

Semi-Sweet Chocolate Chip Cookies



INGREDIENTS


	Usage Levels (%)
Flour, pastry	29.00
Butter: margarine (50:50 blend)	20.60
Chocolate chips, semi-sweet	16.57
Sugar, granulated	13.58
Sugar, brown	9.96
Water	6.79
Whey protein concentrate, 80% protein (WPC 80)	2.28
Salt	0.52
Bicarbonate of soda	0.41
Vanilla	0.29
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	480kcal
Total Fat	24g
Saturated Fat	11g
Trans Fat	2g
Cholesterol	25mg
Total Carbohydrates	63g
Dietary Fiber	2g
Sugars	34g
Protein	6g
Calcium	41mg
Magnesium	25mg
Phosphorus	70mg
Potassium	130mg
Sodium	510mg
Iron	1mg
Vitamin A	667IU
Vitamin C	0mg

PREPARATION

- 1. Allow butter/margarine blend to come to room temperature.**
- 2. Mix together flour and bicarbonate of soda in a large bowl. Set aside.**
- 3. Cream butter/margarine together with granulated sugar, brown sugar and salt by beating at medium speed for 4 minutes.**
- 4. Beat in WPC 80, water and vanilla at medium speed for 2 minutes.**
- 5. Add flour mixture and mix on medium speed for 2 minutes.**
- 6. Fold in chocolate chips and mix on low just until incorporated.**
- 7. Bake in 177°C (350°F) oven for approximately 10 minutes, or until golden brown.**

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 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. Developed at the Wisconsin Center for Dairy Research, University of Wisconsin-Madison. ©2014 U.S. Dairy Export Council.