



## Cooking Instructions

### Storage and Cooking instructions:

1. Keep the frozen dough in the freezer until ready to bake.
2. Preheat oven to 375 F on the bake setting.
3. Remove each frozen dough ball from the bag and place each cookie flat side down on a baking sheet leaving two inches between each cookie. (You may line the cookie sheet with a baking mat or parchment paper if you wish)
4. Place baking sheet loaded with cookies on the middle rack in the oven. Cook for 10-13 minutes or until the edges are golden brown. (NOTE: Time may vary with different ovens). Longer cook times may be needed when you cook a larger batch of cookies.
5. Remove the cookies from the oven and allow them to continue to cook for an additional 10 minutes on the baking sheet.
6. Then transfer to a cooling rack for 5-10 minutes unless you can't wait any longer.
7. Enjoy!

Shelf life: 3 months in the freezer.

Caution: Raw cookie dough seems to be an irresistible temptation for many people. However, eating raw cookie dough can lead to illnesses caused by consuming said dough contaminated with E. coli and Salmonella.

Convection oven: You may also consider cooking these magic morsels using the convection setting on your oven. The temperature should be set to 350 F if you choose to do so. Some ovens will drop the temperature automatically by 20-25 F if the convection setting is used so pay close attention to the final temperature displayed on your oven. Cooking times and results will vary. Know your oven.

Toaster oven: If using a toaster oven to cook your cookies they will likely cook faster. Reduce the cooking time by 2-3 minutes. Know your little oven.

For a crunchier bottom: Preheat the oven with the baking sheet as well. Then place your cookies on the sheet and cook them as described above.

Enjoy!

Going Gooey Team

