

INGREDIENTS	2½ LB BATCH	5 LB BATCH
CMC Yellow Cake Mix	2½ lb	5 lb
Vegetable Shortening	1 cup (6.5 oz)	2 cups (13 oz)
Chinese 5 Spice Blend	1/2 tsp	1 tsp
Water	1/2 cup (4 oz)	1 cup (8 oz)
SPICED SUGAR		
Granulated Sugar	1/2 cup (3.5 oz)	1 cup (7 oz)
Chinese 5 Spice Blend	2 Tbsp	1/4 cup (0.5 oz)

SPICED SUGAR

1. Combine granulated sugar and Chinese 5 spice blend. Set aside.

COOKIES

1. Use a mixer with paddle attachment.
2. Add Yellow Cake Mix, vegetable shortening, and Chinese 5 Spice Blend into mixing bowl.
3. Blend on low speed* for 1 minute.
4. Stop mixer. Scrape bowl and paddle.
5. Pour water into mixing bowl.
6. Blend on low speed* for 2 minutes.
7. Scoop cookies into spiced sugar mixture and roll to coat.
8. Place cookies on lightly 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 5 LB BATCH
#60 scoop (0.7 oz)	325°F 8 - 12 minutes	375°F 11 - 15 minutes	141
#40 scoop (1.2 oz)	325°F 7 - 10 minutes	375°F 9 - 12 minutes	82

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