

INGREDIENTS	2½ LB BATCH	5 LB BATCH
"JIFFY" Cookie Base Mix	2½ lb	5 lb
Peanut Butter	2 cups (1 lb 3 oz)	4 cups (2 lb 6 oz)
Brown Sugar	1/4 cup (1.8 oz)	1/2 cup (3¾ oz)
Eggs	2	4
Water	1/2 cup (4 oz)	1 cup (8 oz)



1. Use a mixer with paddle attachment.
2. Add peanut butter and brown sugar into mixing bowl. Cream on low speed* for 30 seconds. Beat in eggs until blended.
3. Add Cookie Base Mix and water into mixing bowl.
4. Blend on low speed* for 1 more minute.
5. Stop mixer. Scrape bowl and paddle.
6. Scoop dough, roll into a ball and place onto a greased or paper-lined pan.
7. Use the back of a fork to gently flatten each cookie and make a crisscross pattern.
8. Bake according to the table below:

* **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 (1.0 oz)	325°F 8 - 12 minutes	375°F 12 - 15 minutes	133

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