

OLD TYME MILL Oatmeal Cookie Mix

ITEM# 00305

DIRECTIONS FOR USE: Add 2.2 ounces of water to 1 pound of mix.
Add 11 ounces of water to 5 pounds of mix.

Mixing Instructions: Using a mixing bowl and a paddle - Place mix into bowl. Start mixer on low speed and add all of the water and allow it to mix in, when all of the water is mixed in- dough is completed. - approx. 1 minute don't over mix! Form a 1 inch log/snake and cut at 1.5 inches increments for a 1 ounce piece. Round into a ball and place on a lightly greased baking sheet and flatten slightly. This will give you a 3 - 3.25 inch finished cookie.

*****The Use of too much water will make mix into Batter *****

INGREDIENTS: Wheat Flour, Sugar, Oats, Soybean oil, Dextrose, Baking soda, Natural and Artificial flavors.

Contains: Wheat.

Manufactured By:
National Foods Packaging Inc.
Cleveland, OH 44102



NET. WT. 6 / 5 LBS. (2.26 KG) Bags

0g TRANS FAT
STORE IN A COOL, DRY PLACE



Conventional Oven: Preheat Oven Bake at 375 degrees.
Bake* for about 12-14 minutes or until golden brown.
Remove cookies and place on a cooling rack.

Convection Oven: Preheat Oven Bake at 325 degrees.
Bake* for about 7-9 minutes or until golden brown. Remove
cookies and place on a cooling rack.

*Bake times may vary depending on the oven.