

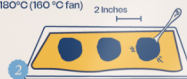
KEEP
FROZEN

HAND-CRAFTED, GOURMET
COOKIES IN 10 MINUTES

BAKE ONE
OR MORE!



1 Preheat the oven to
180°C (160 °C fan)



2 Line a baking sheet with parchment paper
Place dough balls on the baking sheet, about
2 inches apart to allow room for spreading



Bake for 10-14 minutes

For Crispy Cookies
Bake 10-12 Minutes

For Crispy Cookies
Bake 12-14 Minutes



4 Remove from
the oven.

Baking Made Better.

From a chef in London with a cookie obsession,
When she couldn't find proper cookie dough, she
whipped up her own — using her family's secret
recipe. Goopy, golden, outrageously delicious.
No sneaky additives, just the good stuff. Ready
to bake. Perfect for sharing... or not!

bakerslondon.com | @bakerscookieidough

Storage Instructions

Store frozen and consume by "Best Before"
Date. Do not consume past date.

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Made in London, United Kingdom
PO Box 18184 London, W5H 4UN

BUY
WOMEN
BUILT



Allergy Information:
For allergens, see ingredients in bold.

INGREDIENTS:

WHEAT Flour, Unsalted butter (MILK), Light brown Sugar, White chocolate
(Sugar 46.5%, Cocoa butter 29.5%, Whole MILK powder 23.5%, Emulsifier
SOYA lecithin <1%, Natural vanilla flavouring <1%), Sugar, Fines Range EGGS,
Frozen dried raspberries, Vanilla bean paste, Lemon zest, Salt, Rising
agents (Sodium Carbonates).

NUTRITION FACTS		Per Serving (30g)
Typical Values		Per Pack (900g)
Energy	420 kcal (1765 kJ)	1260 kcal (5295 kJ)
Fat	20.1g	76g
of which saturates	12.1g	46g
Carbohydrates	66.6g	241g
of which sugars	34g	126g
Fibre	1.2g	4.2g
Protein	5.9g	19g
Salt	0.84g	3.2g

