2 hours prior to cafe opening, to allow for the icing to dry prior to packaging.



Fig. 1



Fig. 2



Fig. 4



Fig. 5



Fig. 6



Fig. 7



ESTIMATED HANDS-ON TIME
 16 minutes for 12 cookies

Proof



MITTEN COOKIE - MARBLE

MITTEN COOKIE - MARBLE



PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE	75 PER CASE	RAW WEIGHT NO TOPPING	2.50 oz (+/- .25 oz)
STORAGE	FREEZER	BAKED WEIGHT WITH TOPPING	3.00 oz (+/- .25 oz)
SHELF LIFE FROZEN	112 DAYS	DIMENSIONS RAW (LxWxH)	3.25" X 2.75" X .45" (+/- .25")
SHELF LIFE THAWED	0 DAYS	DIMENSIONS BAKED (LxWxH)	3.75" X 3.25" X .50" (+/- .25")

PAN UP	
Pan:	Sheet Pan
Amount:	12 (3x4)
Prep:	Pan Liner



PAN UP PREP - N/A

PRE PROOF PREP - N/A

PROOF - N/A

PROOF SPECS - N/A

PRE BAKE PREP

Pull cookies out of the freezer and place up to 12 (3x4) on a lined sheet pan
Note: Product must be baked from a frozen state. If allowed to sit on the floor, product will spread too much during the baking process

BAKE

Temp: 340°
 Vent: Closed
 Steam: N/A
 Time: 15 - 18 minutes
Note: Bake times may vary at each bakery-cafe

FINISH

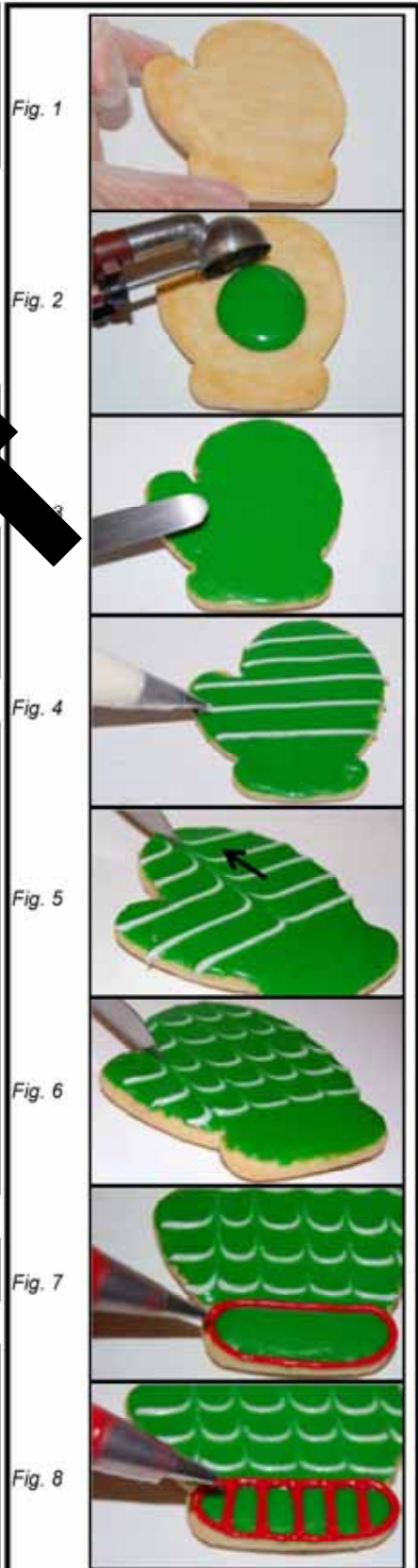
A fully baked cookie should be golden brown around the edges
 Allow product to cool for a minimum of 20 minutes
 Flip cookies over so that the bottom becomes the top (Fig. 1)
 Place .70 oz of Dark Green icing on the cookie - 1 Piping Scoop per one cookie (Fig. 2)
 Using the black handle spatula, spread the icing over the surface of the cookie (Fig. 3)
Note: Do not allow the icing to dry - continue to the next step immediately
 Using a #4 tip, pipe 5 White String icing lines vertically across the cookie (Fig. 4)
Note: Leave extra space at the bottom of the cookie for additional design
 Starting in the center, gently drag the tip of a scoring knife downward through the icing lines (Fig. 5)
Note: The scoring knife blade should not come into contact with the cookie
 Wipe the knife off a damp towel after each run through the icing
 Drag the knife 4 more times (twice on each side) in the same direction (Fig. 6)
 Allow product to sit at room temperature for a minimum of 15 minutes
 Using a #4 tip, pipe the red icing in the shape of an oval, as shown in (Fig. 7)
 Complete the design by piping 5 lines inside the oval (Fig. 8)
 Refer to the back side of this page for ideal product appearance

QUALITY CHARACTERISTICS

Freshly baked all-butter shortbread cookie shaped like a mitten and decorated in a marble design.

QUALITY ASSURANCE

1. It is very important to bake this cookie from a frozen state.
2. If cookies are allowed to thaw, product will flatten out.
3. If the cookie has too much icing on it, it will take too long to dry and not be able to be bagged.
4. Approximately 4 cookies can be iced at once prior to the stripes being applied.
5. All icings are piped using a #4 tip.
6. Avoid stacking or shingling these cookies as the icings will transfer to the cookie on top of it.
7. Icing must be completely dry prior to packaging, otherwise the design will get smashed.
8. Let the weight of the knife drag through the icing - do not apply any pressure.
9. If the icing base is allowed to dry prior to the knife being dragged, the design will look incorrect.



ESTIMATED HANDS-ON TIME
 18 minutes for 12 cookies



MITTEN COOKIE - SNOWFLAKE

MITTEN COOKIE - SNOWFLAKE



PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE	75 PER CASE	RAW WEIGHT NO TOPPING	2.50 oz (+/- .25 oz)
STORAGE	FREEZER	BAKED WEIGHT WITH TOPPING	3.00 oz (+/- .25 oz)
SHELF LIFE FROZEN	112 DAYS	DIMENSIONS RAW (LxWxH)	3.25" X 2.75" X .45" (+/- .25")
SHELF LIFE THAWED	0 DAYS	DIMENSIONS BAKED (LxWxH)	3.75" X 3.25" X .50" (+/- .25")

PAN UP	
Pan:	Sheet Pan
Amount:	12 (3x4)
Prep:	Pan Liner



PAN UP PREP - N/A

PRE PROOF PREP - N/A

PROOF - N/A

PROOF SPECS - N/A

PRE BAKE PREP

Pull cookies out of the freezer and place up to 12 (3x4) on a lined sheet pan
Note: Product must be baked from a frozen state. If allowed to sit on the floor, product will spread much during the baking process

BAKE

Temp: 340°
 Vent: Closed
 Steam: N/A
 Time: 15 - 18 minutes
Note: Bake times may vary at each bakery-cafe

FINISH

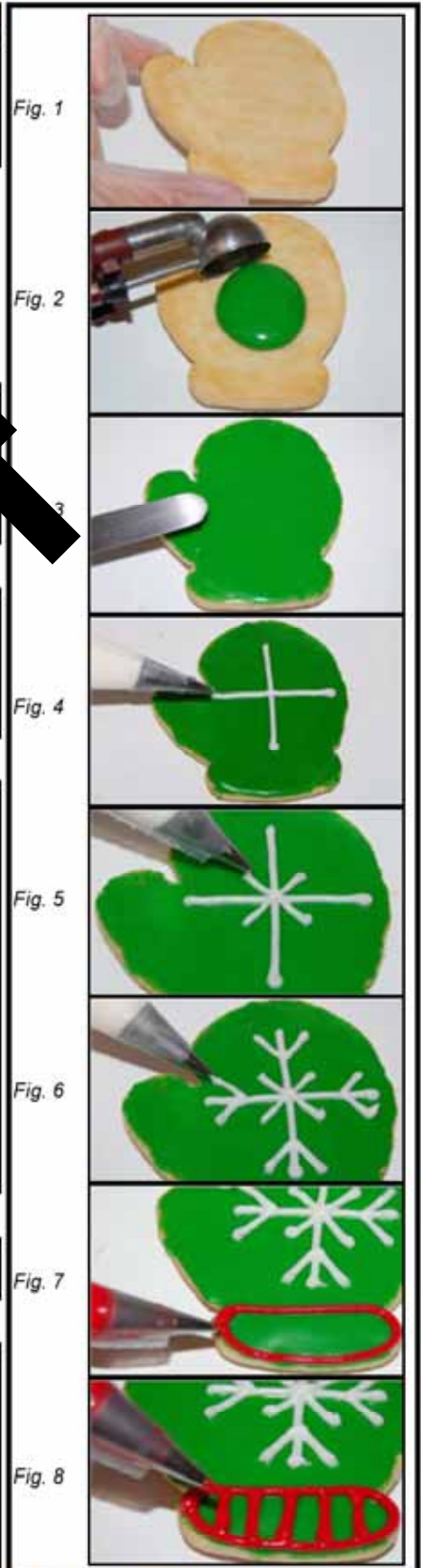
A fully baked cookie should be golden brown around the edges
 Allow product to cool for a minimum of 20 minutes
 Flip cookies over so that the bottom becomes the top (Fig. 1)
 Place .70 oz of Dark Green icing on the cookie (Plum (#1) scoop tops 1/2 cookie (Fig. 2)
 Using the black handle spatula, spread the icing over the entire surface of the cookie (Fig. 3)
 Allow icing to dry for a minimum of 20 minutes
 Using a #4 tip, pipe White String icing in the shape of a cross in the center of the cookie (Fig. 4)
 Pipe White String icing in the shape of an "X" as shown in (Fig. 5)
 Continue piping white string icing in the shape of ">" at each end (Fig. 6)
 Using a #4 tip, pipe the red icing in the shape of an oval, as shown in (Fig. 7)
 Complete the design by piping 5 lines inside the oval (Fig. 8)
 Refer to the back side of this page for ideal product appearance

