

## Recipe Information

87004



Formal Name: Sugar Cookie

Name: Cookies-Sugar (Scratch)(Hc)

Menu Planning Group: Desrt-Cookies

## Preparation Information

### Shelf Life:

Shelf Life: Use Within 24 To 48 Hours.

Preparation Date: 1/7/2020 6:04 AM

Yield: 70 - Cookies

Portions: 70 - 1 Cookie

Type	Description	Prep Technique	Quantity	UOM	Number
I	Granulated Sugar		1-1/8	Pound	55700000
I	All-Purpose Shortening		5	Ounce - Weight	39400000
I	Butter Solids, 1# Prints <i>Margarine</i>	Room Temperature	5	Ounce - Weight	64215225
I	Salt, Kosher		1	Teaspoon	262700000
I	Vanilla Extract, Pure		<del>3</del>	<del>Teaspoon</del> <i>Tbl</i>	63387
I	Eggs-Cage Free, Liquid W/Citric Acid		7	Ounce - Volume	68100000
I	Egg Whites, Cage Free, Pasteurized		1-1/2	Ounce - Volume	73400000
I	All-Purpose Flour		1-2/3	Pound	46600000
I	Baking Powder		1-1/8	Ounce - Volume	12600000
I	Sugar-Coarse, White (Hand Sanding)		6	Ounce - Weight	41091

### Step # Preparation

- 1) Cream sugar, shortening, butter, salt and vanilla together.
- 2) Combine eggs and egg whites. Gradually add to above while creaming.
- 3) Combine flour and baking powder. Add to above. Mix until smooth.
- 4) Using #40 scoop, portion out dough.
- 5) Place cookies face down in sanding sugar, and then right side up on greased sheet pans, 1" apart.
- 6) Bake in a preheated 325 degree F. convection (375 degree F. standard) oven for 15 minutes or until lightly golden.
- 7) NOTE: Cookies may be cut out with different shapes. They may be decorated with cherries, jellies, nuts, chocolate chips, coconut and colored sugar. Add flavor by adding extracts. Any modification to the recipe would result in a change in nutritional and allergen information.
- 8) NOTE: Dough may be rolled up into a cylinder, and cut into 5/8" cookies.
- 9) Shelf Life: Use within 24 to 48 hours.
- 10) DRIVE Menu #836495