# **Sunflower Butter Blossom Cookies**

Recipe group	Additional name	Diet factors	Portions Portion size
Baked Goods, American	Baking & Pastry	VG, NF	12 2.73 oz

	Capacity measure	EP	Trim loss	AP	Name of ingredient	Methods
1	3/4 cup	0 lb 6.68 oz	0%		Butter, Sunflower, salted	For Cookie Dough: Using a stand mixer with a
	1/2 cup	0 lb 4.00 oz	0%		Non-Dairy Butter, Unsalted	paddle attachment, add all ingredients in step 1.
	1/2 cup	0 lb 3.55 oz	0%		Sugar, White, granulated	Cream until combined.
	1/2 cup	0 lb 3.87 oz	0%	0 lb 3.88 oz	Sugar, Brown	



Combine ingredients in step 1.



Cream ingredients.

	Capacity measure	EP	Trim loss	AP	Name of ingredient	Methods
2	3 tbsp	0 lb 1.50 oz	0%		Non-Dairy Milk, Soy, unsweetened	Add ingredients from step 2 to creamed ingredients in mixer and beat until
	2 tbsp	0 lb 1.08 oz	1%	0 lb 1.09 oz	Applesauce	smooth.
	1 tsp	0 lb 0.15 oz	0%	0 lb 0.15 oz	Extract, Vanilla	



Mix in liquids.

	Capacity measure	EP	Trim loss	AP Na	ame of ingredient	Methods
3	1 1/2 cup	0 lb 6.90 oz	0%	0 lb 6.90 F oz	Flour, All-Purpose	Add ingredients from step 3 to ingredients in mixer and
	3/4 tsp	0 lb 0.13 oz	0%	0 lb 0.13 B oz	Baking Soda	beat until fully combined and dough is formed.
	1/2 tsp	0 lb 0.07 oz	0%	0 lb 0.07 B	Baking Powder	
	1/2 tsp	0 lb 0.05 oz	0%	0 lb 0.05 S oz	Salt, Kosher	



Add dry ingredients.

Capacity



Dough mixed.

	measure	EP	loss	AP	Name of ingredient
4	1/4 cup	0 lb 1.77	0%	0 lb 1.78	Sugar, White,
		OZ		OZ	granulated

Trim

For Baking: Preheat oven to 350°F. Using #24 red scoop, portion cookie dough into balls. In a mixing bowl, add sugar from step 4 and roll each cookie dough ball in it to coat. Set each ball on a lined sheet pan one inch apart.

Methods







Dough portioned for baking.

Capacity Trim
measure EP loss AP Name of ingredient Methods

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Bake in oven for 11-13 minutes until golden brown. Cool 3 minutes and then press a small hole in the center of each cookie while still slightly warm. Cool completely.



Cookies baked.



Press holes in warm cookies.

Capacity measure		EP	Trim loss	AP Name of ingredient
6	3 tbsp	0 lb 1.50 oz	0%	0 lb 1.50 Cream, Coconut, oz sweetened, canned
	1/4 cup	0 lb 1.50 oz	0%	0 lb 1.50 Vegan Chocolate oz Chips, 1M count

Methods

For Ganache: Over low heat, portion coconut cream in a pan and heat until scalding but not boiling. \*Can also heat cream in a microwave using a microwave safe bowl. In a mixing bowl, pour heated cream over chocolate and stir until chocolate is melted and ganache is smooth. Store in a sealed container in cooler until ready for use and pull 20-30 minutes before use to soften.



Steam coconut milk.

Capacity		Trim
measure	EP	loss



Stir to combine.

our to combine.

AP Name of ingredient



Chocolate ganache.

Methods

For Service: Using a spoon or piping bag fill holes in cookies with 1 1/2 teaspoons of ganache. Transfer to serving trays or storage container.

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Fill holes with ganache.

Portion ganache in holes.

# **RECIPE IMAGES**



Sunflower Butter Blossom Cookies

# **ALLERGENS**

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## **MEMO**

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## **NUTRITION INFORMATION**

