

# High-Protein Butterscotch Cookies



## INGREDIENTS


	Usage Levels (%)
<b>Whey protein concentrate, 80% protein (WPC 80)</b>	<b>19.64</b>
Flour	15.67
Water	15.67
High fructose corn syrup	9.82
Butterscotch morsels, mini	9.82
Sugar, brown	7.84
Sugar, white	7.84
Shortening	6.85
Molasses	5.85
Vanilla extract	0.50
Flavor, butterscotch	0.30
Baking powder	0.20
<b>Total</b>	<b>100.00</b>

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	430kcal
<b>Total Fat</b>	14g
Saturated Fat	6g
Trans Fat	0g
Cholesterol	25mg
<b>Total Carbohydrates</b>	58g
Dietary Fiber	1g
Sugars	35g
<b>Protein</b>	21g
Calcium	203mg
Magnesium	53mg
Phosphorus	71mg
Potassium	230mg
Sodium	70mg
Iron	1mg
Vitamin A	30IU
Vitamin C	0mg

## PREPARATION

1. **Cream shortening, corn syrup, and molasses with sugars at low speed.**
2. **Add water, vanilla and dry powders. Mix for an additional 60 seconds.**
3. **Fold in butterscotch chips.**
4. **Portion dough onto cookie sheet and bake at 180°C (350°F) for 11 minutes.**

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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.