By RACHEL PONDER

As the retirement ceremony concluded, Maj. Gen. Bruce T. Crawford, CECOM Chief of Staff, lauded for 30 years of service, and his family, friends alike swell with the pride of the next chapter is going to exponentially eclipse…this past chapter of service, and commitment to the U.S. Army and the nation.” He continued. "So I say to you, there is no doubt in my mind, given what I have seen of you as a man, what I have seen of you as a leader, that the next chapter is going to exponentially eclipse…this past chapter of service, and commitment to the U.S. Army and the nation.”

Bergers Cookies, produced in Baltimore, are well-known for their layer of thick chocolate fudge icing. It was basically a mound of chocolate transported to a [chocolate chip] cookie,” he said. According to DaBaufre, approximately one million Bergers Cookies are made at the factory each year. The company employs 23 people, including the drivers, he said. The factory uses ingredients from local companies like the Baltimore-based Donuts Sugar Factory.

“Each cookie is made by hand, they are pretty consistent but you will see some differences,” he said. “Some have more chocolate frosting, some have less.” DaBaufre said the sweet, fudge-topped treats have increased in popularity throughout World War II. The cookies have been featured on TV shows like “The Rachael Ray Show,” and “The Best Local Foodie Product” by “Baltimore Magazine.”

DaBaufre and the Bergers Cookies recipe hasn’t changed much since it was brought to America from Germany by George and Henry Berger in 1835. Back then the cookies were primarily sold at the city’s open air markets. In 2017, the recipe will be modified to comply with the U.S. Food and Drug Administration’s 2016 deadline that ordered food manufacturers to remove artificial trans fats from processed foods. According to DaBaufre, even with the modifications, the iconic desert will never be considered a health food. “It’s not a health food; it’s a cookie,” he said.

Bergers Cookies are sold in stores in Maryland, Northern Virginia, Washington D.C., Southern Delaware and Southern Pennsylvania, and are shipped all over the world. To locate a store where the cookies are sold, or to order Berger Cookies online, visit http://www.bergercookies.com.