

# Chocolate Chip Cookies with WPC 80



## INGREDIENTS

	Usage Levels (%)
Flour, pastry	27.37
Sugar	22.99
Shortening	15.75
Chocolate chips	16.00
Water	7.61
Sugar, brown	4.85
<b>Whey protein concentrate, 80% protein (WPC 80)</b>	<b>2.54</b>
Emulsifier	1.76
Salt	0.40
Vanilla	0.34
Baking soda	0.31
<b>Total</b>	<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	480 kcal
<b>Total Fat</b>	23 g
Saturated Fat	7 g
Trans Fat	6 g
Cholesterol	5 mg
<b>Total Carbohydrates</b>	64 g
Dietary Fiber	2 g
Sugars	38 g
<b>Protein</b>	5 g
Calcium	35 mg
Magnesium	23 mg
Phosphorus	62 mg
Potassium	115 mg
Sodium	260 mg
Iron	1 mg
Vitamin A	3 IU
Vitamin C	0 mg

## PREPARATION

1. **Mix shortening with emulsifier. Add sugars, WPC 80, baking soda, salt and vanilla and mix.**
2. **Mix in flour and chocolate chips**
3. **Drop 30 g (1 oz) pieces of dough on belt or trays.**
4. **Bake at 177°C (350°F) for approximately 13 minutes.**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on [ThinkUSAdairy.org](http://ThinkUSAdairy.org) including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product. [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. ©2014 U.S. Dairy Export Council.