QUALITY CHARACTERISTICS

Freshly baked all-butter shortbread cookie shaped like a mitten and decorated in a snowflake design.

QUALITY ASSURANCE

1. It is very important to bake this cookie from a frozen state.
2. If cookies are allowed to thaw, product will flatten out.
3. If the cookie has too much icing on it, it will take too long to dry and not be able to be bagged.
4. Green icing must be dry prior to the white icing being applied.
5. All icings are piped using a #4 tip.
6. Avoid stacking or shingling these cookies as the icings will transfer to the cookie on top of it.
7. Icing must be completely dry prior to packaging, otherwise the design will get smashed.



ESTIMATED HANDS-ON TIME
 18 minutes for 12 cookies



VALENTINE COOKIE - HEARTBEAT

VALENTINE COOKIE - HEARTBEAT



PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE	75 PER CASE	RAW WEIGHT NO TOPPING	2.50 oz (+/- .25 oz)
STORAGE	FREEZER	BAKED WEIGHT WITH TOPPING	3.0 oz (+/- .25 oz)
SHELF LIFE FROZEN	112 DAYS	DIMENSIONS RAW (LxWxH)	3.0" X 3.25" X .45" (+/- .25")
SHELF LIFE THAWED	0 DAYS	DIMENSIONS BAKED (LxWxH)	3.5" X 3.75" X .5" (+/- .25")

PAN UP	
Pan:	Sheet Pan
Amount:	12 (3x4)
Prep:	Pan Liner



PAN UP PREP - N/A
PRE PROOF PREP - N/A
PROOF - N/A
PROOF SPECS - N/A
PRE BAKE PREP

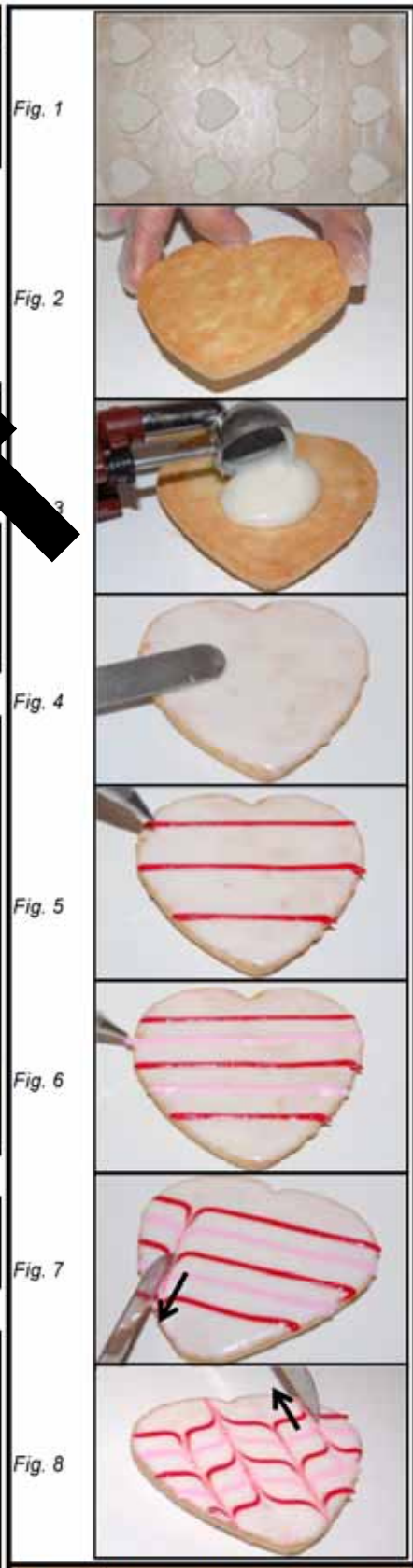
Pull cookies out of the freezer and place up to 12 (3x4) on a lined sheet pan (Fig. 1)
Note: Product must be baked from a frozen state. If allowed to sit on the floor, product will spread much during the baking process

BAKE
Temp: 340°
Vent: Closed
Steam: N/A
Time: 15 - 18 minutes
Note: Bake times may vary at each bakery-cafe

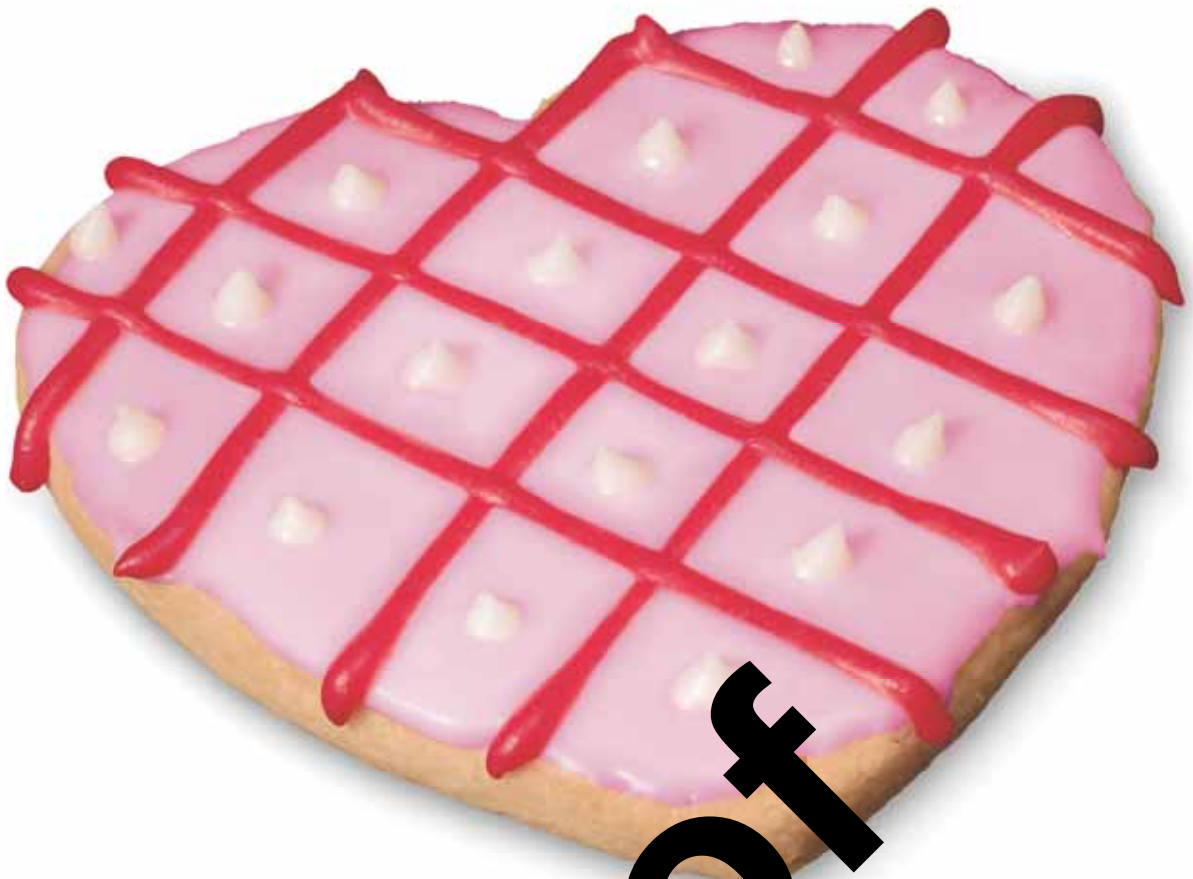
FINISH
A fully baked cookie should be golden brown around the edges
Allow product to cool for a minimum of 20 minutes
Flip cookies over so that the bottom becomes the top (Fig. 2)
Place .70 oz of all-natural white icing on each cookie top (#70 icing tops one cookie (Fig. 3)
Using the black handle spatula, spread the icing over the surface of the cookie (Fig. 4)
Note: Do not allow the icing to dry - continue to the next step immediately
Pipe 3 red string icing lines horizontally across the cookie (Fig. 5)
Pipe 2 pink icing lines horizontally, in between the red string icing lines (Fig. 6)
Starting on one side, gently drag the tip of a scoring knife downward through the icing lines (Fig. 7)
Note: The scoring knife blade should not come into contact with the cookie
Wipe the knife off after each run through the icing
Drag the knife 3 more times, each time in the opposite direction from the last (Fig. 8)
This product can also be made using pink icing as the base with white string icing for lines
Refer to the back side of this page for ideal product appearance

QUALITY CHARACTERISTICS
Freshly baked all-butter shortbread cookie shaped like a heart and decorated in a heartbeat design.

