

| INGREDIENTS | 2½ LB BATCH | 5 LB BATCH |
|----------------------------|--------------------------|-----------------|
| “JIFFY” Cookie Base Mix | 2½ lb | 5 lb |
| Butter, softened | 8 Tbsp (4 oz) | 1 cup (8 oz) |
| Sugar | 1/4 cup (1¾ oz) | 1/2 cup (3½ oz) |
| Eggs | 2 | 4 |
| All-Purpose Flour | 1 cup (4¼ oz) | 2 cups (8½ oz) |
| Cream of Tartar | 1 tsp | 2 tsp |
| Vanilla Extract | 1/2 tsp | 1 tsp |
| Water | 1/2 cup (4 oz) | 1 cup (8 oz) |
| Strawberry Jam | 3/4 cup + 2 Tbsp (10 oz) | 1¾ cups (1¼ lb) |
| GLAZE | | |
| Powdered Sugar | 4 cups (1 lb) | 8 cups (2 lbs) |
| Milk | 1/2 cup (4 oz) | 1 cup (8 oz) |
| Rainbow Sprinkles, crushed | As needed | As needed |



1. Use a mixer with paddle attachment.
2. Add butter and sugar into mixing bowl. Cream on low speed* for 30 seconds. Add in eggs until blended.
3. In separate bowl, combine Cookie Base Mix, flour, cream of tartar, and vanilla extract.
4. On low speed*, add the dry mix to the creamed mixture, alternating with water until incorporated.
5. Stop mixer. Scrape bowl and paddle.
6. Blend on low speed* for 1 more minute.
7. Scale onto a greased or paper-lined pan.
8. Using your thumb, press an indentation in the center of each dough ball.
9. Fill indentation with strawberry jam, about 1/2 Tbsp (0.25 oz) jam per cookie.
10. Bake according to the table below.

GLAZE

1. While cookies cool, mix glaze ingredients.
2. Glaze each cookie with about 0.5 oz glaze to cover jam and sprinkle with rainbow sprinkles before glaze dries.

* **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 |
|--------------------|-------------------------|--------------------------|------------------|
| #30 scoop (1.4 oz) | 325°F 9 - 13 minutes | 375°F 11 - 15 minutes | 80 |

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