

## Sugar Cookies (Whole-Wheat) USDA Recipe for Schools

These Sugar Cookies are made up of a tasty combination that includes whole-wheat flour, cinnamon, nutmeg and vanilla extract.

## NSLP CREDITING INFORMATION

1 cookie provides 1 oz equivalent grains.

| INGREDIENTS | 50 SERVINGS |  | 100 SERVINGS |  | DIRECTIONS |
| :---: | :---: | :---: | :---: | :---: | :---: |
|  | Weight | Measure | Weight | Measure |  |
| Sugar | 1 lb 10 oz | $31 / 3$ cups | 3 lb 4 oz | $\begin{aligned} & 1 \mathrm{qt} \\ & 2^{2 / 3} \text { cups } \end{aligned}$ | 1 Pour sugar and margarine into a commercial mixer (batch as needed). Using a paddle attachment, mix on medium speed until light and fluffy. DO NOT OVERMIX. For 50 servings, mix for 6-7 minutes. For 100 servings, mix for 12-13 minutes. |
| Margarine, trans-fat free | 12 oz | 11/2 cups | 1 lb 8 oz | 3 cups |  |
| Frozen whole eggs, thawed | 6 oz | 2/3 cup | 12 oz | $11 / 3$ cups | 2 Slowly add eggs and milk. Using a paddle attachment, mix on medium-low speed. DO NOT OVERMIX. For 50 servings, mix for 2 minutes. For 100 servings, mix for 4 minutes. |
| Low-fat (1\%) milk |  | $\begin{aligned} & 1 / 4 \text { cup } \\ & 2 \mathrm{Tbsp} \end{aligned}$ |  | 3/4 cup |  |


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| :---: | :---: | :---: | :---: | :---: | :---: |
|  | Weight | Measure | Weight | Measure |  |
| Whole-wheat flour | 1 lb | $31 / 2$ cups <br> 1 Tbsp <br> $1 / 2 \mathrm{tsp}$ | 2 lb | 1 qt 3 cups <br> 2 Tbsp 1 tsp | 3 Slowly add flour, baking powder, salt, baking soda, nutmeg, and cinnamon. Using a paddle attachment, mix on medium-low speed. DO NOT OVERMIX. For 50 servings, mix for 6 minutes. For 100 servings, mix for 12 minutes. |
| Enriched all purpose flour | 14 oz | 3 cups | 1 lb 12 oz | 1 qt 2 cups |  |
| Baking powder |  | 1 Tbsp |  | 2 Tbsp |  |
| Salt |  | 11/2 tsp |  | 1 Tbsp |  |
| Baking soda |  | $11 / 2 \mathrm{tsp}$ |  | 1 Tbsp |  |
| Ground nutmeg |  | 1 tsp |  | 2 tsp |  |
| Ground cinnamon |  | 1 Tbsp |  | 2 Tbsp |  |
| Vanilla extract |  | 1 Tbsp |  | 2 Tbsp | 4 Add vanilla extract. Using a paddle attachment, mix on medium speed. DO NOT OVERMIX. For 50 servings, mix for 1 minutes. For 100 servings, mix for 2 minutes. |
|  |  |  |  |  | 5 Using a No. 30 scoop, portion 2 Tbsp (about $1^{1 / 10}$ oz) drop cookies on a sheet pan ( 18 " x $26^{\prime \prime} \times 1$ 1"). Place 25 cookies on each pan. For 50 servings, use 2 pans. For 100 servings, use 4 pans. |
|  |  |  |  |  | 6 Bake: <br> Conventional oven: $350^{\circ} \mathrm{F}$ for $10-15$ minutes. Convection oven: $325^{\circ} \mathrm{F}$ for $8-10$ minutes. |
|  |  |  |  |  | 7 Serve 1 cookie. |
|  |  |  |  |  |  |

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NUTRITION INFORMATION
For 1 cookie.

| NUTRIENTS | AMOUNT |
| :--- | ---: |
| Calories | $\mathbf{1 4 9}$ |
| Total Fat | $\mathbf{4 g}$ |
| $\quad$ Saturated Fat | 1 g |
| Cholesterol | $\mathbf{1 4} \mathbf{~ m g}$ |
| Sodium | $\mathbf{1 8 8} \mathbf{~ m g}$ |
| Total Carbohydrate | $\mathbf{2 8} \mathbf{g}$ |
| Dietary Fiber | 1 g |
| $\quad$ Total Sugars | 15 g |
| $\quad$ Added Sugars included | $\mathrm{N} / \mathrm{A}$ |
| Protein | $\mathbf{3 g}$ |

Vitamin D 34 II

Calcium
13 mg
Iron 1 mg
Potassium 48 mg

N/A=data not available.

SOURCE
USDA Standardized Recipes Project.


## NOTES

Cooking Process \#2: Same Day Service.

| YIELD/VOLUME |  |
| :---: | :--- |
| 50 Servings |  |
| About 4 lb 2 oz | About 8 lb 4 oz |
| About 2 qt $1 / 4$ cup/50 cookies | About $1 \mathrm{gal} 1 / 2$ cup/100 cookies |

