

INGREDIENTS	2½ LB BATCH	5 LB BATCH
"JIFFY" Cookie Base Mix	2½ lb	5 lb
Butter, unsalted, 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)
CINNAMON BUTTERCREAM		
Butter, unsalted, softened	2 cups (1 lb)	4 cups (2 lb)
Powdered Sugar	6 cups (3 lb)	12 cups (6 lb)
Heavy Cream	1/4 cup (2 oz)	1/2 cup (4 oz)
Cinnamon, ground	2 tsp	4 tsp
Salt	1/2 tsp	1 tsp
CINNAMON SUGAR		
Cinnamon, ground	2 Tbsp	1/4 cup
Sugar	1 cup (7 oz)	2 cups (14 oz)
Dulce De Leche	As desired	As desired



1. Use a mixer with paddle attachment.
2. Add butter and sugar into mixing bowl. Cream on low speed* for 1 minute. 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. Bake according to the table below.

CINNAMON BUTTERCREAM

1. Cream butter on medium speed** for 3 minutes.
2. Add powdered sugar two cups at a time, scraping the bowl between each addition.
3. Add heavy cream, cinnamon and salt. Mix on low speed* for 1 minute to combine.
4. Blend on medium speed** for 3 - 5 minutes or until mixture is light and fluffy.

CINNAMON SUGAR

1. Combine sugar and cinnamon in a bowl. Set aside.

BUILDING COOKIES

1. Using a French star tip, pipe cinnamon buttercream onto cookie to cover cookie. Sprinkle with cinnamon sugar and pipe Dulce De Leche in desired design. Repeat for remaining cookies.

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

** **Medium speed** is 2nd speed on a 3-speed mixer or 3rd 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