

Brownies, Bars, Cookies

HINTS & TIPS

- Baking brownies in parchment-lined sheet pan creates a smooth surface for icing. Bake, cool, invert the parchment-lined brownie onto a board. Remove parchment paper and ice.
- For best appearance, use a plastic knife when cutting brownies.
- When testing for doneness of brownies, an even, firm center will help indicate proper doneness. The toothpick test is not a proper indicator.
- Bars can be stored on a covered cart. Storing bars in the freezer is preferred. Refrigerating bars is not recommended.

Great Brownie Ideas to Save Money and Get Your Sales Rolling.

Create Parfaits

- Utilize unused portions of brownies, bars or cookies to create parfaits.





Four-Way Brownies

- Create brownie variations in one pan by adding toppings of your choice, making your inventory work for you and reducing waste.



Grab 'n Go Brownies

- Wrap brownies and place in high-traffic areas for impulse purchases.

Catering Minis

- Brownies and bars can be cut into different shapes and sizes with a variety of cutters.



SPRING BARS

YIELD: 64 - 2 X 3-INCH BARS



SPRING BARS

YIELD: 64 - 2 X 3-INCH BARS

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
Crust GOLD MEDAL® ZT WHITE CAKE MIX (11132) Butter, unsalted, melted Eggs, large, whole Total Crust Weight	5 lb 1 lb 4 oz 6 lb 4 oz	1 box 2 cups 2 each	Base: 1. PLACE cake mix, butter and 2 eggs into a mixer bowl with a paddle attachment. 2. MIX on low speed for 1 minute. Scrape bowl and mix on medium speed for 3 minutes. 3. PRESS dough evenly into a well greased or parchment-lined full sheet pan. Set aside until ready. Yogurt Mixture In separate bowl: 1. PLACE cream cheese in mixer bowl with paddle attachment 2. WHIP on medium speed until smooth. 3. STOP mixer. Scrape bowl and paddle. 4. ADD remaining eggs 1 at a time, until each is incorporated, mixing on medium speed. 5. STOP mixer. Scrape bowl and paddle. 6. ADD yogurt and mix 1 minute on low speed. 7. STOP mixer. Scrape bowl and paddle. 8. MIX additional 1 minute. 9. SPREAD yogurt mixture evenly over crust. 10. SPRINKLE crushed granola evenly over yogurt. Bake Convection Oven* 300°F 44-48 minutes Standard Oven 350°F 50-54 minutes <i>*Rotate pans baked in a convection oven one-half turn (180°) after 20 minutes of baking.</i> KEEP bars refrigerated.
Yogurt Filling Cream cheese, softened Eggs, large, whole YOPLAIT® LOWFAT VANILLA BULK SIZE YOGURT 32 OZ (00439) NATURE VALLEY® 100% NATURAL GRANOLA - OAT'N HONEY (27111), CRUSHED Total Yogurt Filling Weight	3 lb 5.25 oz 4 lb 8 oz 7 lb 13.25 oz	6 cups 3 each 8 cups 2 cups	
NUTRITION (Values are calculated using weights of ingredients.) 1 bar: Calories 290 (Calories from Fat 160); Total Fat 18g (Saturated Fat 10g; Trans Fat 0g); Cholesterol 55mg; Sodium 310mg; Total Carbohydrate 28g (Dietary Fiber 0g; Sugars 17g); Protein 4g			

SOUTH OF THE BORDER BROWNIES

YIELD: 64 - 2 X 3-INCH PORTIONS



SOUTH OF THE BORDER BROWNIES

YIELD: 64 - 2 X 3-INCH PORTIONS

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS						
Batter Water, hot (120°F) GOLD MEDAL® ZT CHOCOLATE BROWNIE MIX (11312) Cinnamon, ground Cloves, ground Cayenne pepper	1 lb 8 oz 6 lb	1½ cups 1 box 1 Tbsp ½ tsp 1 tsp	<p>Batter</p> <ol style="list-style-type: none"> PLACE total amount of water in mixer bowl. ADD brownie mix and spices. MIX with a paddle attachment on low speed for 30 seconds. Stop mixer, scrape bowl and paddle. MIX on low speed for an additional 30 seconds. Do not over mix. <p>Scale</p> <ol style="list-style-type: none"> DEPOSIT batter into a greased full sheet pan. DISTRIBUTE cereal evenly over top of prepared brownie batter. <p>Bake</p> <table> <tr> <td>Convection oven*</td> <td>300°F</td> <td>20-25 minutes</td> </tr> <tr> <td>Standard oven</td> <td>350°F</td> <td>25-30 minutes</td> </tr> </table> <p><i>*Rotate pans baked in a convection oven one-half turn (180°) after 10 minutes of baking.</i></p>	Convection oven*	300°F	20-25 minutes	Standard oven	350°F	25-30 minutes
Convection oven*	300°F	20-25 minutes							
Standard oven	350°F	25-30 minutes							
Total Batter Weight	7 lb 8 oz								
Topping CINNAMON TOAST CRUNCH® CEREAL (11813)	9 oz	5¼ cups							
Total Topping Weight	9 oz								
<p>NUTRITION (Values are calculated using weights of ingredients.)</p> <p>1 brownie: Calories 210 (Calories from Fat 50); Total Fat 6g (Saturated Fat 2.5g; Trans Fat 0g); Cholesterol 0mg; Sodium 200mg; Total Carbohydrate 36g (Dietary Fiber 1g; Sugars 25g); Protein 2g</p>									

