

Schoolhouse Cookies

This fun school house cookie is not only delicious, but utilizes Coasun’s Shortening Alternative blend so it’s trans fat free, and contains only 1.5 g of saturated fat per cookie. Kids can enjoy a cookie without consuming any trans fat or high levels of saturated fat!

	Baker's %
All-purpose flour	100.0%
White Sugar	32.26%
Brown Sugar	78.71%
Coasun SA	72.26%
Vanilla	1.29%
Liquid Whole eggs	16.13%
Salt	1.94%
Baking Soda	1.29%
Mini M&Ms	64.52%

Nutrition Facts			
Serving Size (30 g)			
Servings Per Container			
Amount	% Daily Value*		
Calories 120			
Fat 5 g	8 %		
Saturated 1.5 g	8 %		
+ Trans 0 g			
Cholesterol 5 mg	2 %		
Sodium 95 mg	4 %		
Carbohydrate 19 g	6 %		
Fibre 1 g	4 %		
Sugars 12 g			
Protein 1 g			
Vitamin A 0 %	Vitamin C 0 %		
Calcium 0 %	Iron 4 %		
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:			
	Calories:	2,000	2,500
Total Fat	Less than	65 g	80 g
Saturated + Trans	Less than	20 g	25 g
Cholesterol	Less than	300 mg	300 mg
Sodium	Less than	2,400 mg	2,400 mg
Total Carbohydrate		300 g	375 g
Dietary Fibre		25 g	30 g
Calories per gram:			
Fat 9	Carbohydrate 4	Protein 4	

1. Preheat oven to 350 °C
2. Equip KitchenAid mixer with paddle. Add Coasun SA, white sugar, brown sugar, all-purpose flour, eggs, baking soda, salt, and vanilla. Start mixer on lowest speed, increase to speed 3. Mix for 1 minute 30 seconds.
3. Add mini M&Ms and mix on low speed until incorporated.
4. Use #40 scoop and deposit 30 g onto baking tray.
5. Bake for 13 minutes.