



White Chocolate Chip Cookies

USDA Recipe for Schools

Wouldn't you love a White Chocolate Chip Cookie? White chocolate chips, applesauce, and vanilla are whipped into 100% whole-wheat flour to create a sweet treat.

NSLP CREDITING INFORMATION

1 cookie provides 0.5 oz equivalent grains.

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Brown sugar	8 oz	1 cup	1 lb	2 cup	1 Pour sugar and margarine into a commercial mixer (batch as needed). Using a paddle attachment, mix on medium speed until creamy. DO NOT OVERMIX. For 50 servings, mix for 2 minutes. For 100 servings, mix for 4 minutes.
Sugar	4 oz	½ cup	8 oz	1 cup	
Margarine, trans-fat free	6 oz	¾ cup	12 oz	1½ cups	
Frozen whole eggs, thawed	6 oz	¾ cup	12 oz	1⅓ cups	
					2 Slowly add eggs and applesauce. Using a paddle attachment, mix on medium speed. DO NOT OVERMIX. For 50 servings, mix for 2 minutes. For 100 servings, mix for 4 minutes.

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Canned applesauce	4 oz	½ cup	8 oz	1 cup	
Whole-wheat flour	1 lb 4 oz	1 qt ½ cup	2 lb 8 oz	2 qt 1 cup	<p>3 Add flour, baking soda, and salt. Using a paddle attachment, mix on medium speed. DO NOT OVERMIX.</p> <p>For 50 servings, mix for 6 minutes. For 100 servings, mix for 12 minutes.</p>
Baking soda		2 tsp		1 Tbsp 1 tsp	
Salt		1½ tsp		1 Tbsp	
Vanilla extract		2 tsp		1 Tbsp 1 tsp	<p>4 Add vanilla extract and chocolate chips. Using a paddle attachment, mix on medium speed. DO NOT OVERMIX.</p> <p>For 50 servings, mix for 1 minute. For 100 servings, mix for 2 minutes.</p>
White chocolate chips	8 oz	1⅓ cup	1 lb	2⅔ cups	
					<p>5 Using a No. 30 scoop, portion 2 Tbsp (about 1 oz). Drop cookies onto a sheet pan (18" x 26" x 1"). Place 25 cookies on each pan.</p> <p>For 50 servings, use 2 pans. For 100 servings, use 4 pans.</p>
					<p>6 Bake until edges are lightly browned: Conventional oven: 375 °F for 10–12 minutes. Convection oven: 325 °F for 6–8 minutes.</p>
					<p>7 Serve 1 cookie.</p>



NUTRITION INFORMATION

For 1 cookie.

NUTRIENTS	AMOUNT
Calories	104
Total Fat	3 g
Saturated Fat	1 g
Cholesterol	13 mg
Sodium	150 mg
Total Carbohydrate	16 g
Dietary Fiber	1 g
Total Sugars	150 g
Added Sugars included	N/A
Protein	2 g
Vitamin D	18 IU
Calcium	13 mg
Iron	0 mg
Potassium	54 mg

N/A = data not available.

SOURCE

USDA Standardized Recipes Project.

NOTES

Cooking Process #2: Same Day Service.

YIELD/VOLUME

50 Servings	100 Servings
About 3 lb 7 oz	About 6 lb 14 oz
About 1 qt 2 ⁷ / ₈ cup/50 cookies	About 3 qt 1 ³ / ₄ cup/100 cookies