1. Preheat the oven to 325 degrees (Conventional or Convection Ovens). Let the oven preheat a few minutes for the oven temperature to stabilize.

2. Take dough out to soften while oven preheats if dough was frozen. Dough can be baked straight from the refrigerator.

3. Use 9 x 13 Baking Sheet lined with parchment paper.

4. Scoop and bake a MAXIMUM of 6 (2 oz.) or 12 (1 oz.)cookies per sheet.

5. Bake for 8-12 minutes, rotate pan 180 degrees half-way through baking. ALSO, because your cookies are hand-scooped and hand-rolled, they may need to be re-shaped.

6. Once done, let cool 5 minutes to set. (Or, with caution, eat hot off the pan of if that's your jam!)

Enjoy by yourself or **"SHARE THE COOKIE LOVE"!**

Take and Bake instructions