

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
Almond Extract or Ground Nutmeg	1/2 tsp	1 tsp
Water	1/2 cup (4 oz)	1 cup (8 oz)
Optional: Coarse Sanding Sugar		



SUGAR COOKIES

- Use a mixer with paddle attachment.
- Add butter and sugar into mixing bowl. Cream on low speed* for 30 seconds. Add in eggs until blended.
- In separate bowl, combine Cookie Base Mix, flour, cream of tartar, almond extract, or nutmeg.
- On low speed*, add the dry mix to the creamed mixture, alternating with water until incorporated.
- Stop mixer. Scrape bowl and paddle.
- Blend on low speed* for 1 more minute.
- Cover and refrigerate dough for 2 hours.
- Prepare as directed for cut-out or scooped cookies. Place onto a greased or paper-lined pan.
- Bake according to the table below.

CUT-OUT COOKIES

- Dust flour on countertop, roll out to desired thickness and cut with a 3-inch cutter or desired size.
- Optional:** Sprinkle tops of dough with sanding sugar.

SCOOPED COOKIES

- Optional:** Roll each dough ball in sanding sugar, place on pan, then flatten with glass.

PRO-TIPS

Churro Inspired

Top baked sugar cookie with cinnamon buttercream, dulce de leche drizzle, and sprinkle with cinnamon sugar.

Campfire Cookie

Top baked sugar cookie with marshmallow buttercream, chocolate ganache drizzle, and sprinkle with graham cracker crumbles.

Strawberry Toaster Treat

Top baked sugar cookie with strawberry jam, simple glaze, and sprinkles.

* **Low speed** is 1st speed on a 3-speed mixer or 2nd speed on a 4-speed mixer.

SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 6 LB BATCH
#40 scoop (1.0 oz)	325°F 9 - 13 minutes	375°F 11 - 15 minutes	112
#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.