| INGREDIENTS | $\mathbf{2 1 ⁄ 2}$ LB BATCH | $\mathbf{5}$ LB BATCH |
| :--- | :---: | :---: |
| "JIFFY" Cookie Base Mix | $2 ½ \mathrm{lb}$ | 5 lb |
| Brown Sugar | $2^{1 ⁄ 2}$ Tbsp $(1.25 \mathrm{oz})$ | $1 / 3 \mathrm{cup}(2.5 \mathrm{oz})$ |
| Light Corn Syrup | 1 Tbsp $(.75 \mathrm{oz})$ | 2 Tbsp $(1.5 \mathrm{oz})$ |
| Chocolate Chips | $1 \mathrm{cup}(6 \mathrm{oz})$ | $2 \mathrm{cups}(12 \mathrm{oz})$ |
| Water | $1 / 2 \mathrm{cup}(4 \mathrm{oz})$ | $1 \mathrm{cup}(8 \mathrm{oz})$ |

1. Use a mixer with paddle attachment.
2. Add Cookie Base Mix, brown sugar, and light corn syrup into mixing bowl.
3. Blend on low speed* for 30 seconds.
4. Pour water and chocolate chips into mixing bowl.
5. Blend on low speed* for 1 more minute.
6. Stop mixer. Scrape bowl and paddle.
7. Scale 2 inches apart onto greased or paper-lined pan.
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.

| SCALE | CONVECTION OVEN | STANDARD OVEN | $\begin{gathered} \text { YIELD } 5 \text { LB } \\ \text { BATCH } \end{gathered}$ |
| :---: | :---: | :---: | :---: |
| \#40 scoop (1.1 oz) | $\begin{gathered} 325^{\circ} \mathrm{F} \\ 8-10 \text { minutes } \end{gathered}$ | $\begin{gathered} 375^{\circ} \mathrm{F} \\ 11-14 \text { minutes } \end{gathered}$ | 92 |

