



## **FatCat Artisan Cookies Baking Instructions**

1. Preheat oven. Higher elevations may require a higher temperature. *OVENS WILL VARY* so adjust your temperature and cooking times. On average, Convection/Rack Oven at 325° is a good place to start testing

Convection/ Rack Oven 300-325°

Conventional- 325-350°

2. Place the cookie dough puck onto a parchment-lined, ungreased baking sheet- evenly spaced.

## 3. <u>BAKE UNTIL SLIGHTLY GOLDEN WHERE COOKIE</u> MEETS PAN.

1.75oz Serving Size- approximately 13-15 min. 1 GB- 1.3oz Serving Size- approximately 11-13 min. *YOUR BAKING TIME WILL VARY!!!* 

4. Pull cookies out of the oven and set them aside to cool for several minutes. There will be carry over cooking from the hot pan.

Once baked, the School Foodservice cookies will have a 3 day shelf life if packaged/covered.

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