

INGREDIENTS	2½ LB BATCH	5 LB BATCH
"JIFFY" Cookie Base Mix	2½ lb	5 lb
Butter, unsalted, softened	1/2 cup (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)

TOASTED MARSHMALLOW BUTTERCREAM

Butter, unsalted, softened	2 cups (16 oz)	4 cups (2 lb)
Powdered Sugar	6 cups (1½ lb)	12 cups (3 lb)
Mini Marshmallows	4 cups (6 oz)	8 cups (12 oz)
Heavy Cream	1/4 cup (2 oz)	1/2 cup (4 oz)
Salt	1/2 tsp	1 tsp

CHOCOLATE GANACHE

Heavy Cream	3/4 cup (6 oz)	1½ cups (12 oz)
Dark Chocolate	1 cup (6 oz)	2 cups (12 oz)

GRAHAM CRACKER CRUMBLE

Graham Crackers, crushed	2 cups (7 oz)	4 cups (14 oz)
Butter, unsalted, melted	1/2 cup (4 oz)	1 cup (8 oz)
Sugar	2 Tbsp	1/4 cup (1¾ oz)
Salt	1 tsp	2 tsp



SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 5 LB BATCH
Cookie Dough #30 scoop (1.4 oz)	325°F 9 - 13 minutes	375°F 11 - 15 minutes	80
Graham Cracker Crumble	325°F 3 - 5 minutes	375°F 3 - 5 minutes	5¼ cups

COOKIE DOUGH

1. Use a mixer with paddle attachment.
2. Cream butter and sugar 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 greased or paper-lined pan.
8. Bake according to the table below.

TOASTED MARSHMALLOW 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. Toast marshmallows with a torch until they are golden brown or blackened, according to your preference. **Note:** The more blackened the marshmallows are, the stronger marshmallow flavor they will have in the buttercream.
4. Add heavy cream, toasted marshmallows, and salt to the creamed butter and powdered sugar mixture. Mix on low speed* for 1 minute to combine.
5. Blend on medium speed** for 3 - 5 minutes or until mixture is light and fluffy.

CHOCOLATE GANACHE

1. Bring heavy cream to a boil.
2. Pour heavy cream over dark chocolate in a bowl.
3. Combine using a rubber spatula.

GRAHAM CRACKER CRUMBLE

1. Combine all ingredients.
2. Scale onto greased or paper-lined pan.
3. Bake according to the table below. Set aside and let cool.

BUILDING COOKIES

1. Using a round tip, pipe buttercream onto cooled cookie to cover cookie.
2. Drizzle with chocolate ganache.
3. Sprinkle with graham cracker crumble.
4. 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.

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Graham Cracker Crumble	325°F 3 - 5 minutes	375°F 3 - 5 minutes	5¼ cups