

29457 | McDougalls | 3.5kg

McDougalls American Style Plain Cookie Mix

McDougalls Plain Cookie Mix, just add water, mix and bake. Makes 66 x 60g portions. Suitable for vegetarians and Food for Life Menus. No artificial flavours or preservatives. For best results, roll the dough into a log shape, freeze, slice onto a tray and bake. The cookies can be frozen raw or baked.

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Description

Unique Marketing Statement	McDougalls Plain Cookie Mix, just add water, mix and bake. Makes 66 x 60g portions. Suitable for vegetarians and Food for Life Menus. No artificial flavours or preservatives. For best results, roll the dough into a log shape, freeze, slice onto a tray and bake. The cookies can be frozen raw or baked.
Brand Name	McDougalls
Country of Origin	United Kingdom

Ingredients

Ingredients	WHEAT Flour (with added Calcium, Iron, Niacin, Thiamin), Sugar, Vegetable Oils (Palm, Rapeseed), Dextrose, Maltodextrin, Dried EGG, Raising Agents (E450, E500), WHEAT Fibre, Skimmed MILK Powder, Whey Powder (from MILK), Flavourings (contain MILK).
Is the product made from at least 65% British ingredients?	No
Contains GM Ingredients	No

Nutrition

Servings per Consumer Unit (Inner)	66
Nutrients	Quantity per 100g/ml
Energy (Kilojoules)	1891 kJ
Energy (Kilocalories)	452 kcal
Fat, Total	18 g
Saturated	7 g
Carbohydrate	65.4 g
Sugars	27.9 g
Dietary Fibre, Total	3.7 g
Protein, Total	5.2 g
Salt	0.68 g
Sodium	272 mg

Allergens

Cereals containing Gluten (and products thereof)	Contains
Wheat (as an ingredient)	Contains
Rye (as an ingredient)	Does NOT Contain
Barley (as an ingredient)	Does NOT Contain
Oats (as an ingredient)	Does NOT Contain
Crustaceans (and products thereof)	Does NOT Contain
Egg and Egg Products	Contains
Fish and Fish Products	Does NOT Contain
Peanut and Peanut Products	Does NOT Contain
Soybean and Soybean Products	May Contain
Milk and Milk Products	Contains
Tree Nuts (and products thereof)	Does NOT Contain
Almonds (as an ingredient)	Does NOT Contain
Hazelnuts (as an ingredient)	Does NOT Contain
Walnuts (as an ingredient)	Does NOT Contain
Cashews (as an ingredient)	Does NOT Contain
Pecan nuts (as an ingredient)	Does NOT Contain
Brazil nuts (as an ingredient)	Does NOT Contain
Pistachio nuts (as an ingredient)	Does NOT Contain
Macadamia or Queensland nuts (as an ingredient)	Does NOT Contain
Celery / Celeriac (and products thereof)	Does NOT Contain
Mustard (and products thereof)	Does NOT Contain
Sesame Seeds and Sesame Seed Products	Does NOT Contain
Sulphur Dioxide and Sulphites (>10mg/kg)	Does NOT Contain
Lupin (and products thereof)	Does NOT Contain
Molluscs (and products thereof)	Does NOT Contain

Dietary Information

Halal Certified	No
Kosher Certified	No
Suitable for Vegan	No
Suitable for Vegetarian	Yes
Organic Certificate	No Organic certificate
Can any Ethical or Fairly traded claims be made?	No ethical or fairtrade claim
Can any other sustainability claims be made for this product?	None
Does any other assurance scheme apply to this product?	No assurance scheme

Preparation Suggestions

Is the product ready to eat?	N/A
Reconstitution Instructions	Dry Mix Approx water Approx portions 60g (2oz)1kg 140ml 18Whole Bag 3.5kg 490ml 661lb 2¼ fl oz 9Whole Bag 7lb 11oz 17fl oz 66
Oven	1. Place the weighed out McDougalls Plain Cookie Mix in a mixing bowl. Select the beater attachment. 2. Blend in the correct amount of cold water, using a beater, on SLOW speed for 1 minute or until a dough is formed. DO NOT OVERMIX.3. To portion, form the dough into a roll approx 18cm (3) in diameter. Wrap in cling film and refrigerate until firm. Remove the cling film and cut the dough into 13 x 2cm (½) slices and lightly press onto a baking tray. Bake at 170°C/325°F/Gas Mark 3 for 13 15 minutes. In a fan assisted oven bake at 160°C/320°F Gas Mark 2. Leave cookies on the tray for 5 minutes before moving them to a cooling wire.
Oven From Frozen	N/A
Microwave Instructions	N/A
Fry	N/AN/AN/A
Grill	N/A
Other	N/AN/AN/A

Packaging

Do you have any packaging environmental claims?	No environmental packaging claim
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