



Gourmet Cookies Baking Instructions

1 oz. Cookies

- Place 18-20 cookies equally spaced on standard 18 x 26 baking pan
- Bake

Oven	Temperature	Baking Time
Convention	300 Degrees	8 - 12 minutes
Rack	330 - 350 Degrees	9 - 10 minutes

1.5 oz. Cookies

- Place 24 cookies equally spaced on standard 18 x 26 baking pan
- Bake

Oven	Temperature	Baking Time
Convention	325 - 350 Degrees	10 - 12 minutes
Rack	330 - 360 Degrees	10 - 12 minutes
Revolving	325 - 350 Degrees	10 - 12 minutes

3 oz. Cookies

- Place 12 cookies equally spaced on standard 18 x 26 baking pan lined with parchment paper
- Bake

Oven	Temperature	Baking Time
Convention	325 - 350 Degrees	13 - 14 minutes
Rack	330 - 360 Degrees	13 - 14 minutes
Revolving	325 - 350 Degrees	13 - 14 minutes

Smart Choice Cookies Baking Instructions

1 oz. Cookies

- Place 18-20 cookies equally spaced on standard 18 x 26 baking pan lined with parchment paper.
- Bake

Oven	Temperature	Baking Time
Convention	300 Degrees	8 - 12 minutes

Rack

330 - 350 Degrees

9 - 12 minutes

Baking Tips

- Cookies may appear to be under baked but will become firm during cooling
- For a crispier cookie, leave the cookies in the oven for a longer period of time

Cookies not spreading enough?

- Thaw for 20 -30 minutes
- OR - Lower oven temperature by 10 - 25 degrees until cookies spread to desire width

Cookie spreading too much?

- If cookies are left out at room temperature for an extended period they may spread to much. Thaw them for a shorter time period.
- OR - Increase oven temperature by 25 degrees until cookies spread to desired width