

What you will need:

1 egg 6 Tbsp. melted butter

Mixing and Baking Instructions:

Heat oven to 325° F.

1. Put mix in bowl.
2. Add the melted butter and mix until crumbly on low speed or by hand. Add 1 Tbsp. of water if needed.
3. With mixer running on low, add 1 large egg. Mix together until mixture begins to clump together. Egg size may effect consistency. You may have to knead the dough by hand. Dough should be stiff, even a little crumbly.
4. Scoop out batter with tablespoon and place on ungreased cookie sheet. Bake at 325° for 10-12 minutes* or until golden brown.

For chewy cookies, remove from oven when cookies just begin to turn golden brown, cookies will finish baking on pan.

*Times may vary depending on oven

INGREDIENTS:

Unbleached Enriched Pastry Flour (riboflavin, niacin, thiamin, and iron), Granulated Sugar, Brown Sugar, Semi Sweet Chocolate Chips (sugar, chocolate liquor, cocoa butter, soy lecithin [an emulsifier], and vanilla), Nonfat Dry Milk (nonfat dry milk, lactose, vitamin A palmitate and vitamin D), Salt, Baking Soda (sodium bicarbonate, tricalcium phosphate), Butter & Vanilla Flavoring.

Allergen Warning: Contains Milk, Soy, Wheat**Nutrition Facts**Serving Size 3T dry mix 28g 2 cookies
Servings Per Product 20

Amount Per Serving	
Calories 100	Calories from Fat 5
% Daily Value*	
Total Fat 2g	3%
Saturated Fat 1g	5%
Trans Fat 0g	0%
Cholesterol 20mg	7%
Sodium 260mg	11%
Total Carbohydrate 21g	7%
Dietary Fiber 0g	0%
Sugars 12g	
Protein 2g	

Vitamin A ** • Vitamin C **

Calcium ** • Iron 4%

Folic Acid **

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

** Contains less than 2%

	Calories	2,000	2,500
Total Fat	Less than	65g	25g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400g	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Chocolate Chip Cookie Mix



Manufactured by: Super Bakes, Inc.
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