Sweet Discovery® Frozen Cookie Dough

Rocky Road

All of the goodness of the popular ice cream flavor rolled into a cookie. Includes white and semi-sweet chocolate chips, marshmallow bits and walnuts all in a delicious chocolate dough.

Nutrition Facts

Serving Size 1.33 oz (35g)
Serving Per Container

Plain 150

Calories from Fat 70

Plain 18% 

% Daily Value

Total Fat 8g
Saturated Fat 3.5g
Trans Fat 0g
Cholesterol 10mg
Sodium 140mg
Potassium 50mg
Total Carbohydrate 23g
Dietary Fiber 1g
Sugars 15g
Protein 2g

Vitamin A 4%, Vitamin C 0%
Calcium 2%, Iron 6%
Thiamin 4%, Riboflavin 4%
Niacin 2%, Folate 4%
Phosphorus 4%, Magnesium 4%
Zinc 2%

Ingredients
Chocolate Chips (Sugar, Unsweetened Chocolate, Cocoa Butter, Dextrose, Soy Lecithin, Vanilla), Enriched Bleached Flour (Bleached Flour, Malted Barley Flour, Niacin, Reduced Iron, Thiamin Mononitrate, Riboflavin, Folic Acid), Margarine (Palm Oil, Soybean Oil, Water, Salt, Mono- and Diglycerides, Natural Flavor, Vitamin A Palmitate, Beta Carotene), Sugar, Marshmallow Bits (Dextrose, Sugar, Bleached Wheat Flour, Partially Hydrogenated Cottonseed and/or Soybean Oils, Titanium Dioxide, Natural and Artificial Flavor, Cellulose Gum, Maltodextrin), Brown Sugar, Eggs, Walnuts, White Chocolate Chips (Sugar, Cocoa Butter, Whole Milk Powder, Dextrose, Soy Lecithin, Artificial Flavor), Invert Sugar, Cocoa processed with alkali, Natural and Artificial Flavor, Baking Soda, Salt.

Contains: Wheat, Eggs, Soybeans, Milk and Walnuts

Item Code: 58811
Item Size: 1.33oz - 20 lbs.
Case Pack: 240
Net Case Weight: 20lb

Shelf Life

1 year (unopened) from the date of production when stored at or below 0° F (-18° C).
24 hours when baked and stored in our display or other container.

Baking Instructions

Pre-heat oven to desired temperature.

Otis Commercial Oven: 280 F (138 C) for 16 - 19 min.
Convection Oven: 300 F (149 C) for 11 - 14 min.
Commercial Rack Oven: 325 F (163 C) for 12 - 14 min.
Residential Oven: 325 - 350 F (163 - 177 C) for 16 - 19 min.

Actual baking time will depend on the dough temperature, number of cookies baked, oven air flow and oven temperature accuracy.

Place cookies on parchment paper. Cookie placement on a standard institutional 18 x 26" baking sheet is as follows: Place up to 35 (5x7) cookies per sheet pan. Using an Otis Oven and 9.75 x 14.75 inch parchment paper, place in a 3 x 4 pattern on the baking sheet.

Cookie should cool for 20 to 30 minutes prior to removing from the parchment paper. Cookies are still baking while cooling on the pan.

Properly baked cookies should have a golden brown color, and should be firm on the outside and have a soft moist interior.

Underbaked cookies will appear pale, slightly grey in the center, greasy, and have a soft pliable texture.

Overbaked cookies will appear medium brown to dark brown in color, and will have a firm to hard texture.

Defrosting / Handling Tips

Do not thaw before use. Keep frozen in original packaging.