

PUREED COOKIE		PORTION SIZE: 1 - #40 scoop (about 2 Tbsp)			
INGREDIENTS	NUMBER OF SERVINGS				
	1	5	10	20	
Cookie* (2 to 3-inch diameter)	1 each	6 each	12 each	20 each	
Milk or Juice	2 Tbsp	2 cups	1 qt	2 qt	
RESOURCE® ThickenUp®	1 ½ tsp	1 Tbsp + 1 ½ tsp	3 Tbsp	¼ cup + 2 Tbsp	

*Cookies should not contain nuts, seeds, raisins, baking chips, coconut, or other hard particulates that will not puree to a smooth consistency. Cookies that will puree easily include plain oatmeal, sugar, peanut butter, molasses, and shortbread.

HOW TO PREPARE:

1. Crumble cookies into bowl of blender or food processor. Add milk or juice and puree until smooth in texture.
2. Add **RESOURCE® ThickenUp®** and process briefly until mixed, scraping side of bowl as necessary.
3. Cover and chill until ready to serve.
4. Portion one #40 scoop (about 2 Tbsp) per serving. If desired, use a spatula to flatten and shape to resemble a cookie.

NOTE: Measurements of liquid and **RESOURCE® ThickenUp®** may be adjusted to achieve desired consistency.