

CHOCOLATE CHIP COOKIE DOUGH

HALF BATCH

FULL BATCH

“JIFFY” Cookie Base Mix	1¼ lb	2½ lb
Brown Sugar	1¼ Tbsp (.625 oz)	2½ Tbsp (1.25 oz)
Light Corn Syrup	1/2 Tbsp (.375 oz)	1 Tbsp (.75 oz)
Water	1/4 cup (2 oz)	1/2 cup (4 oz)
Chocolate Chips, mini	1/2 cup (3 oz)	1 cup (6 oz)

BROWNIE BATTER

“JIFFY” Fudge Brownie Mix	2¼ lb	4½ lb
Hot Water (120°F)	7½ oz	15 oz



COOKIE DOUGH BALLS

1. Use a mixer with paddle attachment.
2. Add Cookie Base Mix, brown sugar, and light corn syrup into mixing bowl.
3. Blend on low speed* for 30 seconds.
4. Pour water and chocolate chips into mixing bowl.
5. Blend on low speed* for 1 more minute.
6. Stop mixer. Scrape bowl and paddle.
7. Use a #100 scoop to portion Cookie Dough. Set aside.

BROWNIE BATTER

1. Use a mixer with paddle attachment.
2. Pour hot water (120°F) into mixer bowl. Add Fudge Brownie Mix.
3. Blend on low speed* for 30 seconds.
4. Stop mixer. Scrape bowl and paddle.
5. Blend on low speed* for 30 more seconds. Do not over-mix.

BUILDING BROOKIES

1. Use a #60 scoop to deposit Fudge Brownie batter into each cavity of a well-greased mini muffin pan.
2. Place one half of a slightly flattened Chocolate Chip Cookie Dough Ball into each cavity, on top of Fudge Brownie batter.
3. Bake according to the table below:

* **Low speed** is 1st speed on a 3-speed mixer or 2nd speed on a 4-speed mixer.

PAN SIZE	SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD FULL BATCH
Mini muffin	Fudge Brownie Batter #60 scoop (0.5 oz) Chocolate Chip Cookie Dough #100 scoop (0.4 oz)	300°F 11 - 13 minutes	350°F 11 - 13 minutes	143

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Baking time may vary depending on the oven and oven load.