

BACK-TO-SCHOOL COOKIES



Back-to-school presents you with a golden opportunity for incremental sales and profits. Perfect for those bag lunches, these delectable treats could also be sold through any school cafeteria, whether it's an Elementary School, Middle School, High School, or University. After all, who wouldn't like to be munching on a delicious cookie while studying for a test?

BakeMark has all that you need to make the cookies that kids will love. Start with our easy-to-make Dark Cookie Mix or Sugar Cookie Mix. Use your creativity...then add-in the munchies, and sprinkle on some of those popular toppings to produce a premium product that will demand a value added price. Back-to-school days can be "back to extra sales and profit days"... with BakeMark!

EXTRA SALES AND PROFITS FOR YOU!

Add just a little to the cost of each cookie by topping them for that festive appearance. You not only add eye-appeal, but you can also demand a much higher selling price and reap higher profits.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Dark Cookie Mix or Sugar Cookie Mix
- Chocolate Chips
- Nut Meats (walnuts, pecans, almonds)
- Sprinkles
- Candy Toppings



1. SCALE AND MIX THE INGREDIENTS



Mix Dark Cookie Mix or Sugar Cookie Mix with shortening as directed on the bag.

2. MIXING THE COOKIE DOUGH



Place the ingredients in a mixing bowl and follow the directions for that type of cookie. Mix on low speed using paddle. Add water & mix together on low speed. Do not over-mix!

3. DEPOSITING THE DOUGH



Add chips, nuts, or other goodies. Blend together on low speed. Scoop dough using desired size ice cream scoop and place onto a parchment lined baking sheet.

4. BAKING THE COOKIES



Bake them at 350°F until light golden in color and let them cool thoroughly.

BAKEMARK

Authentic Taste. We Deliver.™

For more information, contact your BakeMark Sales Rep or call toll-free 866.232.8575

Visit us on the web at: www.yourbakemark.com