

BEST MAID COOKIES
BAKING INSTRUCTIONS FOR 3 OZ. PREFORM

1. PREHEAT OVEN TO 325 WITH A CONVECTION OVEN AND 350 WITH A CONVENTIONAL OVEN.
2. PLACE COOKIES THREE INCHES APART, ALL DIRECTIONS ON LINED PAN (BAKING PAPER)
3. THAW COOKIES FOR TWENTY MINUTES OR UNTIL SOFT TO TOUCH
4. BAKE FOR SIX (6) MINUTES, ROTATE PAN, BAKE FOR FIVE (5) MINUTES **WATCH CLOSELY, BAKING TIME MAY VARY DEPENDING ON OVEN.**
5. COOKIES ARE DONE WHEN THEY ARE GOLDEN BROWN AROUND THE OUTER EDGE AND A LIGHT COLOR IN THE CENTER
6. KEEP IN MIND THAT COOKIES WILL BAKE FOR APPROX. TWO (2) MINUTES ON PAN WHILE COOLING
7. ALLOW COOKIES TO COOL COMPLETELY.
8. ENJOY!!
9. RETURN UNUSED FROZEN DOUGH TO FREEZER.

BEST MAID COOKIES
BAKING INSTRUCTIONS FOR 3 OZ. PREFORM

1. PREHEAT OVEN TO 325 WITH A CONVECTION OVEN AND 350 WITH A CONVENTIONAL OVEN.
2. PLACE COOKIES THREE INCHES APART, ALL DIRECTIONS ON LINED PAN (BAKING PAPER)
3. THAW COOKIES FOR TWENTY MINUTES OR UNTIL SOFT TO TOUCH
4. BAKE FOR SIX (6) MINUTES, ROTATE PAN, BAKE FOR FIVE (5) MINUTES **WATCH CLOSELY, BAKING TIME MAY VARY DEPENDING ON OVEN.**
5. COOKIES ARE DONE WHEN THEY ARE GOLDEN BROWN AROUND THE OUTER EDGE AND A LIGHT COLOR IN THE CENTER
6. KEEP IN MIND THAT COOKIES WILL BAKE FOR APPROX. TWO (2) MINUTES ON PAN WHILE COOLING
7. ALLOW COOKIES TO COOL COMPLETELY.
8. ENJOY!!
9. RETURN UNUSED FROZEN DOUGH TO FREEZER.