



Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	Directions
Oil, vegetable	2.5 oz	5 Tbsp	4.9 oz	% cup	1. In a large mixing bowl, beat oil, butter, and sugar
Butter, unsalted	1 oz	2 Tbsp	2 oz	⅓ cup	until smooth. Scrape bowl a couple of times.
Sugar, granulated	6.1 oz	<sup>7</sup> ⁄ <sub>8</sub> cup	12.25 oz	1 ¾ cups	2. Add egg whites and beat until light. Add milk and
Egg, whites, large	1.75 oz	1 ½ each	3.5 oz	3 each	vanilla, mixing to combine.
Milk, 1%	1.1 oz	2 Tbsp	2.25 oz	1⁄₄ cup	3. In a separate bowl, whisk together flours, baking
Vanilla Extract		1 ½ tsp		1 Tbsp	powder, baking soda, cinnamon, nutmeg, and
Flour, whole wheat	7.5 oz	1 3/4 cups	14.75 oz	3 ½ cups	salt.
Flour, enriched, all- purpose		2 Tbsp	1 oz	⅓ cup	Gradually stir in the dry ingredients until well mixed.
Baking Powder		1 tsp		2 tsp	5. Cover dough with plastic wrap and chill 30
Baking Soda		½ tsp		1 tsp	minutes or up to overnight for easier scooping.
Cinnamon, ground		1 tsp		2 tsp	6. Preheat conventional oven to 375° F.
Nutmeg, ground		½ tsp		1 tsp	
Salt		½ tsp		½ tsp	
Sugar, granulated		2 Tbsp	1.75 oz	⅓ cup	7. Mix sugar and cinnamon in a small bowl.
Cinnamon, ground		½ tsp		1 tsp	8. Scoop or shape dough in walnut-sized balls (#50 cookie scoop).
					9. Roll dough balls in sugar/cinnamon mixture.
					10. Flatten dough ball to about 1 ½" in diameter and
					1/4" thick using the bottom of a glass dipped in the
					sugar and cinnamon mixture.
					11. with a glass dipped in the sugar/cinnamon so
					they are about 1 ½" in diameter and ¼" thick.
					12. Bake 8-9 minutes for a chewy cookie or up to 10
					minutes for crisper cookie.
					13. Remove baking sheet from oven and place on
					wire cooling racks; cool briefly, then transfer
					cookies to wire racks to cool completely.

## Cinnamon Crunch Cookies, cont.



Serving Size – 1 cookie (0.9 oz/26 grams)

Credits as 0.5 oz eq Grains in the School Nutrition Programs

Provides 8 grams whole grain per serving

## **Nutrition Facts** Serving Size (26g) Servings Per Container **Amount Per Serving** Calories 100 Calories from Fat 35 % Daily Value\* Total Fat 4g 6% Saturated Fat 1g 5% Trans Fat 0g 0% Cholesterol 0mg Sodium 75mg 3% Total Carbohydrate 15g 5% Dietary Fiber 1g 4% Sugars 9g Protein 1g Vitamin A 0% Vitamin C 0% Calcium 0% Iron 2% \*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 Total Fat Less than Saturated Fat Less than 20g Cholesterol Less than 300mg 300 mg 2,400mg 2,400mg Sodium Less than 375g Total Carbohydrate 300g Dietary Fiber Calories per gram: Fat 9 · Carbohydrate 4 · Protein 4

## Ingredients by weight:

Whole wheat flour, granulated sugar, vegetable oil, egg whites, milk (1%), butter, enriched all-purpose flour, vanilla, baking powder, cinnamon, baking soda, salt, nutmeg



Nutrient analysis generated using Food Processor Nutrition Analysis Software, ESHA Research

Recipe Source: www.okwheat.org, 100% Whole Wheat Cinnamon Sugar Cookies

Adapted and tested by Sharon Davis, Family and Consumer Sciences Education, Home Baking Association