QUALITY ASSURANCE
1. It is very important to bake this cookie from a frozen state.
2. If cookies are allowed to thaw, product will flatten out.
3. If the cookie has too much icing on it, it will take too long to dry and not be able to be bagged.
4. Approximately 4 cookies can be iced at once prior to the stripes being applied.
5. Do not use icing that has been watered down, this will cause drying issues and excess run off.
6. Avoid stacking or shingling these cookies as the icings will transfer to the cookie on top of it.
7. Icing must be completely dry prior to packaging, otherwise the design will get smashed.
8. Let the weight of the knife drag through the icing - do not apply any pressure.
9. If the icing base is allowed to dry prior to the knife being dragged, the design will look incorrect.
10. All icings are piped using a #4 tip.



ESTIMATED HANDS-ON TIME
18 minutes for 12 cookies



VALENTINE COOKIE - CROSSHATCH

VALENTINE COOKIE - CROSSHATCH



PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE	75 PER CASE	RAW WEIGHT NO TOPPING	2.50 oz (+/- .25 oz)
STORAGE	FREEZER	BAKED WEIGHT WITH TOPPING	3.0 oz (+/- .25 oz)
SHELF LIFE FROZEN	112 DAYS	DIMENSIONS RAW (LxWxH)	3.0" X 3.25" X .45" (+/- .25")
SHELF LIFE THAWED	0 DAYS	DIMENSIONS BAKED (LxWxH)	3.5" X 3.75" X .5" (+/- .25")

PAN UP	
Pan:	Sheet Pan
Amount:	12 (3x4)
Prep:	Pan Liner



PAN UP PREP - N/A

PRE PROOF PREP - N/A

PROOF - N/A

PROOF SPECS - N/A

PRE BAKE PREP

Pull cookies out of the freezer and place up to 12 (3x4) on a lined sheet pan (Fig. 1)
Note: Product must be baked from a frozen state. If allowed to sit on the floor, product will spread much during the baking process

BAKE

Temp: 340°
 Vent: Closed
 Steam: N/A
 Time: 15 - 18 minutes
Note: Bake times may vary at each bakery-cafe

FINISH

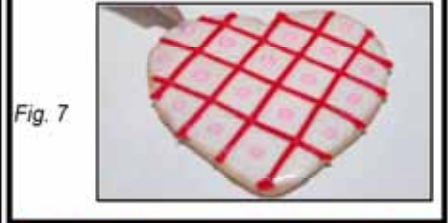
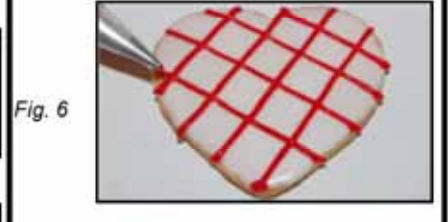
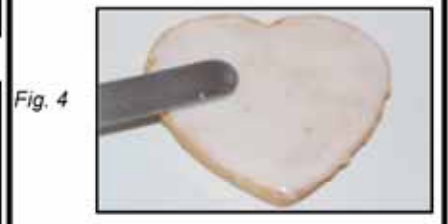
A fully baked cookie should be golden brown around the edges
 Allow product to cool for a minimum of 20 minutes
 Flip cookies over so that the bottom becomes the top (Fig. 2)
 Place .70 oz of all-natural white icing on each cookie - 1 Piping #70 scoop per one cookie (Fig. 3)
 Using the black handle spatula, spread the icing over the entire surface of the cookie (Fig. 4)
 Allow icing to dry for a minimum of 20 minutes
 Pipe 4 parallel red string icing lines across the cookie (Fig. 5)
 Pipe another 4 parallel red string icing lines in the opposite direction to the other red lines (Fig. 6)
 Using pink icing, pipe small dots in the center of each square (Fig. 7)
 This product can also be made using pink icing as the base with white string icing for dots
 Refer to the back side of this page for ideal product appearance

QUALITY CHARACTERISTICS

Freshly baked all-butter shortbread cookie shaped like a heart and decorated in a crosshatch design.

QUALITY ASSURANCE

1. It is very important to bake this cookie from a frozen state.
2. If cookies are allowed to thaw, product will flatten out.
3. If the cookie has too much icing on it, it will take too long to dry and not be able to be bagged.
4. The icing base must be dry prior to the lines being applied.
5. Do not use icing that has been watered down, this will cause drying issues and excess run off.
6. Avoid stacking or shingling these cookies as the icings will transfer to the cookie on top of it.
7. Icing must be completely dry prior to packaging, otherwise the design will get smashed.
8. All icings are piped using a #4 tip.



ESTIMATED HANDS-ON TIME
 18 minutes for 12 cookies



VALENTINE COOKIE - PLAID

VALENTINE COOKIE - PLAID



PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE	75 PER CASE	RAW WEIGHT NO TOPPING	2.50 oz (+/- .25 oz)
STORAGE	FREEZER	BAKED WEIGHT WITH TOPPING	3.0 oz (+/- .25 oz)
SHELF LIFE FROZEN	112 DAYS	DIMENSIONS RAW (LxWxH)	3.0" X 3.25" X .45" (+/- .25")
SHELF LIFE THAWED	0 DAYS	DIMENSIONS BAKED (LxWxH)	3.5" X 3.75" X .5" (+/- .25")

PAN UP	
Pan:	Sheet Pan
Amount:	12 (3x4)
Prep:	Pan Liner



PAN UP PREP - N/A

PRE PROOF PREP - N/A

PROOF - N/A

PROOF SPECS - N/A

PRE BAKE PREP

Pull cookies out of the freezer and place up to 12 (3x4) on a lined sheet pan (Fig. 1)
Note: Product must be baked from a frozen state. If allowed to sit on the floor, product will spread much during the baking process

BAKE

Temp: 340°
 Vent: Closed
 Steam: N/A
 Time: 15 - 18 minutes
Note: Bake times may vary at each bakery-cafe

FINISH

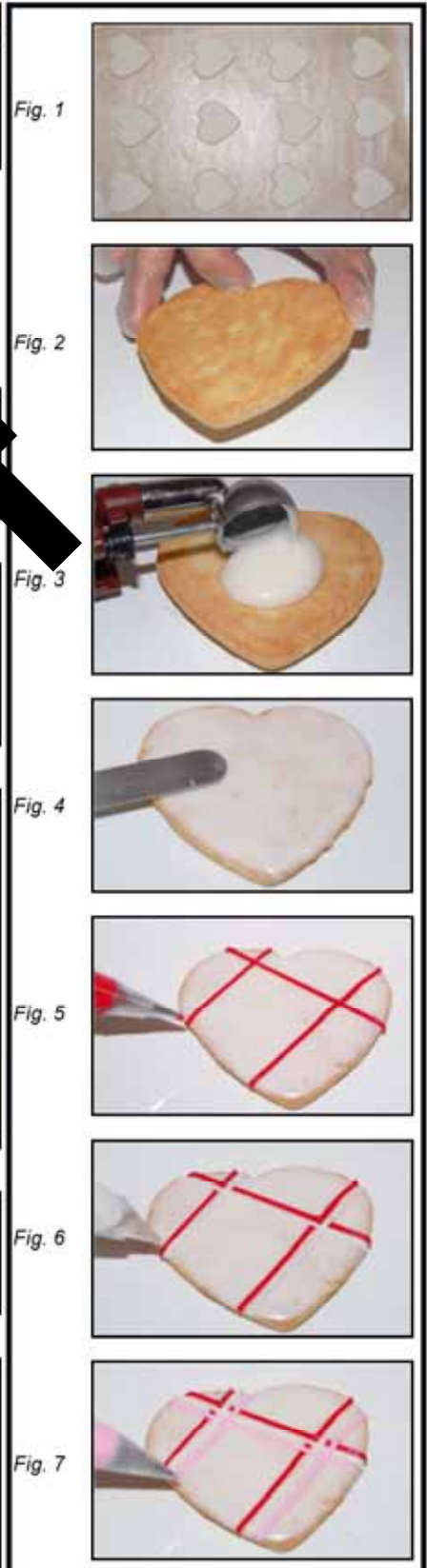
A fully baked cookie should be golden brown around the edges
 Allow product to cool for a minimum of 20 minutes
 Flip cookies over so that the bottom becomes the top (Fig. 2)
 Place .70 oz of all-natural white icing on each cookie - 1 Piping #70 scoop per one cookie (Fig. 3)
 Using the black handle spatula, spread the icing over the entire surface of the cookie (Fig. 4)
 Allow icing to dry for a minimum of 20 minutes
 Pipe 3 red string icing lines as shown in (Fig. 5)
 Pipe 3 white string icing lines under the red lines in the same direction, at a very close distance (Fig. 6)
 Pipe 3 pink icing lines under the white lines in the same direction, at a very close distance (Fig. 7)
 This product can also be made using pink icing as the base with red, then pink, then white string icing lines
 Refer to the back side of this page for ideal product appearance

QUALITY CHARACTERISTICS

Freshly baked all-butter shortbread cookie shaped like a heart and decorated in a plaid design.

