

INGREDIENTS	2½ LB BATCH	5 LB BATCH
"JIFFY" Cookie Base Mix	2½ lb	5 lb
Quick Oats	1 cup (3.13 oz)	2 cups (6¼ oz)
Butter, softened	10 Tbsp (5 oz)	¼ cup (10 oz)
FILLING		
Raspberry Jam	1½ cups (1 lb 2 oz)	3 cups (2¼ lb)



1. Use a mixer with paddle attachment.
2. Add Cookie Base Mix, quick oats, and butter into mixing bowl.
3. Blend on low speed* for 45 seconds or until crumb mixture forms.
4. Reserve 4 cups crumb mixture to use as a topping (2 cups per half sheet pan or 4 cups for one full sheet pan).
5. Distribute remaining crumb mixture evenly into greased pan; press lightly to form a crust.
6. Spread raspberry jam over crust, leaving a half inch gap around the edges of the crust. This will prevent the jam from sticking and cooking onto edges of the pan.
7. Sprinkle reserved crumb mixture over jam and lightly press down.
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.

PAN SIZE	SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 5 LB BATCH
Half sheet pan	Crust & Crumb 2 lb 15 oz Jam 1 lb 2 oz	300°F 15 - 17 minutes	400°F 27 - 30 minutes	2
Full sheet pan	Crust & Crumb 5 lb 14 oz Jam 2.25 lb	350°F 15 - 17 minutes	400°F 27 - 30 minutes	1

061722-TJ

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