

It's Easy to Bake Fresh, Warm Cookies at Home!

Choose Your Favorite Cookies in a Tub or Box



Scoop & Bake Tubs

- Each 2.7 lb. tub makes approximately 40 cookies.
- Cookie Dough Keeps for 1 Year Frozen or up to 6 Months Refrigerated.

OR



Pre-Portioned Place & Bake Boxes

- Each 2.7 lb. pre-portioned box makes 40 cookies.
- Cookie Dough Keeps for 1 Year Frozen or up to 6 Months Refrigerated.

1001 Tub

2001 Box

Chunky Chocolate Chip

1001 • Scoop & Bake Tub • \$25
2001 • Pre-Portioned Box • \$25

1005 Tub

2005 Box

MMM* Candies

1005 • Scoop & Bake Tub • \$22
2005 • Pre-Portioned Box • \$25

1006 Tub

2006 Box

White Chocolate Macadamia

1006 • Scoop & Bake Tub • \$25
2006 • Pre-Portioned Box • \$25



1004 Tub

2004 Box

CRAZY ABOUT
Cookies!

Sugar

1004 • Scoop & Bake Tub • \$22

2004 • Pre-Portioned Box • \$25



1009 Tub

2009 Box

Snickerdoodle

1009 • Scoop & Bake Tub • \$22

2009 • Pre-Portioned Box • \$25



1003 Tub

2003 Box

Oatmeal Raisin

1003 • Scoop & Bake Tub • \$22

2003 • Pre-Portioned Box • \$25

EASY DISTRIBUTION SHELF LIFE

Q: What is the advantage of using shelf stable cookie dough on a fundraising sale?

A: Parents are busier than ever and missing a pick up on delivery day will not mean disaster for administrators, teachers or parents. You do not have to scramble to find freezer space of the items not picked up. The cookie dough can be stored at room temperature (77° or below) for up to 21 days.

Q: What makes your cookie dough shelf stable?

A: It's in the ingredients. Lots of cookies are made with egg and butter, they are also the ingredients where bacteria can grow. We use whey protein, which is a common egg substitute in baking and a Certified Sustainable palm oil shortening. These ingredients not only make our cookies Shelf Stable but also taste great!

Q: Do you add preservatives to your cookie dough?

A: No, we do not add preservatives to our cookie dough. Some ingredients that we purchase may contain preservatives. Examples include chocolate products which almost always have soy lecithin added and natural egg products will contain citric acid to name a few.