QUALITY ASSURANCE

1. It is very important to bake this cookie from a frozen state.
2. If cookies are allowed to thaw, product will flatten out.
3. If the cookie has too much icing on it, it will take too long to dry and not be able to be bagged.
4. The icing base must be dry prior to the lines being applied.
5. Do not use icing that has been watered down, this will cause drying issues and excess run off.
6. Avoid stacking or shingling these cookies as the icings will transfer to the cookie on top of it.
7. Icing must be completely dry prior to packaging, otherwise the design will get smashed.
8. All icings are piped using a #4 tip.



ESTIMATED HANDS-ON TIME
18 minutes for 12 cookies



BASEBALL COOKIE

BASEBALL COOKIE



PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE	75 PER CASE	RAW WEIGHT NO TOPPING	2.50 oz (+/- .25 oz)
STORAGE	FREEZER	BAKED WEIGHT WITH TOPPING	3.0 oz (+/- .25 oz)
SHELF LIFE FROZEN	112 DAYS	DIMENSIONS RAW (DxH)	3.25" X .45" (+/- .25")
SHELF LIFE THAWED	0 DAYS	DIMENSIONS BAKED (DxH)	3.75" X .5" (+/- .25")

PAN UP	
Pan:	Sheet Pan
Amount:	12 (3x4)
Prep:	Pan Liner

UTENSILS NEEDED



Fig. 1

PAN UP PREP - N/A

PRE PROOF PREP - N/A

PROOF - N/A

PROOF SPECS - N/A

PRE BAKE PREP

Pull cookies out of the freezer and place up to 12 (3x4) on a lined sheet pan (Fig. 1)
Note: Product must be baked from a frozen state. If allowed to sit on the floor, product will spread too much during the baking process



Fig. 2

BAKE

Temp: 340*
 Vent: Closed
 Steam: N/A
 Time: 15 - 18 minutes
Note: Bake times may vary at each bakery-cafe



Fig. 3

FINISH

A fully baked cookie should be golden brown around the edges.
 Allow product to cool for a minimum of 20 minutes.
 Flip cookies over so that the bottom becomes the top (Fig. 2).
 Place .70 oz of all-natural white icing on each cookie - 1 P (1/2) #70 scoop tops one cookie (Fig. 3)
 Using the black handle spatula, spread the icing over the entire surface of the cookie (Fig. 4)
 Allow icing to dry for a minimum of 20 minutes.
 Using a #4 tip, pipe 2 red lines of icing as shown in (Fig. 5).
 Continuing with red icing, pipe 5 lines across each of the lines, as shown in (Fig. 6)
 Refer to the back side of this page for ideal product appearance



Fig. 4

QUALITY CHARACTERISTICS

Freshly baked all-butter shortbread cookie shaped in a circle and decorated with a baseball design.



Fig. 5

QUALITY ASSURANCE

1. It is very important to bake this cookie from a frozen state.
2. If cookies are allowed to thaw, product will flatten out.
3. If the cookie has too much icing on it, it will take too long to dry and not be able to be bagged.
4. The icing base must be dry prior to the lines being applied.
5. Do not use icing that has been watered down, this will cause drying issues and excess run off.
6. Avoid stacking or shingling these cookies as the icings will transfer to the cookie on top of it.
7. Icing must be completely dry prior to packaging, otherwise the design will get smashed.
8. Red icing is piped using a #4 tip.



Fig. 6

ESTIMATED HANDS-ON TIME
16 minutes for 12 cookies



FLIP FLOP COOKIE

FLIP FLOP COOKIE



PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE	75 PER CASE	RAW WEIGHT NO TOPPING	2.50 oz (+/- .25 oz)
STORAGE	FREEZER	BAKED WEIGHT WITH TOPPING	3.1 oz (+/- .25 oz)
SHELF LIFE FROZEN	112 DAYS	DIMENSIONS RAW (LxWxH)	3.25" X .45" (+/- .25")
SHELF LIFE THAWED	0 DAYS	DIMENSIONS BAKED (LxWxH)	5.75" X 2.75" X .5" (+/- .25")

PAN UP	
Pan:	Sheet Pan
Amount:	12 (3x4)
Prep:	Pan Liner



PAN UP PREP - N/A

PRE PROOF PREP - N/A

PROOF - N/A

PROOF SPECS - N/A

PRE BAKE PREP

Pull cookies out of the freezer and place up to 12 (3x4) on a lined sheet pan (Fig. 1)
Note: Product must be baked from a frozen state. If allowed to sit on the floor, product will spread too much during the baking process

BAKE

Temp: 340°
 Vent: Closed
 Steam: N/A
 Time: 15 - 18 minutes
Note: Bake times may vary at each bakery-cafe

FINISH

A fully baked cookie should be golden brown around the edges
 Allow product to cool for a minimum of 20 minutes
 Flip cookies over so that the bottom becomes the top (Fig. 2)
 Place .70 oz of light green icing on each cookie (Fig. 3)
 Using the black handle spatula, spread the icing to cover the surface of the cookie (Fig. 4)
 Allow icing to dry for a minimum of 20 minutes
 Using a #10 tip, pipe the yellow icing as shown in (Fig. 5)
 Place 1 beach ball sugar piece on top of the yellow icing as shown in (Fig. 6)
 Refer to the back side of this page for ideal product appearance

QUALITY CHARACTERISTICS

Freshly baked all-butter shortbread cookie shaped as a flip flop and decorated with yellow icing and a beach ball sugar piece.

QUALITY ASSURANCE

1. It is very important to bake this cookie from a frozen state.
2. If cookies are allowed to thaw, product will flatten out.
3. If the cookie has too much icing on it, it will take too long to dry and not be able to be bagged.
4. The icing base must be dry prior to the lines being applied.
5. For best results, always use a #10 tip when piping the icing.
6. Avoid stacking or shingling these cookies as the icings will transfer to the cookie on top of it.
7. Icing must be completely dry prior to packaging, otherwise the design will get smashed.
8. Yellow icing is piped using a #10 tip.



ESTIMATED HANDS-ON TIME
 15 minutes for 12 cookies



TULIP COOKIE

TULIP COOKIE



PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE	75 PER CASE	RAW WEIGHT NO TOPPING	2.50 oz (+/- .25 oz)
STORAGE	FREEZER	BAKED WEIGHT WITH TOPPING	3.00 oz (+/- .25 oz)
SHELF LIFE FROZEN	112 DAYS	DIMENSIONS RAW (LxWxH)	3.25" X 2.75" X .45" (+/- .25")
SHELF LIFE THAWED	0 DAYS	DIMENSIONS BAKED (LxWxH)	4.0" X 3.5" X .50" (+/- .25")

PAN UP	
Pan:	Sheet Pan
Amount:	12 (3x4)
Prep:	Pan Liner



PAN UP PREP - N/A

PRE PROOF PREP - N/A

PROOF - N/A

PROOF SPECS - N/A

PRE BAKE PREP

Pull cookies out of the freezer and place up to 12 (3x4) on a lined sheet pan
Note: Product must be baked from a frozen state. If allowed to sit on the floor, product will spread much during the baking process

