

## SPICY CHOCOLATE CRINKLE COOKIES

Fudge Brownie Mix

INGREDIENTS	3 LB BATCH	6 LB BATCH
"JIFFY" Fudge Brownie Mix	3 lb	6 lb
Hot Water (120°F)	1¼ cups (10 oz)	2½ cups (20 oz)
All-Purpose Flour	2¼ cups (9.5 oz)	4½ cups (19 oz)
Vietnamese Cinnamon, ground	2 tsp	4 tsp
Cayenne, ground	1 Tbsp	2 Tbsp
Bitter-Sweet Chocolate Chips	1½ cups (9 oz)	3 cups (18 oz)
Powdered Sugar, for rolling	As needed	As needed



- **1.** Use a mixer with paddle attachment.
- 2. Pour hot water into mixing bowl.
- **3.** Add Fudge Brownie Mix, all-purpose flour, cinnamon, and cayenne to mixing bowl.
- **4.** Blend on low speed\* for 30 seconds.
- **5.** Stop mixer. Scrape bowl and paddle. Add bittersweet chocolate chips.

- 6. Blend on low speed\* for 30 more seconds. Do not over-mix.
- **7.** Refrigerate dough for 30 60 minutes.
- 8. Lightly roll and toss each dough ball in powdered sugar. Place onto greased or paper-lined pan.
- **9.** Bake according to the table below:

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

SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 6 LB BATCH
#40 Scoop	325°F	375°F	125
(1.2 oz)	8 - 10 minutes	11 - 14 minutes	

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

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