

INGREDIENTS	5 LB BATCH	25 LB BATCH	50 LB BATCH
CMC Sugar Cookie Mix	5 lb	25 lb	50 lb
Water	1½ cups (12 oz)	7½ cups (3 lb 12 oz)	3¾ qts (7 lb 8 oz)
<b>Optional:</b> Sugar	As needed	As needed	As needed

1. Use a mixer with paddle attachment.
2. Pour water into mixing bowl. Add Sugar 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.
7. **Optional:** Dust top of dough with sugar.
8. Bake according to the table below:

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

**Note:** 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 14 oz	325°F 16 - 20 minutes	375°F 20 - 24 minutes	20
Full sheet pan	5 lb 11 oz	325°F 18 - 22 minutes	375°F 22 - 26 minutes	10

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

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