

## OLD TYME MILL Sugar Cookie Mix      ITEM# 00205

DIRECTIONS FOR USE: Add 2.2 ounces of water to 1 pound of mix.  
Add 11 ounces of water to 5 pounds of mix.

Mixing Instructions: Using a mixing bowl and a paddle - Place mix into bowl. Start mixer on low speed and add all of the water and allow it to mix in, when all of the water is mixed in- dough is completed. - approx. 1 minute don't over mix! Form a 1 inch log/snake and cut at 1.5 inches increments for a 1 ounce piece. Round into a ball and place on a lightly greased baking sheet and flatten slightly. This will give you a 3 - 3.25 inch finished cookie.

\*\*\*\*\*The Use of too much water will make mix into Batter \*\*\*\*\*

**INGREDIENTS:** Wheat Flour, Sugar, Dextrose, Soybean oil, Baking soda, Natural and Artificial flavors.

**Contains:** Wheat.

Manufactured By:  
National Foods Packaging Inc.  
Cleveland, OH 44102



Conventional Oven: Preheat Oven Bake at 375 degrees.  
Bake\* for about 12-14 minutes or until golden brown.  
Remove cookies and place on a cooling rack.

Convection Oven: Preheat Oven Bake at 325 degrees. Bake\*  
for about 7-9 minutes or until golden brown. Remove cookies  
and place on a cooling rack.

\*Bake times may vary depending on the oven.

0g TRANS FAT  
STORE IN A COOL, DRY PLACE

NET. WT. 6 / 5 LBS. (2.26 KG) Bags