

Peanut Butter Cookies

Desserts

C-14

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	14 oz	3 ¼ cups	1 lb 12 oz	1 qt 2 ½ cups	1. Combine flour, baking soda, dry milk, and salt. Reserve for step 3.
Baking soda		¾ tsp		1 ½ tsp	
Instant nonfat dry milk	2 ¼ oz	1 cup	4 ¾ oz	2 cups	2. Blend margarine or butter, peanut butter, sugar, brown sugar, eggs, and vanilla in mixer for 3 minutes on medium speed.
Salt		½ tsp		1 tsp	
Margarine or butter	8 oz	1 cup	1 lb	2 cups	
Peanut butter	13 ¼ oz	1 ½ cups	1 lb 10 ½ oz	3 cups	
Sugar	10 ½ oz	1 ½ cups	1 lb 5 oz	3 cups	
Brown sugar, packed	3 ¾ oz	½ cup	7 ½ oz	1 cup	3. Add dry ingredients and peanut granules (optional). Blend for 30 seconds on low speed. Blend for 30 seconds on medium speed.
Frozen whole eggs, thawed OR Fresh large eggs (see Special Tip)	5 ½ oz	¾ cup OR 3 each	11 oz	1 ¼ cups OR 6 each	
Vanilla		1 Tbsp		2 Tbsp	
Peanut granules (optional)	4 ¾ oz	1 cup	9 ½ oz	2 cups	
					4. Portion with level No. 40 scoop (1 ⅔ Tbsp) in rows of 5 across and 5 down onto each sheet pan (18" x 26" x 1"). For 50 servings, use 2 pans. For 100 servings, use 4 pans. (Cookie machine may be used, but adjustments may be necessary.)
					5. Flatten cookies to approximately 2 ½ inches in diameter.
					6. Bake until lightly browned: Conventional oven: 350° F for 10-12 minutes Convection oven: 300° F for 6-8 minutes DO NOT OVERBAKE.
					7. Cool for 1 minute. Remove from sheet pans.

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SERVING:

1 cookie.
For Enhanced Meal Pattern only: 1 cookie provides
½ serving of grains/breads.

YIELD:

50 Servings: about 3 lb 8 ½ oz (dough)

100 Servings: about 7 lb 1 oz (dough)

Tested 2004

VOLUME:

50 Servings: about 1 quart 1 ¼ cups (dough)
50 cookies

100 Servings: about 2 quarts 2 ½ cups (dough)
100 cookies

Special Tip:

For 50 servings, use 1 ½ oz (½ cup) dried whole eggs and ½ cup water in place of eggs.

For 100 servings, use 3 oz (1 cup) dried whole eggs and 1 cup water in place of eggs.

Nutrients Per Serving

Calories	146	Saturated Fat	1.63 g	Iron	0.60 mg
Protein	3.59 g	Cholesterol	13 mg	Calcium	25 mg
Carbohydrate	16.27 g	Vitamin A	212 IU	Sodium	132 mg
Total Fat	7.88 g	Vitamin C	0.1 mg	Dietary Fiber	0.7 g