

MAUI COOKIES

BAKING MANUAL



Cookie Prep for Bulk Dough



- **Defrost Dough in Cooler Overnight before use.**
- **Pre - Heat Oven According to Instructions.**
- **Scoop desired size onto lined baking sheet.**
- **One Flavor per Sheet.**
- **Seal lid of pail firmly and return to cooler.**

Not all cookies bake for the same amount of time. Therefore monitor and pull specific flavors when baked and avoid over or under baking of any other flavor.

Pre-Cut Cookie Dough Prep



- **Pre - Heat Oven According to Instructions.**
- **Take cookies directly from the freezer and place onto lined baking sheet.**
- **One Flavor per Sheet.**
- **Fold plastic liner, close box and return to freezer.**
- **Place sheets in oven and begin to bake.**

Not all cookies bake for the same amount of time. Therefore monitor and pull specific flavors when baked and avoid over or under baking of any other flavor.

Scooping Bulk Cookies

1



Use #30 or 40 Scoop Size

2



Scoop Dough & Scrape it Flat over edge of Pail.

3



- **Deposit Dough onto Lined Baking Sheet.**
- **One Flavor Per Pan or Sheet.**
- **Follow Instructions for your Oven Type.**



Maui *Cookies*

Baking Instructions

Scoop & Bake Cookie Dough

Convection Oven

Set Fan To Low

Pre-Heat Temp:

300F to 325F

Scoop Size:

#40 for 1.5 ounce cookie

Load Quickly & Close Door with separate trays for each flavor:

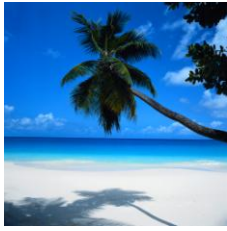
Set Timer For:

10 Minutes

(Look for Slight Golden color around perimeter.)

Not all cookies bake for the same amount of time. Therefore monitor and pull specific flavors when slightly golden around outside and avoid over or under baking of any other flavor.

**Any Questions for Perfect Baking Call:
866 Maui Fix**



Maui Cookies

Baking Instructions

Pre-Cut Cookies: 1.5 to 2.0 OZ
Baked from Frozen State

Convection Oven

Set Fan To Low

Pre-Heat Temp:

275F

Load Quickly & Close Door!

Re-set Temp:

275F

Set Timer For:

15 to 20 Minutes

(Monitor Until Ready)

Monitor the cookies after 12 minutes. Once they have a slight golden appearance around the outer edge, remove and cool. Please avoid over baking as this will affect the texture and taste.

**Any Questions for Perfect Baking Call:
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Baked Product

Cookies should look like this!



**IF not, Adjust Oven Temperatures and
Bake Time.**

**Call The Maui Hotline anytime
for Help. We will get it perfect
for you every time.**

1 - 866 - MAUI - FIX