

Mango White Chocolate Cookies

Batch 10.00				
Ingredients	Finished Weight lbs.	Finished (%)	Batch Size lbs.	Batch Grams
Unsalted Butter	112.600	10.24	1.024	464.65
Granulated Sugar	218.670	19.89	1.989	902.35
Light Brown Sugar	64.210	5.84	0.584	264.96
Whole Eggs	58.410	5.31	0.531	241.03
Chiquita Mango Extract	1.280	0.12	0.012	5.28
All Purpose Flour	261.490	23.79	2.379	1079.05
Baking Soda	2.250	0.20	0.020	9.28
Kosher Salt	1.930	0.18	0.018	7.96
Chiquita Mango Bits	205.830	18.72	1.872	849.36
White Chocolate Chips	170.200	15.48	1.548	702.33
Baking Powder	2.360	0.21	0.021	9.74
Total:	1099.23	100%	10.00	4536.00

To Prepare:

1. Preheat oven to 375°F.
2. Cream butter and sugars together in mixing bowl on medium speed until light and fluffy.
3. Add in eggs and mango extract. Mix well.
4. Add in mango bits.
5. Fold in dry ingredients until just combined. Add white chocolate chips.
6. Place 1.5 oz. scoop of batter on parchment-lined baking sheets.
7. Bake for 6–8 minutes or until cookies are light golden brown. Remove from oven.
8. Place on cooling racks.



natural extracts

