

COOKIE DOUGH

BAKING INSTRUCTIONS: (CONVENTIONAL OVEN)

1. Preheat oven to 300°F / 150°C.
2. Spoon and form cookie dough into balls (1oz) and place approximately 1"-2" apart onto ungreased cookie sheet.
3. Bake for 18 minutes or until edges are golden brown.
4. Cool for 15 minutes and then remove from cookie sheet.

Pizza Dough

1. Preheat oven to 475 F.
2. Spread dough onto a greased pan, cookie sheet or heated stone.
3. Add your favorite sauce and toppings.
4. Bake 10-12 minutes, until golden brown.

Pro-Dough Co

FOM fund raiser ingredient disclosures

White Dough: Wheat Flour, Filtered Water, Salt, Sugar, Yeast

Wheat Dough: Whole Wheat Flour, Filtered Water, Salt, Sugar, Yeast

Garlic & Herb Dough: Wheat Flour, Filtered Water, Salt, Sugar, Oregano, Basil, Garlic, Yeast

Certified Organic Dough: Organic Wheat Flour, Filtered Water, Salt, Yeast

Gluten Free Dough: Tapioca Starch, White Rice Flour, Brown Rice Flour, Potato Starch, Water, Non-GMO Canola Oil, Yeast, Raw Sugar Cane, Psyllium Husk. Made in a dedicated Gluten, Nut and Tree Nut Free Facility.

Chocolate Chunk Cookie Dough: Wheat Flour, Chocolate Chunk, Butter, Brown Sugar, White Sugar, **Eggs**, Vanilla, Baking Soda, Salt

Gourmet Oatmeal Cookie Dough: Butter, Wheat Flour, Brown Sugar, Oats, Raisins, White Sugar, Eggs, Cinnamon, Vanilla, Baking Soda, Salt

Cookie Delight Cookie Dough: Bittersweet Chocolate, Wheat Flour, Powdered Sugar, Butter, Brown Sugar, M&M's, White Chocolate, Eggs, Oreos, Vanilla, Baking Soda, Salt

Pizza Dough Identification

White Dough-Blue Clip

Gluten Free-White Clip

Garlic & Herb Dough-Green Twist Tie

Wheat Dough-Red Twist Tie

Multigrain Dough-Yellow Twist Tie

Organic Dough -Bag Labeled as Organic