BAKE

Temp:	340°
Vent:	Closed
Steam:	N/A
Time:	15 - 18 minutes

Note: Bake times may vary at each bakery-cafe

FINISH

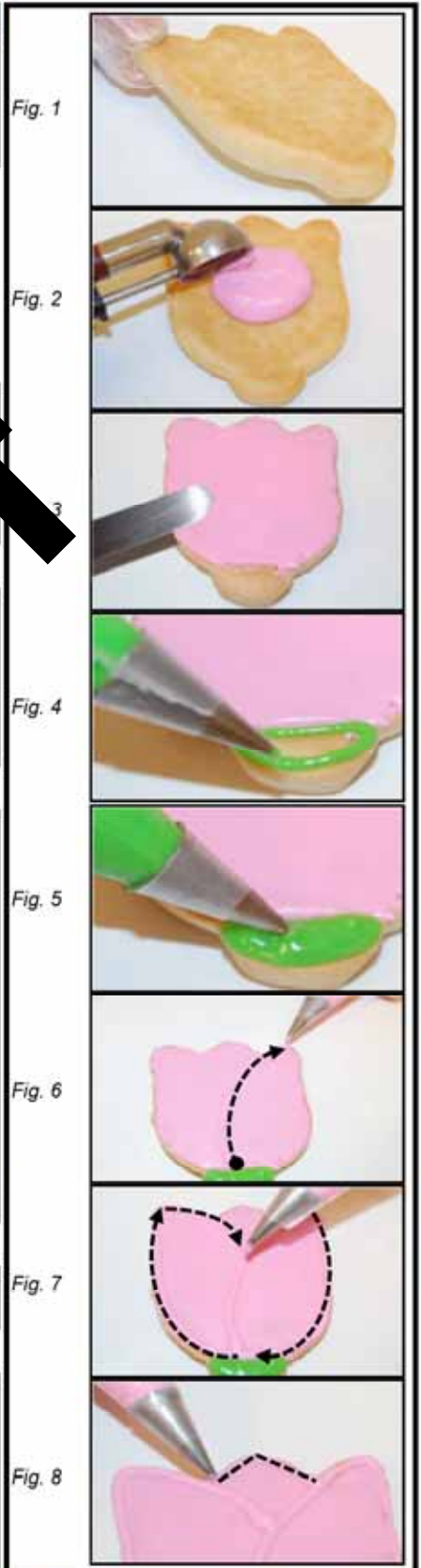
A fully baked cookie should be golden brown around the edges.
 Allow product to cool for a minimum of 20 minutes.
 Flip cookies over so that the bottom becomes the top (Fig. 1)
 Place .70 oz of Pink icing on the cookie - 1 Pip (Fig. 2)
 Using the black handle spatula, spread the icing across the cookie, except for the stem (Fig. 3)
 Using a #4 tip, pipe the border of the stem with Light Green icing (Fig. 4)
 Continue to fill the stem inside the border (Fig. 5)
 Allow icings to dry for a minimum of 20 minutes
 Using a #4 tip, pipe the petal design with Pink icing, in one continuous movement
 Start at the bottom center and move towards the top right, then pipe the edge of the cookie and end at the top center (Figs. 6&7)
 Pipe the center petal design (Fig. 8)
 This product can also be made using yellow icing
 Refer to the back side of this page for ideal product appearance

QUALITY CHARACTERISTICS

Freshly baked all-butter shortbread cookie shaped like a Tulip and decorated in a Pink or Yellow design.

QUALITY ASSURANCE

1. It is very important to bake this cookie from a frozen state.
2. If cookies are allowed to thaw, product will flatten out.
3. If the cookie has too much icing on it, it will take too long to dry and not be able to be bagged.
4. The base icing must be dry prior to piping the design.
5. All icings are piped using a #4 tip.
6. Avoid stacking or shingling these cookies as the icings will transfer to the cookie on top of it.
7. Icing must be completely dry prior to packaging, otherwise the design will get smashed.



ESTIMATED HANDS-ON TIME
16 minutes for 12 cookies



CINNAMON CRUNCH SCONE

CINNAMON CRUNCH SCONE



PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE	160 PER CASE	RAW WEIGHT NO TOPPING	4.50 oz (+/- .25 oz)
STORAGE	FREEZER	BAKED WEIGHT WITH TOPPING	4.40 oz (+/- .25 oz)
SHELF LIFE FROZEN	60 DAYS	DIMENSIONS RAW	3.25" x 3.75" x 1.0" (+/- .25")
SHELF LIFE THAWED	1 DAY	DIMENSIONS BAKED	3.5" x 5.0" x 1.5" (+/- .25")

PAN UP
Pan: Lined Screen
Amount: 12
Prep: Pan Liner



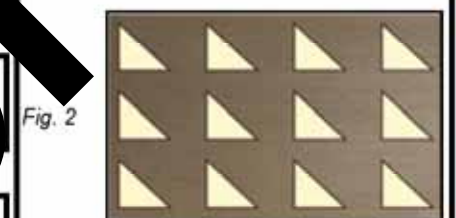
PAN UP PREP
Pull scones out of the freezer
Separate scones into individual pieces (Fig. 1)
Place up to 12 (3x4) scones per lined screen (Fig. 2)
Place scones in the cooler to thaw under a covered rack for 1.5 hours
Note: The maximum amount of time scones can be left in the cooler is 4 hours

PRE PROOF PREP - N/A

PROOF - N/A

PROOF SPECS - N/A

PRE BAKE PREP
Lightly brush top of scones with Half&Half (Fig. 3)
Once prepared, do not allow to sit on the floor. Product must be baked immediately



BAKE
Temp: 340°
Vent: Closed
Steam: N/A
Time: 18 - 22 minutes
Note: Bake times may vary at each cafe

FINISH
Brush the top of scones with the cinnamon icing mixture immediately after removing from the oven (Fig. 4)
How to prepare the mixture:
1 - Black/Grey (#6) scoops of white icing (must not be watered down)
1/2 - Silver (#100) scoop of water
1 - Blue (#16) scoops of Cinnamon Crunch topping
Stir well with a spatula
Note: Icing mixture must be mixed just prior to scones coming out of the oven so that the cinnamon sugar does not dissolve
Discard any remaining icing after using once
Note: The above mixture tops 18 scones



QUALITY CHARACTERISTICS
Our cream scone with cinnamon chips, topped with a cinnamon crunch icing.

QUALITY ASSURANCE
1. Do not bake regular scones on the same screen as mini scones because of the difference in bake time.
2. Prepared scones must be baked right away. If allowed to sit on the floor, the scones will bake off flat.
3. Scones should never be baked frozen.
4. Scones that are not iced hot will not have a glazed appearance.
5. For highest quality and most volume, scones must be baked on screens.
6. If your café does not prepare enough scones so that the entire topping mixture is used in one day, you can halve the recipe.
7. It is acceptable for some icing to drip down the sides of the scones.



ESTIMATED HANDS-ON TIME
5 minutes for 12 scones

Proof



ORANGE SCONE

ORANGE SCONE



PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE	120 PER CASE	RAW WEIGHT	4.50 oz (+/- .25 oz)
STORAGE	FREEZER	BAKED WEIGHT W/TOPPING	4.50 oz (+/- .25 oz)
SHELF LIFE FROZEN	60 DAYS	DIMENSIONS RAW	3.25" X 3.75" X 1.0" (+/- .25")
SHELF LIFE BAKED	1 DAY	DIMENSIONS BAKED	3.5" X 5.0" X 1.5" (+/- .25")

PAN UP
Pan: Lined Screen
Amount: 12
Prep: Pan Liner



PAN UP PREP
<p>Pull scones out of the freezer</p> <p>Separate scones into individual pieces (Fig. 1)</p> <p>Place up to 12 (3x4) scones per lined screen (Fig. 2)</p> <p>Place scones in the cooler to thaw under a covered rack for 1.5 hours</p> <p>Note: The maximum amount of time scones can be left in the cooler is 4 hours</p>

PRE PROOF PREP - N/A

PROOF - N/A

PROOF SPECS - N/A

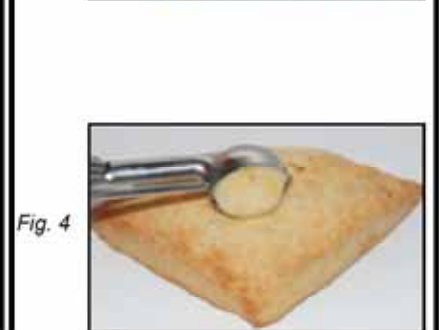
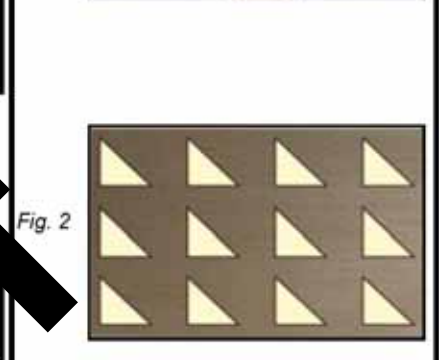
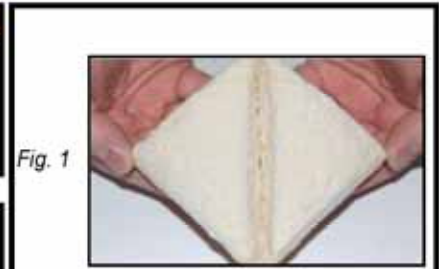
PRE BAKE PREP
<p>Lightly brush top of scones with Half & Half (Fig. 3)</p> <p>Once prepared, do not allow to sit on the floor. Product must be baked immediately</p>

BAKE
Temp: 340°
Vent: Closed
Steam: N/A
Time: 18 - 22 minutes
Note: Bake times may vary at each cafe

FINISH
<p>Allow scone to cool for a minimum of 30 minutes</p> <p>Squeeze orange icing out of the tube into a plastic container</p> <p>Note: Container must have a tight fitting lid, product name and expiration date placed on the outside</p> <p>Scoop .50 oz of icing (1 full Silver #100) onto the top of the scone (Fig. 4)</p> <p>Using a spatula or pastry brush, spread the icing to the edges of the scone (Fig. 5)</p> <p>Note: The container with unused orange icing must be placed in the cooler after use. The following night, at the start of the shift, baker is to pull the icing out and place in the baker's area so the icing is at room temperature when used.</p> <p>Refer to the back side of this page for ideal product appearance</p>

QUALITY CHARACTERISTICS
A cream scone flavored with natural orange zest finished with a natural sweet orange icing.

