

INGREDIENTS	2½ LB BATCH	5 LB BATCH
"JIFFY" Yellow Cake Mix	2½ lb	5 lb
All-Purpose Flour	1 cup (4.25 oz)	2 cups (8.5 oz)
Butter, softened	1 cup (8 oz)	2 cups (16 oz)
Brown Sugar, firmly packed	1/2 cup (3.75 oz)	1 cup (7.5 oz)
Water	1/4 cup (2 oz)	1/2 cup (4 oz)
Eggs	1 (1.75 oz)	2 (3.5 oz)
Butterscotch Chips	1 cup (6 oz)	2 cups (12 oz)



1. Use a mixer with paddle attachment.
2. Add Yellow Cake Mix into mixing bowl. Add flour, butter, and brown sugar.
3. Blend on low speed* for 30 seconds.
4. Stop mixer. Scrape bowl and paddle.
5. Add water and eggs into mixing bowl.
6. Blend on low speed* for 1 more minute. Do not over-mix.
7. Add butterscotch chips to dough and blend on low speed* for 30 more seconds.
8. Scale dough into greased or paper-lined pans, pressing dough into an even layer.
9. Bake according to the table below:

PRO-TIP

Replace the butterscotch chips with an equal amount of chocolate chips, white chocolate chips, peanut butter chips, or cinnamon chips for a variation on the recipe.

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

PAN SIZE	SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 50 LB BATCH
Half sheet pan	4 lb 2 oz	300°F 20 - 25 minutes	325°F 22 - 27 minutes	2
Quarter sheet pan	2 lb 1 oz	300°F 17 - 22 minutes	325°F 20 - 25 minutes	4

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