

High Protein Chocolate Chip Cookie



INGREDIENTS

	Usage Levels (%)
Whey protein concentrate, 80% protein (WPC 80)	18.30
Flour, pastry	18.25
Chocolate chips	17.00
Sugar, brown	14.35
Butter	13.35
Sugar replacer	7.00
Water	6.75
Egg	2.55
Skimmed milk powder	1.35
Vanilla extract	0.60
Salt	0.25
Sodium bicarbonate	0.25
Total	100.00

NUTRITIONAL CONTENT

Per 100g	
Calories	440kcal
Total Fat	19g
Saturated Fat	12g
Trans Fat	0g
Cholesterol	60mg
Total Carbohydrates	53g
Dietary Fiber	1g
Sugars	28g
Protein	19g
Calcium	173mg
Magnesium	29mg
Phosphorus	64mg
Potassium	120mg
Sodium	210mg
Iron	1mg
Vitamin A	395IU
Vitamin C	1mg

PREPARATION

1. **Mix butter, brown sugar, sugar replacer and skimmed milk powder at medium speed for two minutes.**
2. **Add eggs, vanilla and water; mix for another minute.**
3. **Blend in flour, WPC 80, salt and sodium bicarbonate.**
4. **Fold in chocolate chips.**
5. **Drop 30 g (1 oz) dough portions onto cookie sheet.**
6. **Bake at 177°C (350°F) for 10-12 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 at the CalPoly Dairy Product Technology Center. ©2014 U.S. Dairy Export Council.