

## 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)
Sugar, white, granulated	1 cup (7 oz)	2 cups (14 oz)
Eggs	2 (3.5 oz)	4 (7 oz)
Cocoa Powder	1 cup (3 oz)	2 cups (6 oz)
Water	6 Tbsp (3 oz)	3/4 cups (6 oz)
<b>Optional:</b> White &/or Chocolate Chips/Chunks	2 cups (12 oz)	4 cups (24 oz)



1. Use a mixer with paddle attachment.
2. Add butter and sugar into mixing bowl. Cream on medium speed\* for 1 minute.
3. Stop mixer. Add eggs. Blend on low speed\*\* for 30 seconds or until combined.
4. Add Cookie Base Mix, cocoa powder, and water into mixing bowl.
5. Blend on low speed\*\* for 45 more seconds or until ingredients come together to form a dough.
6. Add optional inclusions into mixing bowl. Mix on low speed\*\* until incorporated (15-30 seconds).
7. Scale onto lightly greased or paper-lined pan.
8. 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.