



# Chocolate Chip Cookie Recipe





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Recipe Items:	1 Portion	5 Portions
PE Original Bread Pudding (PE#21761)	2 x 1 cm slices (80 gm)	400 gm (14 oz)
Chocolate Sauce	1 tsp (5 ml)	25 ml (0.9 fl oz)
White Chocolate Sauce	1 Tbsp (15 ml)	75 ml (2.6 fl oz)

Nutritional analysis presented contains only these ingredients

1 cm chub slice = approx. 40gm,  
1" chub slice- approx. 100gm



1. Thaw frozen products in refrigerator for a maximum 48 hrs.

Hot Service - Heat Puree Essentials food to a minimum temperature of 71°C or 160°F.

Cold Service - Keep Puree Essentials food cold prior to service, below 4° C or 40° F.



2. The cookie can be served hot or cold.

Place 2 slices x 1 cm thick (80 gm) of PE Original Bread Pudding and 1 tsp (5 ml) - White Chocolate Sauce in a bowl and whisk together. Scoop mixture into a dessert nappy or bowl using a # 12 scoop (approximately).



3. Top cookie with drops of 1 Tbsp (15 ml) - Chocolate Sauce to appear like chocolate chips.



**Option** - for smaller portion size, reduce portions by ½ and review nutritional analysis for changes.

Hot Service - Keep Puree Essentials food hot, at a minimum temperature of 66°C or 150°F.  
Cold Service - If serving cold; keep Puree Essentials food temperatures below 4° C or 40° F.

Nutrition Facts	
Valeur nutritive	
Per 1 each (100g) / par 1 each (100g)	
Amount	% Daily Value
Teneur	% valeur quotidienne
<b>Calories / Calories</b>	180
<b>Fat / Lipides</b>	7g <b>10%</b>
Saturated / satures	4g
+ Trans / trans	0g <b>19%</b>
<b>Cholesterol / Cholesterol</b>	40mg
<b>Sodium / Sodium</b>	180mg <b>8%</b>
<b>Carbohydrate / Glucides</b>	28g <b>9%</b>
Fibre / Fibres	1g <b>4%</b>
Sugars / Sucres	18g
<b>Protein / Proteines</b>	5g
Vitamin A / Vitamine A	7%
Vitamin C / Vitamine C	0%
Calcium / Calcium	2%
Iron / Fer	4%

