

INGREDIENTS	2½ LB BATCH	5 LB BATCH
"JIFFY" White Cake Mix	2½ lb	5 lb
Butter, softened	1 cup (8 oz)	2 cups (1 lb)
Water	1/4 cup (2 oz)	1/2 cup (4 oz)
Butterscotch Chips	1¾ cups (11 oz)	3½ cups (1 lb 6 oz)

1. Use a mixer with paddle attachment.
2. Add butter into the bowl. Cream butter on low speed\* for 30 seconds.
3. Stop mixer. Scrape bowl and paddle.
4. Add White Cake Mix into the mixing bowl.
5. Blend on low speed\* for 30 more seconds.
6. Pour water and butterscotch chips into the mixing bowl.
7. Blend on low speed\* for 30 more seconds.
8. Stop mixer. Scrape bowl and paddle.
9. Scale into greased or paper-lined pan.
10. Bake according to the table below:



**VARIATIONS**

Chocolate chips or peanut butter chips can be used in place of butterscotch chips.

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

SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 5 LB BATCH
#40 scoop (1.2 oz)	325°F 8 - 12 minutes	375°F 11 - 15 minutes	97 cookies

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