

## STANDARDIZED RECIPE FORM

**Total Yield:** twenty four    **Cooking Temp:** 350 F**Portion Utensils:** “cookie dropper”, 1/8<sup>th</sup> of a cup

Ingredients	36 Servings		Preparation Instructions
	Volume	Weight	
2 cups all-purpose flour 2 teaspoons cream of tartar 1 teaspoon baking soda ¼ teaspoon salt		258 gm flour 9.49(9.5)gm C of T 4.745 (4.7)gm BS 1.186 (1.2)gm salt	Whisk until well blended (19 whips, side to middle. 1 swirl along side of bowl)
1 cup unsalted butter, softened 1.5 cups sugar 2 large eggs		129 gm butter 193.5gm sugar (2 small)	Beat in a separate large bowl. Power:2; Time: 2 minutes 9 seconds
			Combine dry ingredients into wet ingredients. (Stokes: 50; using large serving spoon
1/8 cup sugar 2 teaspoons ground cinnamon		16.2 gm sugar 9.5 gm cinnamon	Used portioning scoop to measure out balls. Scraped out dough, manually rolled into balls, coated two sides of ball with cinnamon and sugar mixture. Placed 3 rows of 4 dough balls on 16” x 14” flat baking sheet, gently stretched dough 2 cm to give slight aeration. Bake 2 batches for 10 minutes in same oven.