

# SBI2 CHOCOLATE CHIP COOKIES

FROM: The Elk Grove Unified School District



These tasty cookies are SBI2-compliant. That means they meet nutritional guidelines for limitations for reduced fat and sugar for school snacks according to California Senate Bill SB12, which set school nutrition guidelines in 2007.

The secret ingredient is applesauce, which masks the taste of whole wheat flour that can make baked goods feel heavy and taste muddy.

This home version makes a bit more than six dozen cookies. Extras freeze well. To compare, see the school district recipe that makes 3,200 cookies.

**2 cups margarine (trans fat-free)**  
 **$\frac{3}{4}$  cup vegetable oil**  
**2 $\frac{1}{2}$  cups granulated sugar**  
**6 cups brown sugar**  
**6 tablespoons vanilla**  
**1 $\frac{3}{4}$  cups whole liquid eggs (available in cartons in dairy case)**  
**2 $\frac{1}{2}$  tablespoons salt**  
**5 tablespoons water**  
 **$\frac{1}{2}$  cup applesauce**  
**13 cups whole wheat flour**  
**2 $\frac{1}{2}$  tablespoons baking soda**  
**2 pounds chocolate chips**

1. Heat oven to 350 degrees F. Have ready several *ungreased* cookie sheets.
2. Mix margarine, vegetable oil and both sugars in a large mixing bowl until smooth.
3. Add vanilla, eggs, salt, water and applesauce. Mix for 2 minutes.
4. Add whole wheat flour and baking soda. Mix on low for 3 minutes, until well combined.
5. By hand, fold in the chocolate chips.
6. Use a 5-ounce scoop to portion cookie dough onto cookie sheets. Leave space between each cookie to allow for cookies to expand.
7. Bake at 350 degrees for 11 to 12 minutes or until golden brown. Cool. May freeze extras.

Makes about 6 dozen.

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Here are the quantities the school districts uses to make 3,200 1-ounce cookies per batch.

**17½ pounds margarine (trans fat-free)**  
**6 pounds vegetable oil**  
**20 pounds granulated sugar**  
**43 pounds brown sugar**  
**3 pounds vanilla**  
**14 pounds whole liquid eggs**  
**.60 pounds salt**  
**2.40 pounds water**  
**5 pounds applesauce**  
**70 pounds whole wheat flour**  
**.60 pounds baking soda**  
**20 pounds chocolate chips**