ACES in the Hole Foods is a student-run manufacturing company in the Department of Family and Consumer Sciences, in the College of Agricultural, Consumer and Environmental Sciences at New Mexico State University. It provides students with hands-on opportunities to apply the principles of food science and technology to the production of new food products.

CONTAINS DAIRY, WHEAT AND SOY PROCESSED IN A FACILITY THAT HANDLES EGGS, TREE NUTS AND PEANUTS

Ingredients: Half and half milk (ultrapasteurized milk, cream), caramel coconut cookies (sugar, enriched flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), vegetable shortening (palm oil, hydrogenated coconut and soybean oils, and partially hydrogenated palm kernel oil), corn syrup, coconut, sweetened condensed milk (milk, sugar), high fructose corn syrup, contains less than 2% of: sorbitol, dextrose, cocoa (processed with alkali), whey, glycerine, salt, leavening (baking soda, ammonium bicarbonate, monocalcium phosphate), soy lecithin, natural and artificial flavors), whole milk (milk, vitamin D₃), sugar, nonfat dry milk (nonfat dry milk, vitamin A palmitate, vitamin D₃), vanilla extract (water, alcohol (35%), extractive of Madagascar bourbon vanilla beans, corn syrup).