QUALITY ASSURANCE
<ol style="list-style-type: none"> Do not bake regular scones on the same screen as mini scones because of the difference in bake time. Prepared scones must be baked right away. If allowed to sit on the floor, the scones will bake off flat. Scones should never be baked frozen. For highest quality and most volume, scones must be baked on screens. Orange icing must be at room temperature when used. Due to orange peels inside the icing, it may be necessary to stir before using. Plastic container must be thoroughly washed and dried prior to placing a new tube of icing inside. It is acceptable for some icing to drip down the sides of the scones.



ESTIMATED HANDS-ON TIME
6 minutes 15 seconds for 12 scones

Proof



MINI ORANGE SCONE

MINI ORANGE SCONE



PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE	120 PER CASE	RAW WEIGHT NO TOPPING	1.50 oz (+/- .125 oz)
STORAGE	FREEZER	BAKED WEIGHT WITH TOPPING	1.50 oz (+/- .125 oz)
SHELF LIFE FROZEN	60 DAYS	DIMENSIONS RAW	N/A
SHELF LIFE THAWED	1 DAY	DIMENSIONS BAKED	1.50" H (+/- .125")

PAN UP
 Pan: Lined Screen
 Amount: 24 (4x6)
 Prep: Pan Liner



PAN UP PREP
 Pull scones out of the freezer
 Separate scones into individual pieces (Fig. 1)
 Place up to 12 scones per lined screen (Fig. 2)
 Place scones in the cooler to thaw under a covered rack for 1.5 hours
Note: The maximum amount of time scones can be left in the cooler is 4 hours



PRE PROOF PREP - N/A

PROOF - N/A

PROOF SPECS - N/A

PRE BAKE PREP

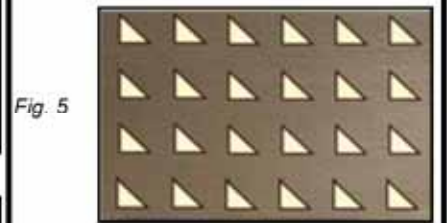
Lightly brush top of scones with Half&Half (Fig. 3)
 Cut each scone into 3 triangles of equal weight with a bench scraper (Fig. 4)
 Arrange up to 24 (4x6) mini scones per lined screen (Fig. 5)
 Once prepared, do not allow to sit on the floor. Product must be baked immediately



BAKE
 Temp: 340°
 Vent: Closed
 Steam: N/A
 Time: 10 - 12 minutes
Note: Bake times may vary at each cafe



FINISH
 Allow scones to cool for a minimum of 30 minutes
 Squeeze orange icing out of tube and into a plastic container
Note: Container must have a tight fitting lid, product name and expiration date placed on the outside
 Scoop .17 oz of orange icing - 1 Silver (#100) scoop will fill 12 mini scones
 Using a pastry brush or spatula, spread the icing to the top edges of the scone (Fig.6)
Note: The container with unused orange icing must be placed in the cooler after use. The following night, at the start of the shift, baker is to pull the icing out and place it in the baker's area so the icing is at room temperature when used
 Refer to the back side of this page for ideal product appearance



QUALITY CHARACTERISTICS
 A miniature version of our Orange Scone. It is a cream scone flavored with natural orange zest and finished with a natural sweet orange icing.

QUALITY ASSURANCE

- Do not bake regular scones on the same screen as mini scones because of the difference in bake time.
- Prepared scones must be baked right away. If allowed to sit on the floor, the scones will bake off flat.
- Scones should never be baked frozen.
- For highest quality and most volume, scones must be baked on screens.
- Orange icing must be at room temperature when used.
- Due to orange peels inside the icing, it may be necessary to stir before using.
- Plastic container must be thoroughly washed and dried prior to placing a new tube of icing inside.
- It is acceptable for some icing to drip down the sides of the scones.



ESTIMATED HANDS-ON TIME
 4 minutes 30 seconds for 12 mini scone

Proof



WILD BLUEBERRY SCONE

WILD BLUEBERRY SCONE



PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE	120 PER CASE	RAW WEIGHT	4.50 oz (+/- .25 oz)
STORAGE	FREEZER	BAKED WEIGHT W/TOPPING	4.25 oz (+/- .25 oz)
SHELF LIFE FROZEN	60 DAYS	DIMENSIONS RAW	3.25" X 3.75" X 1.0" (+/- .25")
SHELF LIFE BAKED	1 DAY	DIMENSIONS BAKED	3.5" X 5.0" X 1.5" (+/- .25")

PAN UP	
Pan:	Lined Screen
Amount:	12
Prep:	Pan Liner

UTENSILS NEEDED	

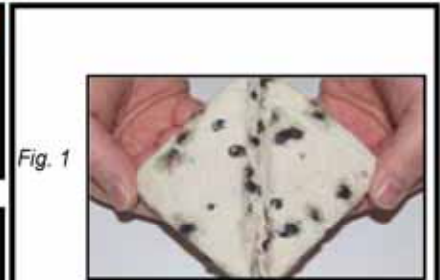


Fig. 1

PAN UP PREP	
<p>Pull scones out of the freezer</p> <p>Separate scones into individual pieces (Fig. 1)</p> <p>Place up to 12 (3x4) scones per lined screen (Fig. 2)</p> <p>Place scones in the cooler to thaw under a covered rack for 1.5 hours</p> <p>Note: The maximum amount of time scones can be left in the cooler is 4 hours</p>	

PRE PROOF PREP - N/A	
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PROOF - N/A	
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PROOF SPECS - N/A	
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PRE BAKE PREP	
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<p>Lightly brush top of scones with Half&Half (Fig. 3)</p> <p>Dust top of scones with powdered sugar, covering entire surface (Fig. 4)</p> <p>Once prepared, do not allow to sit on the floor. Product must be baked immediately.</p>	
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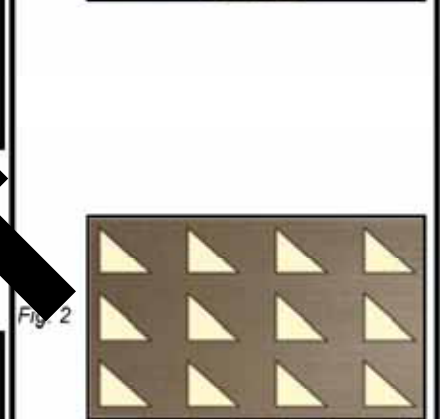


Fig. 2

BAKE	
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Temp:	340°
Vent:	Closed
Steam:	N/A
Time:	18 - 22 minutes
Note: Bake times may vary at each cafe	



Fig. 3

FINISH	
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Refer to the back side of this page for ideal product appearance	
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QUALITY CHARACTERISTICS	
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A traditional scone filled with wild blueberries and baked with a cream wash and powdered sugar.	
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QUALITY ASSURANCE	
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<ol style="list-style-type: none"> Do not bake regular scones on the same screen as mini scones because of the difference in bake time. Prepared scones must be baked right away. If allowed to sit on the floor, the scones will bake off flat. Scones should never be baked frozen. For highest quality and most volume, scones must be baked on screens. 	
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Fig. 4

ESTIMATED HANDS-ON TIME	
5 minutes for 12 scones	

Proof



MINI WILD BLUEBERRY SCONE

MINI WILD BLUEBERRY SCONE



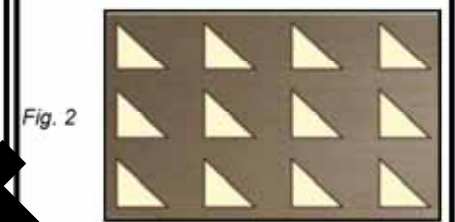
PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE	120 PER CASE	RAW WEIGHT NO TOPPING	1.50 oz (+/- .125 oz)
STORAGE	FREEZER	BAKED WEIGHT WITH TOPPING	1.40 oz (+/- .125 oz)
SHELF LIFE FROZEN	60 DAYS	DIMENSIONS RAW	N/A
SHELF LIFE THAWED	1 DAY	DIMENSIONS BAKED	1.50" H (+/- .125")

