



COOKIE VARIETIES FROM MIXES

Old Favorites! Easy and Creative Treats!

Brought to you by the baking experts





LIGHT COOKIE MIX

Basic Sugar Cookie Formula

5 lbs.	Light Cookie Mix
12 ozs.	water (cold)

Handling Instructions:

1. Place mix and water in mixing bowl with paddle.
2. Mix in medium speed for 3-4 minutes.
3. Drop batter in desired size onto silicone paper lined sheet pans.
4. Sprinkle with sugar (colored sugar may be used for added eye appeal and a seasonal flair).

Baking Instructions:

Times are approximate for 1 oz. cookies; baking times will vary for different sizes.

Standard oven Bake at 375°F for approximately 15 minutes or until done.

Convection oven Bake at 325°F for 5 minutes with fan off. Turn fan on and bake for an additional 7 minutes until lightly golden.
(If unable to turn fan off, preheat oven to 375°F; load product and turn oven off for 5 minutes. Turn oven on to 325°F and bake for seven more minutes or until lightly golden.)

Varieties

Cut-Out Sugar Cookies

Follow the basic formula, but:

Add 12 oz. bread flour in step 1
Mix until smooth on low speed in step 2

Roll out the dough to desired thickness, cut shapes and place cookies on silicone paper lined sheet pans. Sprinkle with sugar.

To add your favorite flavors (such as almond, butter, rum, etc.), add 1 oz. flavoring in step 1.

To create seasonal and holiday favorites (such as green shamrocks for St. Patrick's Day), add desired amount of coloring in step 1.

Baking time is the same as basic formula.



Varieties from Light Cookie Mix cont.

Unless otherwise noted, mix dry mix in bowl for all recipes listed below before adding additional ingredients to eliminate clumps. Mix these formulas only on 1st speed (in this instance, can get better results on 1st speed rather than 2nd speed.) Add ins, such as flavored chips, should be incorporated by hand after the mixing process. Bake as directed for basic formula.

Oatmeal Raisin

Follow the basic formula but:

1lb., 12 oz. quick oats
1 lb. raisins (reconstituted in warm water)
1 lb. butter
1 1/2 oz. cinnamon
1 lb. sugar
2 oz. molasses
1 lb. water

Peanut Butter

Follow the basic formula but:

1 lb. peanut butter
8 oz. butter
1 lb. water
1 lb. peanut butter chips (optional for flavor)

Chocolate Chip

Follow the basic formula but:

8 oz. butter
12 oz. water
1 oz. vanilla
1 oz. molasses
1 lb., 4 oz. chocolate chips

Butter Sugar Cookie

Follow the basic formula but:

8 oz. butter
1 lb. water
1 oz. vanilla
Dust with sanding sugar before baking.

Snickerdoodle

Follow the basic formula but:

8 oz. butter
1 lb. water
1 oz. vanilla
1 oz. cinnamon
Dust with cinnamon sugar mix before baking.



GINGERBREAD COOKIE MIX

Basic Formula

5 lbs.	Gingerbread Cookie Mix
11 ozs.	water

Handling Instructions:

1. Place mix and water in mixing bowl with paddle.
2. Mix in medium speed for 2 minutes or until completely smooth.
3. Roll out on to canvas cloth and cut into gingerbread men or any other desired cookie shapes.
4. Place on silicone paper covered sheet pans.

Baking Instructions:
Standard oven Bake at 375°F for approximately 10-12 minutes or until done.

Convection oven Bake at 325°F for 5 minutes with fan off. Turn fan on and bake for an additional 7 minutes until lightly golden.
(If unable to turn fan off, preheat oven to 375°F; load product and turn oven off for 5 minutes. Turn oven on to 325°F and bake for 5 more minutes or done.)

Varieties

Holiday Spice Bars

Follow the basic formula, but:

Add 1 drop anise oil in step 1.
Mix until smooth 3-4 minutes in third speed in step 2.
Scale 10 oz. pieces and roll out into bars.
Apply a 50/50 egg and water eggwash.

Baking time is the same as basic formula.

After baking, frost with icing, sprinkle with non-pariels and cut into 1" bars.

Nut & Fruit Bars

Follow the basic formula, but:

Mix until smooth 3-4 minutes in third speed in step 2.
Add 1 lb. fruit of choice and 8 oz. chopped nuts in step 2.
Scale 10 oz. pieces and roll out into bars.
Apply a 50/50 egg and water eggwash.

Scoop on to silicone paper lined sheet pans.

Baking time is the same as basic formula.



HERMIT COOKIE MIX

Basic Formula

Optional:	5 lbs.	Hermit Cookie Mix
	12 ozs.	water
	1 lb.	raisins, soaked and drained
	8 oz.	stales
	4 oz.	water

- Handling Instructions:
1. Place mix and water in mixing bowl with paddle*.
 2. Mix 1 minute in 2nd speed (using a 4 speed mixer).
 3. Mix 1 minute in 3rd speed.
 4. Place dough on floured bench and scale into equal portions.
 5. Roll units into rope shape, the width of a standard sheet pan, press down and eggwash.

Baking Instructions:

Standard oven

Bake at 375°F for approximately 12-15 minutes or until done.

Convection oven

Bake at 325°F for 7 minutes with fan off. Turn fan on and bake for an additional 5 minutes until lightly golden.
(If unable to turn fan off, preheat oven to 375°F; load product and turn oven off for 5 minutes. Turn oven on to 325°F and bake for seven more minutes or until lightly golden.)

* If using stales, mix stales with 4 oz. water until stales dissolve, then add remaining ingredients and handle according to directions.