



FatCat Cookies Baking Instructions

FatCat's premium frozen cookie dough is delicious and easy-to-bake. All natural with No Trans Fat and No Preservatives, FatCat's Original Cookies are made with 100% pure butter so they have that soft, tender homemade taste and texture with an extended shelf life.

1. Preheat oven. Higher elevations may require a higher temperature. **Remember- OVENS WILL VARY... so adjust your temperature and cooking times.**
Convection Oven- 300-325° Conventional Oven – 325-350°
2. Remove frozen cookie dough from freezer. We use pasteurized eggs so you can eat the dough raw too!
3. Place the cookie dough puck onto a parchment-lined, ungreased baking sheet- evenly spaced.

BAKE UNTIL SLIGHTLY GOLDEN WHERE COOKIE MEETS PAN.

4oz Serving Size- approximately 18-22 min.

2oz Serving Size- approximately 14-16 min.

1.3oz Serving Size- approximately 11-13 min.

YOUR BAKING TIME WILL VARY!!!

4. For Original Cookie Flavors: Ginger Twinkle, Lemon Drop and Swiss Orange Chip, **roll dough in sugar** (not included) to completely coat cookie puck **BEFORE** baking. This will give it that extra special texture. For Snickerdoodle, you can roll the dough in Cinnamon Sugar (1 part Cinnamon for 6 parts Sugar) for extra flavor.
5. Pull cookies out of the oven and set them aside to cool for several minutes. Once baked, the cookies will have up to 10 day shelf life if packaged/covered.

For more information, call FatCat Bakery today! 916.372.6464 FatCatBakery.com