PAN UP
 Pan: Lined Screen
 Amount: 24 (4x6)
 Prep: Pan Liner



PAN UP PREP
 Pull scones out of the freezer
 Separate scones into individual pieces (Fig. 1)
 Place up to 12 scones per lined screen (Fig. 2)
 Place scones in the cooler to thaw under a covered rack for 1.5 hours
Note: The maximum amount of time scones can be left in the cooler is 4 hours



PRE PROOF PREP - N/A

PROOF - N/A

PROOF SPECS - N/A

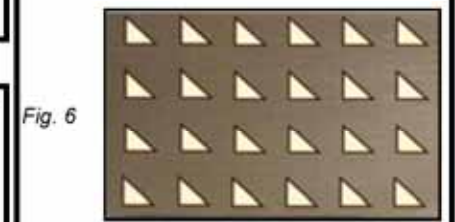
PRE BAKE PREP

Lightly brush top of scones with Half&Half (Fig. 3)
 Dust top of scones with powdered sugar, covering entire surface (Fig. 4)
 Cut each scone into 3 triangles of equal weight with a bench scraper (Fig. 5)
 Arrange up to 24 (4x6) mini scones per lined screen (Fig. 6)
 Once prepared, do not allow to sit on the floor. Product must be baked immediately



BAKE
 Temp: 340°
 Vent: Closed
 Steam: N/A
 Time: 10 - 12 minutes
Note: Bake times may vary at each cafe

QUALITY CHARACTERISTICS
 A miniature version of our Wild Blueberry Scone.
 A traditional scone filled with wild blueberries and baked with a cream wash and powdered sugar.



QUALITY ASSURANCE

- Do not bake regular scones on the same screen as mini scones because of the difference in bake time.
- Prepared scones must be baked right away. If allowed to sit on the floor, the scones will bake off flat.
- Scones should never be baked frozen.
- For highest quality and most volume, scones must be baked on screens.

ESTIMATED HANDS-ON TIME
 4 minutes 30 seconds for 12 mini scone

Proof



TRIPLE BERRY SCONE

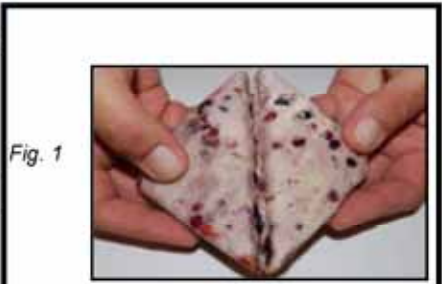
TRIPLE BERRY SCONE



PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE	160 PER CASE	RAW WEIGHT NO TOPPING	4.0 oz (+/- .25 oz)
STORAGE	FREEZER	BAKED WEIGHT WITH TOPPING	3.85 oz (+/- .25 oz)
SHELF LIFE FROZEN	60 DAYS	DIMENSIONS RAW	3.25" x 3.75" x 1.0" (+/- .25")
SHELF LIFE THAWED	1 DAY	DIMENSIONS BAKED	3.5" x 5.0" x 1.25" (+/- .25")

PAN UP
 Pan: Lined Screen
 Amount: 12
 Prep: Pan Liner



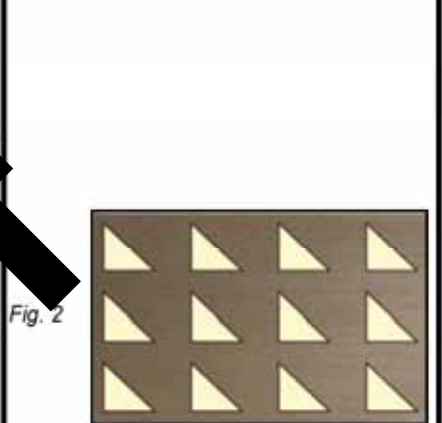
PAN UP PREP
 Pull scones out of the freezer
 Separate scones into individual pieces (Fig. 1)
 Place up to 12 (3x4) scones per lined screen (Fig. 2)
 Place scones in the cooler to thaw under a covered rack for 1.5 hours
Note: The maximum amount of time scones can be left in the cooler is 4 hours

PRE PROOF PREP - N/A

PROOF - N/A

PROOF SPECS - N/A

PRE BAKE PREP
 Lightly brush top of scones with Half&Half (Fig. 3)
 Once prepared, do not allow to sit on the floor. Product must be baked immediately



BAKE
 Temp: 340°
 Vent: Closed
 Steam: N/A
 Time: 18 - 22 minutes
Note: Bake times may vary at each cafe



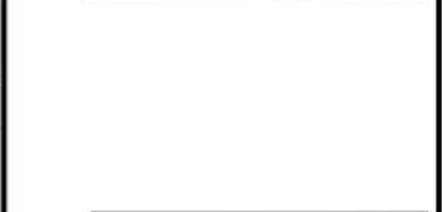
FINISH
 Ice scones while hot. Brush tops of scones with icing immediately after removing from the oven (Fig. 4)
 Icing ratio: 2 Black/Grey (#6) scoops of undiluted white icing and 1 Silver (#100) scoop of water
 Refer to the back side of this page for ideal product appearance



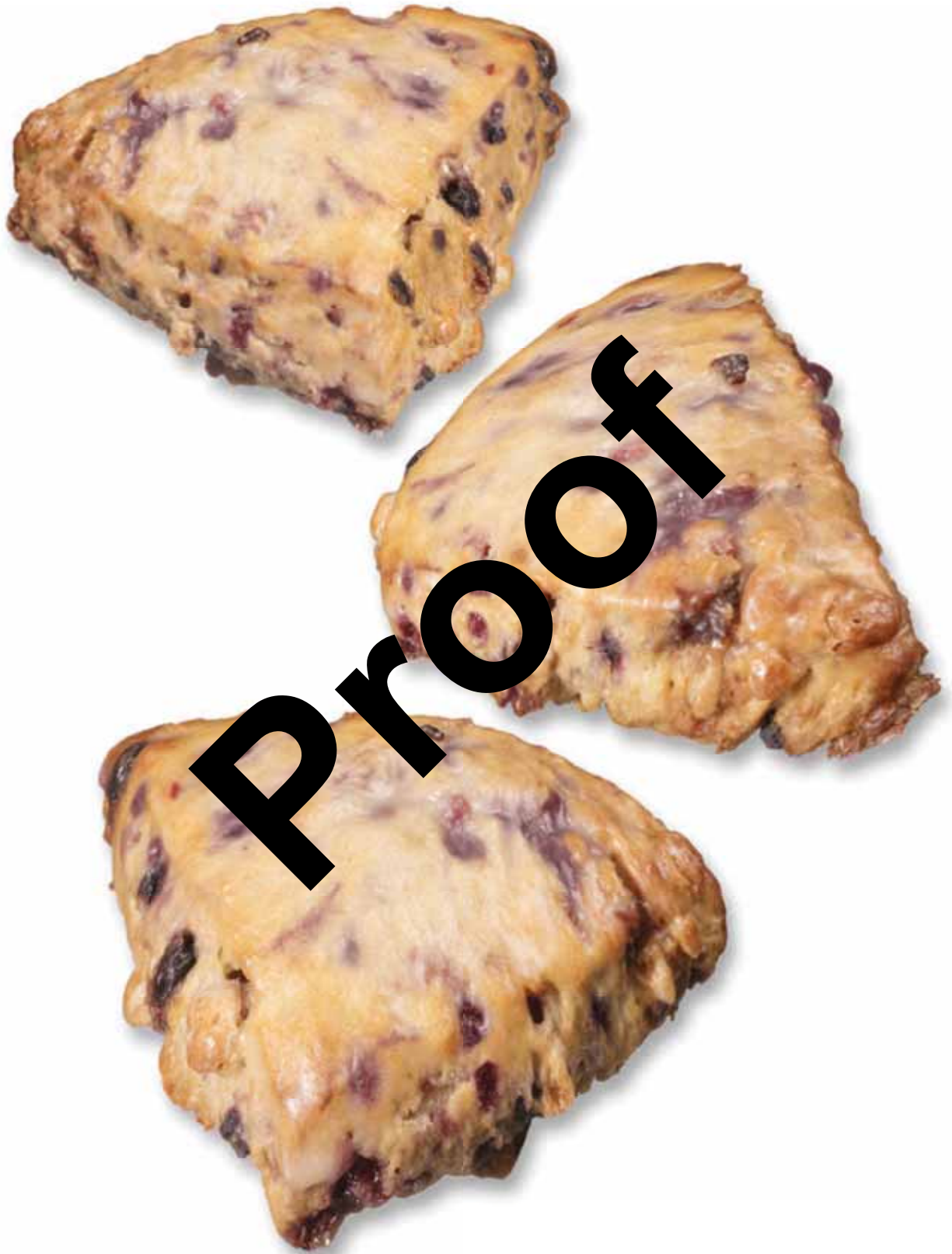
QUALITY CHARACTERISTICS
 A scone with dried blueberries, strawberry bits, blueberry bits, raspberry bits and raspberry flavored chips, then finished with a glaze of all-natural white icing.

