

Sugar Cookies

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Margarine or butter	6 oz	¾ cup	12 oz	1 ½ cups	<ol style="list-style-type: none"> 1. Cream margarine or butter and sugar in a mixer with paddle attachment for 10 minutes on medium speed. 2. Add eggs, vanilla, and milk. Mix on medium speed for 1 minute until smooth. Scrape down sides of bowl. Mix for 30 seconds on medium speed. 3. In a separate bowl, combine flour, baking powder, baking soda, salt, nutmeg (optional), and cinnamon. Gradually add dry ingredients to the creamed mixture. Mix for 1 minute on low speed, until blended. 4. Lightly coat each half-sheet pan (13" x 18" x 1") with pan release spray or line with parchment paper. Portion with a No. 30 scoop (2 Tbsp) in rows 3 across and 3 down. For 25 servings, use 3 pans (1 pan will have only 7 cookies). For 50 servings use 6 pans (1 pan will have only 5 cookies). 5. Combine sugar and cinnamon (optional) in a shaker and sprinkle over the cookies. 6. Bake until light brown: Conventional oven: 375° F for 12 minutes Convection oven: 350° F for 16 minutes Heat to 160° F or higher.
Sugar	12 oz	1 ½ cups	1 lb 8 oz	3 cups	
Frozen whole eggs, thawed	3 oz	¼ cup 2 Tbsp	6 oz	¾ cup	
OR		OR		OR	
Fresh large eggs		2 each		4 each	
Vanilla		1 ½ tsp		1 Tbsp	
Lowfat 1% milk		3 Tbsp		¼ cup 2 Tbsp	
Enriched all-purpose flour	14 ½ oz	3 ⅓ cups	1 lb 13 oz	1 qt 2 ⅔ cups	
Baking powder		1 ½ tsp		1 Tbsp	
Baking soda		¾ tsp		1 ½ tsp	
Salt		¾ tsp		1 ½ tsp	
Ground nutmeg (optional)		½ tsp		1 tsp	
Ground cinnamon		½ tsp		1 tsp	
Sugar	2 oz	¼ cup	4 oz	½ cup	
Ground cinnamon (optional)		1 tsp		2 tsp	

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Desserts

B-04

7. Portion is 1 cookie.

SERVING:	YIELD:	VOLUME:
1 cookie.	25 Servings: 2 lb 5 oz (dough)	25 Servings: about 3 ½ cups (dough) 25 cookies
	50 Servings: 4 lb 10 oz (dough)	50 Servings: about 1 quart 2 ⅔ cups (dough) 50 cookies
Tested 2004		

Nutrients Per Serving

Calories	177	Saturated Fat	1.25 g	Iron	0.87 mg
Protein	2.25 g	Cholesterol	15 mg	Calcium	30 mg
Carbohydrate	28.73 g	Vitamin A	268 IU	Sodium	199 mg
Total Fat	6.00 g	Vitamin C	0 mg	Dietary Fiber	0.5 g