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Chocolate Chip Cookie

Classic chewy cookie with sweet chocolate chips and oats.

🕒 PREP IN 5 MINS 🕒 BAKE IN 20-25 MINS

Nutrition Facts	
15 servings per container	
Serving size	85g (3.0 oz)
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Amount per serving	
Calories	370
	% Daily Value*
Total Fat 16g	25%
Saturated Fat 8g	40%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 200mg	9%
Total Carbohydrate 52g	19%
Dietary Fiber 0g	0%
Total Sugars 19g	
Includes 0g Added Sugars	0%
Protein 5g	
<hr/>	
Vit. D 2%	Calcium 2%
Iron 15%	Potas. 2%
<hr/>	
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

INGREDIENTS: ENRICHED WHEAT FLOUR [WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], VEGETABLE MARGARINE [PALM OIL, WATER, SOYBEAN OIL, SALT, NATURAL FLAVOR (INCLUDES MILK), SOY LECITHIN, BETA CAROTENE (COLOR), VITAMIN A PALMITATE ADDED], SUGAR, OATS, BROWN SUGAR, EGGS, SEMI-SWEET CHOCOLATE CHIPS [SUGAR, UNSWEETENED CHOCOLATE, COCOA BUTTER, SOY LECITHIN, NATURAL VANILLA EXTRACT], DEXTROSE, SOY LECITHIN (AN EMULSIFIER), WATER, CANOLA OIL, INVERT SUGAR, CORN STARCH, BAKING SODA LEAVENING [SODIUM ACID PYROPHOSPHATE, SODIUM BICARBONATE, CORN STARCH, MONOCALCIUM PHOSPHATE], CINNAMON, MOLASSES, SALT, NATURAL VANILLA FLAVOR

ALLERGEN CONTAINS: CINNAMON, EGG, MILK, SOY, WHEAT.

What We Send
Dough (15)
Recipe Card

What You Need
Baking Tray
Parchment Paper

Warning: Baked goods will be hot when pulled out of the oven and can cause burns if not allowed to cool.

1.



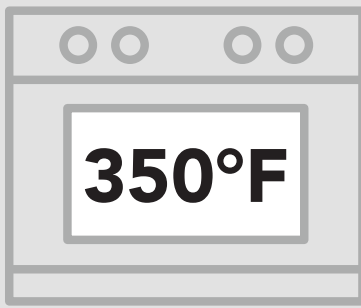
Line a baking tray with parchment paper. Place the desired amount of dough evenly onto the baking tray to thaw.

2.



Leave at room temperature (65°F) for roughly 5 minutes.

3.



Preheat the oven to 350°F. Once the oven has preheated, place the baking tray on the middle rack. Bake for 25-30 minutes or until golden brown.

4.



Once your cookies are done baking, remove the baking tray from the oven and let cool for about 10 minutes. Then, enjoy!