

High-Protein Chocolate Chip Cookies



INGREDIENTS


	Usage Levels (%)
Sugar, brown	20.85
Whey protein concentrate, 80% protein (WPC 80)	17.85
Flour, pastry	17.85
Chocolate chips	17.35
Butter	12.65
Water	9.00
Egg	2.50
Skimmed milk powder	1.25
Vanilla extract	0.30
Salt	0.20
Sodium bicarbonate	0.20
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	450kcal
Total Fat	19g
Saturated Fat	12g
Trans Fat	0g
Cholesterol	60mg
Total Carbohydrates	54g
Dietary Fiber	2g
Sugars	35g
Protein	19g
Calcium	202mg
Magnesium	52mg
Phosphorus	109mg
Potassium	240mg
Sodium	270mg
Iron	1mg
Vitamin A	391IU
Vitamin C	1mg

PREPARATION

1. **Cream butter with sugar.**
2. **Add vanilla and egg.**
3. **Add dry ingredients, mix until blended.**
4. **Add chocolate chips.**
5. **Bake at 190°C (375°F) for 8-10 minutes.**

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product.  [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed by the Dairy Products Technology Center, California Polytechnic State University. ©2014 U.S. Dairy Export Council.