

INGREDIENTS	2½ LB BATCH	5 LB BATCH
"JIFFY" Sweet Cream Pancake & Waffle Mix	2½ lb	5 lb
Butter, cold, cubed	¾ cup (6 oz)	1½ cups (12 oz)
Brown Sugar, firmly packed	½ cup (3.75 oz)	1 cup (7.5 oz)
Eggs	4 (7 oz)	8 (14 oz)
Water	¼ cup (2 oz)	½ cup (4 oz)
FILLING		
Butter, softened	1 cup (8 oz)	2 cups (16 oz)
Brown Sugar, firmly packed	¼ cup (1.9 oz)	½ cup (3.75 oz)
Cinnamon, ground	¼ cup (0.9 oz)	½ cup (1.85 oz)
All-Purpose Flour	¼ cup (1.05 oz)	½ cup (2.10 oz)
Salt	½ tsp	1 tsp
Optional: Cream Cheese Glaze or Frosting	As needed	As needed



BARS

1. Use a mixer with paddle attachment.
2. Add Sweet Cream Pancake & Waffle Mix to mixing bowl. Add butter and brown sugar.
3. Blend on low speed* for 2 minutes.
4. Stop mixer. Scrape bowl and paddle.
5. Add eggs and water to the mixing bowl. Blend on low speed* for 1 more minute or until a dough forms.

FILLING

1. Mix butter, brown sugar, cinnamon, flour, and salt until fully combined.

ASSEMBLY

1. Press half of the dough into a greased or paper-lined pan.
2. Spread filling evenly over the dough.
3. Crumble remaining dough over the filling.
4. Bake according to the table below.
5. **Optional:** Top with cream cheese glaze or cream cheese frosting.

* **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 5 LB BATCH
Half hotel pan	Dough 3 lb 9 oz Filling 11.6 oz	325°F 15 - 20 minutes	350°F 22 - 27 minutes	2

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