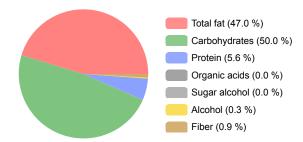
per portion

Monounsaturated   10.23 g   26.34   Iron   1.24 mg   7 %   D						Williorais		INDI			
Total fat 18.25 g 23 % 47.00 % 1.436.48 kJ Sodium 188.22 mg 8 % Vitamins 77.49 μg A Saturated 3.41 g 17 % 8.79 % Monounsaturated 10.23 g 26.34	Energy nutritives						J				
Saturated 3.41 g 17 % 8.79 % Phosphorus 144.61 mg 12 % A Vitamin 0.04 μg Potassium 169.72 mg 4 % Vitamin 0.04 μg Potassium 1.24 mg 7 % D Namine 0.04 mg Potassium 1.24 mg 7 % D Namine 0.04 mg Namine 1.24 mg 7 % D Namine 0.05 mg Namine 1.24 mg 7 % D Namine 0.05 mg Namine 1.24 mg 14 % Na	**	10 OF ~	6,7		17 %			Q 0/.	Vitamins		RDI
Saturated         3.41 g         17 % 8.79 %         Potassium         169.72 mg         4 % Vitamin         Vitamin         0.04 μg           Monounsaturated         10.23 g         26.34         Iron         1.24 mg         7 % D         0         0         0.04 mg           Polyunsaturated         3.99 g         10.28 %         Zinc         0.99 mg         9 % Riboflavir         0.05 mg         Riboflavir         0.05 mg         Niacin         1.32 mg         0.00 μg         0.00 μg         0.00 μg         Vitamin         0.10 mg         0.10 mg         0.10 mg         0.00 μg         0.00 μg         Vitamin         0.06 μg         1.32 mg         0.00 μg         0.06 μg         1.32 mg         Vitamin         0.06 μg         1.32 mg         0.00 μg         0.00 μg         0.00 μg         0.06 μg         1.24 mg         0.00 μg         0.06 μg         1.24 mg         0.00 μg         0.00 μg         0.00 μg         0.00 μg         0.00 μg         0.00 μg         0.07 mg         0.00 mg         0.00 mg         <	Total lat	16.25 g		1,436.48 kJ			ŭ			77.49 µg	9 %
Monounsaturated   10.23 g   26.34   Iron   1.24 mg   7 %   D	Saturated	3.41 g	17 % 8.79 %			Potassium	169.72 mg	4 %		0.04.119	0 %
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Trans fatty acids 1.42 g 3.65 % Cholesterol 0.28 mg 0 % Linolenic acid 3.75 g 9.65 % Alpha-linolenic acid 10.91 mg 0.03 % Sugars total 26.97 g 54 % Added sugar 0.00 g 0 % 0.00 % Lactose 0.06 g  Fiber 1.64 g 6 % 0.92 % Organic acids 0.00 g 0.00 % Sugar alcohol 0.00 g 0.00 % Starch 0.13 g 0.16 % Protein 4.76 g 10 % 5.63 % Alcohol 0.12 g 0.25 %	Dobumosturotod	2.00 ~					34.60 mg		Thiamine	0.04 mg	3 %
Trans fatty acids 1.42 g 3.65 % lodine 0.00 μg 0 % Vitamin 0.10 mg Cholesterol 0.28 mg 0 % lodine Selenium 22.50 μg 41 % B6 Cholesterol 3.75 g 9.65 % Copper 0.33 mg 812 Total Carbohydrate 42.27 g 15 % 50.03 % Sugars total 26.97 g 54 % Added sugar 0.00 g 0 % 0.00 % Lactose 0.06 g  Fiber 1.64 g 6 % 0.92 % Organic acids 0.00 g 0.00 % Sugar alcohol 0.00 g 0.00 % Starch 0.13 g 0.16 % Protein 4.76 g 10 % 5.63 % Alcohol 0.12 g 0.25 %	Polyunsaluraled	3.99 g				Zinc	0.99 mg	9 %	Riboflavir	0.05 mg	4 %
Cholesterol         0.28 mg         0 %         Iodine         0.00 μg         0 %         Vitamin B6         0.10 mg           Linolenic acid         3.75 g         9.65 %         Copper         0.33 mg         37 %         Vitamin B6         0.06 μg           Alpha-linolenic acid         10.91 mg         0.03 %         Copper         0.33 mg         37 %         Vitamin B12         0.06 μg           Total Carbohydrate         42.27 g         15 % 50.03 %         50.03 %         Vitamin D4         0.47 mg         0.47 m	Trans fatty acids	1 /2 a				Magnesium	60.30 mg	14 %	Niacin	1.32 mg	8 %
Linolenic acid 3.75 g 9.65 % Alpha-linolenic acid 10.91 mg 0.03 %  Total Carbohydrate 42.27 g 15 % 50.03 %  Sugars total 26.97 g 54 % Added sugar 0.00 g 0 % 0.00 % Lactose 0.06 g  Fiber 1.64 g 6 % 0.92 % Organic acids 0.00 g 0.00 % Sugar alcohol 0.00 g 0.00 %  Starch 0.13 g 0.16 % Protein 4.76 g 10 % 5.63 % Alcohol 0.12 g 0.25 %	,	J				lodine	0.00 µg	0 %	Vitamin	0.10 mg	6 %
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Lactose 0.06 g  Fiber 1.64 g 6 % 0.92 %  Organic acids 0.00 g 0.00 %  Sugar alcohol 0.00 g 0.16 %  Protein 4.76 g 10 % 5.63 %  Alcohol 0.12 g 0.25 %	Added sugar	0.00 g	0 % 0.00 %							4.50 ma	30 %
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Sugar alcohol       0.00 g       0.00 %         Starch       0.13 g       0.16 %         Protein       4.76 g       10 % 5.63 %         Alcohol       0.12 g       0.25 %    Others	Fiber	1.64 g	6 % 0.92 %						Vitamin	9.14 µg	8 %
Starch         0.13 g         0.16 %           Protein         4.76 g         10 % 5.63 %           Alcohol         0.12 g         0.25 %	Organic acids	0.00 g	0.00 %						K	. •	
Protein 4.76 g 10 % 5.63 %  Alcohol 0.12 g 0.25 %  Others	Sugar alcohol	0.00 g	0.00 %								
Alcohol 0.12 g 0.25 %	Starch	0.13 g	0.16 %								
Alconol 0.12 g 0.25 %	Protein	4.76 g	10 % 5.63 %								
Water 10.	Alcohol	0.12 g	0.25 %						Others		
									Water	10	).53 g

Minerals

RDI

#### PERCENTAGE OF ENERGY



#### CO<sub>2</sub>



Comparable CO2 emissions for equal sized portions.

The carbon footprint calculator is based on emission factors per kilogram calculated for individual ingredients. The calculator does not take into account emissions from food preparation.