QUALITY ASSURANCE

- Do not bake regular scones on the same screen as mini scones because of the difference in bake time.
- Prepared scones must be baked right away. If allowed to sit on the floor, the scones will bake off flat.
- Scones should never be baked frozen.
- Scones that are not iced hot will not have a glazed appearance.
- For highest quality and most volume, scones must be baked on screens.
- If your café does not prepare enough scones so that the entire topping mixture is used in one day, you can halve the recipe.
- It is acceptable for some icing to drip down the sides of the scones.



ESTIMATED HANDS-ON TIME
 5 minutes for 12 scones



MINI TRIPLE BERRY SCONE

MINI TRIPLE BERRY SCONE



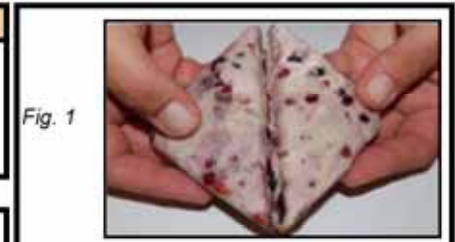
PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE	160 PER CASE	RAW WEIGHT NO TOPPING	1.33 oz (+/- .125 oz)
STORAGE	FREEZER	BAKED WEIGHT WITH TOPPING	1.28 oz (+/- .125 oz)
SHELF LIFE FROZEN	60 DAYS	DIMENSIONS RAW	N/A
SHELF LIFE THAWED	1 DAY	DIMENSIONS BAKED	1.50" Height (+/- .125")

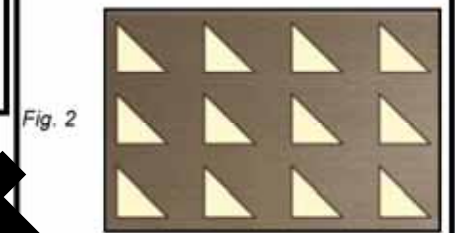
PAN UP
Pan: Lined Screen
Amount: 24 (4x6)
Prep: Pan Liner

UTENSILS NEEDED





PAN UP PREP
Pull scones out of the freezer
Separate scones into individual pieces (Fig. 1)
Place up to 12 scones per lined screen (Fig. 2)
Place scones in the cooler to thaw under a covered rack for 1.5 hours
Note: The maximum amount of time scones can be left in the cooler is 4 hours



PRE PROOF PREP - N/A

PROOF - N/A

PROOF SPECS - N/A

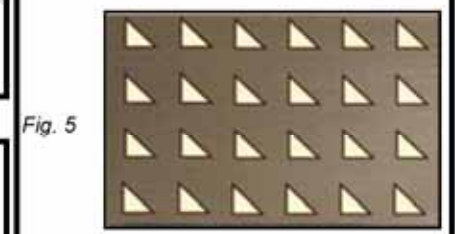
PRE BAKE PREP
Lightly brush top of scones with Half&Half (Fig. 3)
Cut each scone into 3 triangles of equal weight with a bench scraper (Fig. 4)
Arrange up to 24 (4x6) mini scones per lined screen (Fig. 5)
Once prepared, do not allow to sit on the floor. Product must be baked immediately



BAKE
Temp: 340°
Vent: Closed
Steam: N/A
Time: 10 - 12 minutes
Note: Bake times may vary at each cafe



FINISH
Ice scones while hot. Brush tops of scones with icing immediately after removing from the oven (Fig. 4)
Icing ratio: 2 Black/Grey (#6) scoops of undiluted white icing and 1 Silver (#100) scoop of water
Refer to the back side of this page for ideal product appearance



QUALITY CHARACTERISTICS
A miniature version of the Triple Berry scone, it has dried blueberries, strawberry bits, blueberry bits, raspberry bits and raspberry flavored chips, then finished with a glaze of all-natural white icing.

QUALITY ASSURANCE
1. Do not bake regular scones on the same screen as mini scones because of the difference in bake time.
2. Prepared scones must be baked right away. If allowed to sit on the floor, the scones will bake off flat.
3. Scones should never be baked frozen.
4. Scones that are not iced hot will not have a glazed appearance.
5. For highest quality and most volume, scones must be baked on screens.
6. If your cafe does not prepare enough scones so that the entire topping mixture is used in one day, you can halve the recipe.
7. It is acceptable for some icing to drip down the sides of the scones.



ESTIMATED HANDS-ON TIME
4 minutes 30 seconds for 12 mini scones

Proof



Proof

CARAMEL APPLE SCONE

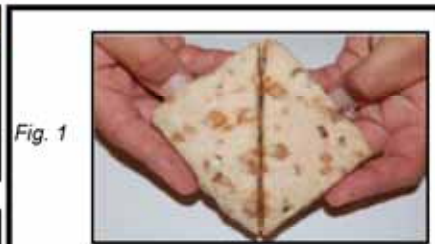
CARAMEL APPLE SCONE



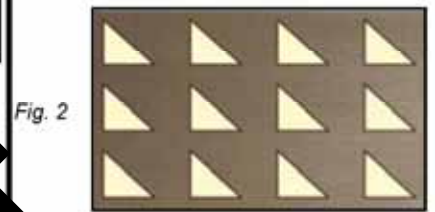
PRODUCT SPECIFICATION AND INFORMATION SHEET

PACKAGE	120 PER CASE	RAW WEIGHT NO TOPPING	4.0 oz (+/- .25 oz)
STORAGE	FREEZER	BAKED WEIGHT WITH TOPPING	4.36 oz (+/- .25 oz)
SHELF LIFE FROZEN	60 DAYS	DIMENSIONS RAW	3.25" x 3.75" x 1.0" (+/- .25")
SHELF LIFE THAWED	1 DAY	DIMENSIONS BAKED	3.5" x 5.0" x 1.5" (+/- .25")

PAN UP
Pan: Lined Screen
Amount: 12
Prep: Pan Liner



PAN UP PREP
Pull scones out of the freezer
Separate scones into individual pieces (Fig. 1)
Place up to 12 (3x4) scones per lined screen (Fig. 2)
Place scones in the cooler, under a covered rack for 1.5 hours



PRE PROOF PREP - N/A

PROOF - N/A

PROOF SPECS - N/A

PRE BAKE PREP
Lightly brush top with half&half (Fig. 3)
Using a Plum (#70) scoop, make a 1/2" deep pocket in the center of the scone (Fig. 4)
Place 1 Plum (#70) scoop of Apple Filling & Water mixture in the center of the pocket
How to prepare the mixture:
3 Blue (#16) scoops of Chunky Apple Filling
1 Blue (#16) scoop of tap water
Note: The amount of mixture listed above yields 12 scones. For other quantities, adjust accordingly and always keep the 3 parts Apple Filling to 1 part water ratio



BAKE
Temp: 340 Degrees
Vent: Closed
Steam: N/A
Time: 18 - 22 Minutes
Note: Bake times may vary at each cafe



FINISH
Brush the top of the scone with Caramel and Icing mixture immediately after removing from oven (Fig. 6)
DO NOT brush the icing mixture onto the Apple Filling mixture. The icing should only cover the scone
How to prepare the mixture:
3 Orchid (#40) scoops of Caramel
1 Orchid scoop of undiluted all-natural white icing
Note: The amount of mixture listed above yields 12 scones. For other quantities, adjust accordingly and always keep the 3 parts Caramel to 1 part white icing ratio
Refer to the back side of this page for ideal product appearance



QUALITY CHARACTERISTICS
Our cream scone with dried apples tossed in cinnamon, caramel chips with a thumbprint of apple filling, then finished with a caramel icing.

QUALITY ASSURANCE
1. Do not bake regular scones on the same screen as mini scones because of the difference in bake time.
2. Prepared scones must be baked right away. If allowed to sit on the floor, the scones will bake off flat.
3. Scones should never be baked frozen.
4. Scones that are not iced hot will not have a glazed appearance.
5. Always prepare the mixtures using 3:1 ratio.
6. For highest quality and most volume, scones must be baked on screens.
7. Use the unsalted caramel sauce found at the pump station by the barista station.



ESTIMATED HANDS-ON TIME
6 minutes for 12 scones