"JIFFY"
COMPLETE BAKING MIXES

CHERRY CRUMBLE COOKIES

Sweet Cream Pancake & Waffle Mix
Naturally & Artificially Flavored

INGREDIENTS	2½ LB BATCH	5 LB BATCH
"JIFFY" Sweet Cream Pancake & Waffle Mix	2½ lb	5 lb
Unsalted Butter, softened	1 cup (8 oz)	2 cups (16 oz)
Brown Sugar	3/4 cup (5.65 oz)	1½ cups (11.3 oz)
Granulated Sugar	3/4 cup (5.25 oz)	1½ cups (10.5 oz)
Eggs	4 (7 oz)	8 (14 oz)
Vanilla Extract	2 tsp	4 tsp
Cinnamon, ground	1 tsp	2 tsp
Allspice, ground	1/2 tsp	1 tsp
Cherry Jam	1½ cups (16.5 oz)	3 cups (2 lb 1 oz)
STREUSEL TOPPING		
Granulated Sugar	1 cup (7 oz)	2 cups (14 oz)
All-Purpose Flour	1 cup (4.25 oz)	2 cups (8.5 oz)
Salt	1/2 tsp	1 tsp
Cinnamon, ground	1 Tbsp	2 Tbsp
Unsalted Butter, melted	6 Tbsp (3 oz)	3/4 cup (6 oz)



STREUSEL TOPPING

1. In a medium bowl, add sugar, flour, salt, cinnamon, and butter.
2. Combine using a rubber spatula or fork. Set aside.

COOKIE DOUGH

1. Use a mixer with paddle attachment.
2. Add butter, brown sugar, and granulated sugar into mixing bowl. Blend on medium speed* for 2 minutes.
3. Stop mixer. Scrape bowl and paddle.
4. Add eggs and vanilla extract. Blend on medium speed* for 2 more minutes.
5. Stop mixer. Scrape bowl and paddle.
6. Add Sweet Cream Pancake & Waffle Mix, cinnamon, and allspice to mixing bowl. Blend on low speed** for 1 minute.
7. Scoop dough balls. Lightly toss each dough ball in streusel topping. Scale 2 inches apart onto greased or paper-lined pan.
8. Using your thumb or the rounded side of a teaspoon, make an indentation in the middle of each dough ball.
9. Fill the indentation with 1 tsp of cherry jam and top with more streusel topping.
10. 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 11 - 14 minutes	350°F 14 - 17 minutes	161

080326-MP

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