



# High Protein Chocolate Chip Cookie

## Whey Protein Concentrate and Nonfat Dry Milk in Chocolate Chip Cookies

Incorporating sources of whey and milk proteins adds optimal levels of nutrients such as branched chain amino acids and calcium without compromising desired flavor characteristics.

In baked goods, NDM functions to provide a natural source of calcium, clean dairy flavor and golden brown color.

## High Protein Chocolate Chip Cookie Formulation

<b>Ingredient</b>	<b>%</b>
<b>Whey Protein Concentrate 80</b>	<b>18.30</b>
Pastry Flour	18.25
Brown Sugar	21.35
<b>Butter</b>	<b>13.35</b>
<b>Nonfat Dry Milk</b>	<b>1.30</b>
Chocolate Chips	17.35
Eggs	2.55
Vanilla Extract	0.30
Salt	0.25
<b>Sodium Bicarbonate</b>	<b>0.20</b>
Water	6.80
<b>Total</b>	<b>100.00%</b>

### Procedure:

1. Mix butter, brown sugar and nonfat dry milk at medium speed for two minutes.
2. Add eggs, vanilla and water and mix for another minute.
3. Add flour, WPC, salt and sodium bicarbonate. Mix until blended.
4. Fold in chocolate chips.
5. Drop 30 gram dough portions onto cookie sheet.
6. Bake at 350°F for 10 - 12 minutes. Cool

### Nutrition Information

<b>Nutrition Facts</b>	
Serving Size (30g)	
Servings Per Container	
<b>Amount Per Serving</b>	
<b>Calories 120</b>	Calories from Fat 45
<b>% Daily Value*</b>	
<b>Total Fat 5g</b>	<b>8%</b>
Saturated Fat 3.5g	17%
<b>Cholesterol 20mg</b>	<b>7%</b>
<b>Sodium 85mg</b>	<b>3%</b>
<b>Total Carbohydrate 14g</b>	<b>5%</b>
Dietary Fiber less than 1 gram	2%
Sugars 6g	
<b>Protein 6g</b>	
Vitamin A 2%	Calcium 4%
Iron 2%	
Not a significant source of vitamin C.	
*Percent Daily Values are based on a 2,000 calorie diet.	