

INGREDIENTS	2½ LB BATCH	5 LB BATCH
"JIFFY" Cookie Base Mix	2½ lb	5 lb
Butter, softened	1/2 cup (4 oz)	1 cup (8 oz)
Brown Sugar	1/2 cup (3.75 oz)	1 cup (7.5 oz)
Eggs	2 (3.5 oz)	4 (7 oz)
All-Purpose Flour	1/2 cup (2oz)	1 cup (4 oz)
Water	2 Tbsp	1/4 cup (2 oz)
Peanut Butter Cups, mini, unwrapped	2/3 cups (4 oz)	1½ cups (8 oz)
Peanut Butter Chips	2/3 cups (4 oz)	1½ cups (8 oz)
Milk Chocolate Chips	2/3 cups (4 oz)	1½ cups (8 oz)



1. Use a mixer with paddle attachment.
2. Add butter and brown sugar into mixing bowl.
3. Blend on medium speed\* for 1 minute.
4. Stop mixer. Add eggs, blend on low speed\*\* for 30 seconds or until combined.
5. Add Cookie Base Mix, flour, and water into mixing bowl.
6. Blend on low speed\*\* for 1 more minute or until dough starts to form.
7. Add mini peanut butter cups, peanut butter chips, and milk chocolate chips into mixing bowl. Mix until incorporated.
8. Scale onto lightly greased or paper-lined pan.
9. Bake according to the table below:

\* **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
#10 scoop (4.5 oz)	300°F 18 - 20 minutes	350°F 22 - 24 minutes	28

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