

INGREDIENTS

| | 2½ LB BATCH | 5 LB BATCH |
|--|------------------|----------------|
| "JIFFY" Sweet Cornbread & Muffin Mix | 2½ lb | 5 lb |
| Butter | 1/2 cup (4 oz) | 1 cup (8 oz) |
| Sugar | 1/2 cup (3.5 oz) | 1 cup (7 oz) |
| Eggs | 2 | 4 |
| Water | 2 Tbsp (1 oz) | 1/4 cup (2 oz) |
| Optional: Lemon Buttercream & Honey Drizzle | | |



1. Use a mixer with paddle attachment.
2. Add butter and sugar into mixing bowl.
3. Cream together on medium speed* for 2 minutes.
4. Stop mixer. Scrape bowl and paddle.
5. Add eggs into mixing bowl. Blend on low speed** for 1 minute.
6. Stop mixer. Scrape bowl and paddle.
7. Add Sweet Cornbread & Muffin Mix and water into mixing bowl.
8. Blend on low speed** for 1 more minute or until mix comes together to form a dough.
9. Scale onto greased or paper-lined pan.
10. Bake according to the table below.
11. **Optional:** Pipe lemon buttercream and drizzle honey on cooled cookies.

* **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.

| SCALE | CONVECTION OVEN | STANDARD OVEN | YIELD 5 LB BATCH |
|--------------------|-------------------------|--------------------------|------------------|
| #40 scoop (1.1 oz) | 325°F 8 - 10 minutes | 375°F 10 - 12 minutes | 92 |

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