

Wholly Wholesome In-Store Bakery Cookie Baking Instructions

ISB 2.5oz Chocolate Chip Cookie Dough

Baking instructions for **convection oven: 325°**

Pan up cookies 12 to a sheet pan on parchment paper. Let thaw 25-40 minutes, dough should be cold but not frozen (40°-50°F optimal). Or thaw in fridge overnight. Bake for 9-12 minutes or until golden brown.

Baking instructions for **conventional oven: 350°**

Pan up cookies 12 to a sheet pan on parchment paper. Bake while dough is still frozen for 12-17 minutes or until set and starting to brown around the edges.

Cookies will puff up in the oven and sink upon cooling, cookies will brown more in convection oven.

ISB 2.5oz Double Chocolate Chip Cookie Dough

Baking instructions for **convection oven: 325°**

Pan up cookies 12 to a sheet pan on parchment paper. Let thaw 25-40 minutes, dough should be cold but not frozen (40°-50°F optimal). Or thaw in fridge overnight. Bake for 9-12 minutes or until set.

Baking instructions for **conventional oven: 350°**

Pan up cookies 12 to a sheet pan on parchment paper. Bake while dough is still frozen for 13-17 minutes or until set and look mostly dry in the middle.

Cookies will puff up in the oven and sink upon cooling.

ISB 2.5oz Oatmeal Cranberry Orange Cookie Dough

Baking instructions for **convection oven: 300°**

Pan up cookies 12 to a sheet pan on parchment paper. Let thaw 25-40 minutes, dough should be cold but not frozen (40°-50°F optimal). Or thaw in fridge overnight. Bake for 10-13 minutes or until golden brown around the edges.

Baking instructions for **conventional oven: 325°**

Pan up cookies 12 to a sheet pan on parchment paper. Bake while dough is still frozen for 14-18 minutes or until set and look mostly dry in the middle.

Cookies will puff up in the oven and sink upon cooling, cookies will brown more in convection oven.

ISB 2.5oz Oatmeal Raisin Cookie Dough

Baking instructions for **convection oven: 300°**

Pan up cookies 12 to a sheet pan on parchment paper. Let thaw 25-40 minutes, dough should be cold but not frozen (40°-50°F optimal). Or thaw in fridge overnight. Bake for 10-13 minutes or until golden brown around the edges.

Baking instructions for **conventional oven: 325°**

Pan up cookies 12 to a sheet pan on parchment paper. Bake while dough is still frozen for 14-18 minutes or until set and look mostly dry in the middle.

Cookies will puff up in the oven and sink upon cooling, cookies will brown more in convection oven.

ISB 2.5oz Peanut Butter Cookie Dough

Baking instructions for **convection oven: 325°**

Pan up cookies 12 to a sheet pan on parchment paper. Let thaw 25-40 minutes, dough should be cold but not frozen (40°-50°F optimal). Or thaw in fridge overnight. Bake for 10-13 minutes or until golden brown around the edges.

Baking instructions for **conventional oven: 350°**

Pan up cookies 12 to a sheet pan on parchment paper. Bake while dough is still frozen for 14-18 minutes or until set and look dry in the middle.

Cookies will puff up in the oven and sink upon cooling, cookies will brown more in convection oven.