

INGREDIENTS	3 LB BATCH	6 LB BATCH
“JIFFY” Fudge Brownie Mix	3 lb	6 lb
Hot Water (120°F)	1/2 cup (4 oz)	1 cup (8 oz)
Eggs	2	4
PEANUT BUTTER TOPPING		
Peanut Butter, creamy	1 cup (9½ oz)	2 cups (19 oz)
Powdered Sugar	1 cup (4 oz)	2 cups (8 oz)
CHOCOLATE GANACHE DRIZZLE		
Semi-Sweet Chocolate Chips	1½ cup (9 oz)	3 cups (18 oz)
Vegetable Oil	1 Tbsp	2 Tbsp



COOKIE DOUGH

1. Use a mixer with paddle attachment.
2. Add water and eggs into mixing bowl.
3. Add Fudge Brownie Mix into mixing bowl.
4. Blend on low speed* for 30 seconds.
5. Stop mixer. Scrape bowl and paddle.
6. Blend on low speed* for 30 more seconds.
7. Scale 2” apart onto greased or paper-lined pan.

8. Bake according to the table below.
9. Remove from pan and cool slightly on a cooling rack.
10. Using the back of a round tablespoon, press in the middle of each cookie to make an indent.

PEANUT BUTTER TOPPING

1. Add peanut butter and powdered sugar into mixing bowl.
2. Blend on low speed* for 30 seconds.
3. Fill a piping bag with the peanut butter topping and pipe a ball (.25 oz) on top of each cookie.

CHOCOLATE GANACHE

1. Melt chocolate chips and oil together.
2. Pour Ganache into piping bag and pipe onto peanut butter topping. You can either drizzle or cover the peanut butter topping as desired.

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

SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 6 LB BATCH
#40 scoop (1 oz)	300°F 7 - 9 minutes	350°F 11 - 13 minutes	108

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