

INGREDIENTS	2½ LB BATCH	5 LB BATCH
"JIFFY" Cookie Base Mix	2½ lb	5 lb
Butter, softened	1 cup (8 oz)	2 cups (1 lb)
Sugar	1½ cups (10½ oz)	3 cups (21 oz)
Eggs	2	4
Red Food Coloring, gel	2 Tbsp	¼ cup
Cocoa Powder	½ cup (1½ oz)	1 cup (3 oz)
Optional: Cream Cheese Frosting		



1. Use a mixer with paddle attachment.
2. Add butter and sugar into mixing bowl. Cream on medium speed* for 2 minutes.
3. Beat in eggs and red food coloring on medium speed* until blended, about 1 more minute.
4. Stop mixer. Scrape bowl and paddle.
5. Add Cookie Base Mix and cocoa powder into mixing bowl.

6. Blend on low speed** for 1 minute or until ingredients come together to form a dough.
7. **Optional:** When cool, frost cookies and/or bars with cream cheese frosting.

COOKIES

1. Scoop dough and place onto a greased or paper-lined pan.
2. Bake according to the table below.

BARS

1. Scale dough onto a greased or paper-lined pan. Using hands, press dough to fit flat into pan.
2. Bake according to the table below.

* **Medium speed** is 2nd speed on a 3-speed mixer or 3rd speed on a 4-speed mixer.
 ** **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
Cookies	#40 scoop (1 oz)	325°F 8 - 10 minutes	350°F 13 - 15 minutes	126
Half sheet pan	3 lb	325°F 16 - 18 minutes	350°F 17 - 19 minutes	2

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