

CRISP DROP COOKIES

Yield 100

Portion 2 Each

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
249 cal	37 g	3 g	10 g	6 mg	233 mg	9 mg

Ingredient

FLOUR,WHEAT,GENERAL PURPOSE
 SUGAR,GRANULATED
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 SYRUP
 SHORTENING
 SALT
 EGGS,WHOLE,FROZEN
 EXTRACT,VANILLA
 MILK,NONFAT,DRY
 WATER,WARM
 BAKING SODA
 COOKING SPRAY,NONSTICK

Weight

5-1/2 lbs
 12-1/3 oz
 3 lbs
 2-3/4 oz
 2 lbs
 1-1/4 oz
 4-7/8 oz
 7/8 oz
 1-1/4 oz
 1-1/2 lbs
 1-1/8 oz
 2 oz

Measure

1 gal 1 qts
 1-3/4 cup
 1 qts 2-3/4 cup
 1/4 cup 1/3 tbsp
 1 qts 1/2 cup
 2 tbsp
 1/2 cup 1 tbsp
 2 tbsp
 1/2 cup
 2-3/4 cup
 2-1/3 tbsp
 1/4 cup 1/3 tbsp

Issue**Method**

- 1 Sift together flour and sugar. Set aside for use in Step 4.
- 2 Cream sugar, syrup, shortening, salt, eggs, and vanilla at low speed 5 minutes or until light and fluffy.
- 3 Reconstitute milk; add soda; add to creamed mixture. Blend thoroughly.
- 4 Add dry ingredients to mixture; mix only until ingredients are combined. DO NOT OVERMIX.
- 5 Lightly spray each pan with non-stick cooking spray. Drop by tablespoons, or through size 10 plain pastry tube, in rows 5 by 7, onto lightly sprayed pans.
- 6 Bake at 375 F. for 14 to 16 minutes or until lightly browned.
- 7 Loosen cookies from pans while still warm.