

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	2 cups (14 oz)	4 cups (1¾ lb)
Eggs	4	8
All-Purpose Flour	2 cups (8½ oz)	4 cups (17 oz)
CINNAMON SUGAR COATING		
Cinnamon	2 Tbsp	¼ cup
Sugar	1 cup (7 oz)	2 cups (14 oz)



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 on medium speed\* until blended, about 1 more minute.
4. Stop mixer. Scrape bowl and paddle.
5. Add Cookie Base Mix and flour into mixing bowl.
6. Blend on low speed\*\* for 1 minute or until ingredients come together to form a dough.

### COOKIES

1. Scoop dough, roll in cinnamon sugar 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 half sheet pan. Using hands, press dough to fit flat into pan. Top dough with cinnamon sugar.
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 9 - 11 minutes	350°F 15 - 17 minutes	151
Half sheet pan	2 lb 8 oz	325°F 11 - 13 minutes	350°F 15 - 17 minutes	3

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