

JUMBO OATMEAL RAISIN COOKIES

Cookie Base Mix

| 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 cup (7.5 oz) | 2 cups (15 oz) | |
| Eggs | 2 (3.5 oz) | 4 (7 oz) | |
| Oats | 4 cups (12.5 oz) | 8 cups (1 lb 9 oz) | |
| Cinnamon, ground | 2 tsp | 4 tsp | |
| Nutmeg, ground | 1 tsp | 2 tsp | |
| Raisins | 1 cup (5.5 oz) | 2 cups (11 oz) | |
| Water | 6 Tbsp (3 oz) | 3/4 cups (6 oz) | |



- **1.** Use a mixer with paddle attachment.
- **2.** Add butter and brown sugar into mixing bowl.
- **3.** Blend on medium speed* for 30 seconds.
- **4.** Stop mixer. Add eggs, blend on low speed** for 30 seconds or until combined.
- Add Cookie Base Mix, oatmeal, cinnamon, nutmeg, raisins and water into mixing bowl.

- 6. Blend on low speed** for 1 more minute or until dough starts to form.
- **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 | STANDARD | YIELD 5 LB |
|--------------------|--------------------------|--------------------------|------------|
| | OVEN | OVEN | 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.