

INGREDIENTS	2 LB BATCH	4 LB BATCH
"JIFFY" Fudge Brownie Mix	2 lb	4 lb
Hot Water (120°F)	3/4 cup + 1 Tbsp (6.5 oz)	1 5/8 cups (13 oz)
Cream Cheese, softened	4 - 8 oz pkgs (32 oz)	8 - 8 oz pkgs (64 oz)
Sugar	1 cup (7 oz)	2 cups (14 oz)
Eggs	3	6
Vanilla Extract	1 Tbsp	2 Tbsp
Chocolate Sandwich Cookies	64 total/reserve 8 for crushed topping	128 total/reserve 16 for crushed topping



BROWNIE BATTER

1. Use a mixer with paddle attachment.
2. Pour hot water (120°F) into mixing 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.
6. Scale into greased or paper-lined pan.
7. Place sandwich cookies in a single layer on top of brownie batter. Reserve remaining cookies for crushed topping on cheesecake layer.

CHEESECAKE BATTER

1. Use a mixer with a paddle attachment.
2. Add cream cheese and sugar into mixing bowl.
3. Blend on low speed* for 1 minute.
4. Add egg and vanilla into mixing bowl.
5. Blend on low speed* for 1 more minute.
6. Evenly spread cheesecake batter on top of cookies and brownie batter.

7. Crush reserved cookies and sprinkle evenly over top of cheesecake batter.
8. Bake according to table below.
9. The edges should be lightly golden brown and the middle slightly jiggly.
10. Chill for 2 hours before serving.

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

PAN SIZE	CONVECTION OVEN	STANDARD OVEN	YIELD 4LB BATCH
Half sheet pan	300°F 35 - 40 minutes	350°F 40 - 45 minutes	2
Full sheet pan	300°F 35 - 40 minutes	350°F 40 - 45 minutes	1

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