

INGREDIENTS	5 LB BATCH	25 LB BATCH	50 LB BATCH
CMC Oatmeal Cookie Mix	5 lb	25 lb	50 lb
Water	1¼ cups (10 oz)	6¼ cups (3 lb 2 oz)	6 lb 4 oz
<b>Optional:</b> Cream Cheese Frosting	As needed	As needed	As needed

1. Use a mixer with paddle attachment.
2. Pour water into mixing bowl. Add Oatmeal Cookie Mix.
3. Blend on low speed\* for 30 seconds.
4. Stop mixer. Scrape bowl and paddle.
5. Blend on low speed\* for 30 more seconds.
6. Scale into greased or paper-lined pan. Using hands, press dough into a flat, even layer.
7. Bake according to the table below.
8. **Optional:** Frost or pipe with Cream Cheese Frosting.

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

**PRO-TIP:** For best results, cut cookie bars while still warm.

PAN SIZE	SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 50 LB BATCH
Half sheet pan	2 lb 12 oz	325°F 13 - 17 minutes	375°F 14 - 18 minutes	20
Full sheet pan	5 lb 8 oz	325°F 13 - 17 minutes	375°F 16 - 20 minutes	10

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