

INGREDIENTS	2½ LB BATCH	5 LB BATCH
“JIFFY” Sweet Cream Pancake & Waffle Mix	2½ lb	5 lb
Butter, softened	2 cups (16 oz)	4 cups (2 lb)
Sugar	¾ cup (5.25 oz)	1½ cups (10.5 oz)
Brown Sugar, packed	¾ cup (5.65 oz)	1½ cups (11.3 oz)
Eggs	4 (7 oz)	8 (14 oz)
Vanilla Extract	2 tsp	4 tsp
White Chocolate Chips	3½ cups (22 oz)	6¾ cups (2 lb 12 oz)
Dried Cherries, coarsely chopped	3 cups (15 oz)	6 cups (30 oz)



COOKIES

1. Use a mixer with paddle attachment.
2. Cream butter, sugar, and brown sugar in mixing bowl on medium speed* for 2 minutes.
3. Add eggs and vanilla extract. Blend on medium speed* for 2 more minutes.
4. Stop mixer. Scrape bowl and paddle.
5. Add Sweet Cream Pancake & Waffle Mix to mixing bowl. Blend on low speed** for 1 minute.
6. Stop mixer. Scrape bowl and paddle.
7. Add white chocolate chips and cherries. Mix on low speed** for 30 more seconds.
8. Scale 2 inches apart onto greased or paper lined pan.
9. Bake according to the table below:

* **Medium speed** is 2nd speed on a 3-speed mixer or 3rd speed on a 4-speed mixer.

** **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
#40 scoop (1 oz)	300°F 8 - 12 minutes	350°F 11 - 14 minutes	221

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