CRANBERRY WALNUT WHOLE GRAIN SOFT COOKIES

YIELD: 104 - #30 SCOOP COOKIES



CRANBERRY WALNUT WHOLE GRAIN SOFT COOKIES



YIELD: 104 - #30 SCOOP COOKIES

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
Walnuts, chopped	12 oz	3 cups	<ol style="list-style-type: none"> TOAST chopped walnuts in 300°F convection oven for 6-8 minutes or golden brown. Cool and set aside. CREAM butter and sugar in mixer bowl using paddle attachment on medium speed for 3 minutes. ADD eggs and muffin mix. Mix on low speed for 30 seconds. SCRAPE bowl and paddle. Add cranberries and walnuts and mix for 30 seconds on low speed. SCALE cookie using #30 scoop onto lightly greased or paper-lined sheet pan in 5 x 6 pattern.
Butter, unsalted, softened	1 lb	2 cups	
Brown sugar, packed	12 oz	1¾ cups	
Eggs, large, whole	1 lb 4 oz	10 each	
GOLD MEDAL® ZT WHOLE GRAIN VARIETY MUFFIN MIX (31529)	5 lb	1 box	
Cranberries, dried	1 lb	4 cups	
Total Weight	9 lb 12 oz		

NUTRITION (Values are calculated using weights of ingredients.)

1 cookie: Calories 180 (Calories from Fat 80); Total Fat 9g (Saturated Fat 4g; Trans Fat 0g); Cholesterol 40mg; Sodium 160mg; Total Carbohydrate 23g (Dietary Fiber 1g; Sugars 14g); Protein 2g

Bake

Convection Oven*	300°F	14-16 minutes
Standard Oven	350°F	15-17 minutes

*Rotate pans baked in a convection oven one-half turn (180°) after 5 minutes of baking.

DULCE DE LECHE BROWNIES

YIELD: 64 - 2 X 3-INCH PORTIONS



DULCE DE LECHE BROWNIES

YIELD: 64 - 2 X 3-INCH PORTIONS

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
Dulce De Leche Sweetened Condensed Milk**, cooked	1 lb 12 oz	2½ cups	Dulce De Leche 1. PLACE unopened cans of sweetened condensed milk in a large pot. 2. FILL with water to cover cans and simmer for 2-3 hours. 3. REMOVE from heat and allow to cool 10 minutes before opening. (Caution: Contents very hot). **To skip this step, use 2 - 14 oz. cans of Nestle® La Lechera® Dulce De Leche in place of the sweetened condensed milk.
Total Dulce De Leche Weight	1 lb 12 oz		
Brownie Water, hot (120°F) GOLD MEDAL® ZT CHOCOLATE BROWNIE MIX (11312)	1 lb 8 oz 6 lb	3 cups 1 box	
Total Brownie Weight	7 lb 8 oz		Brownie Batter 1. PREPARE brownie batter according to box directions.
NUTRITION (Values are calculated using weights of ingredients.) 1 brownie: Calories 230 (Calories from Fat 60); Total Fat 7g (Saturated Fat 3g; Trans Fat 0g); Cholesterol 0mg; Sodium 180mg; Total Carbohydrate 39g (Dietary Fiber 1g; Sugars 30g); Protein 3g			Scale 1. SPREAD batter evenly into a greased or parchment-lined full sheet pan. 2. PLACE dollops of cooked milk onto brownie mixture and swirl in with a spatula.
			Bake Convection Oven* 300°F 23-26 minutes Standard Oven 350°F 27-31 minutes *Rotate pans baked in a convection oven one-half turn (180°) after 10 minutes of baking.

MEXICAN PUMPKIN CHOCOLATE BARS

YIELD: 64 - 2 X 3-INCH BARS



MEXICAN PUMPKIN CHOCOLATE BARS



YIELD: 64 - 2 X 3-INCH BARS

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
Crust			Crust Mixture
GOLD MEDAL® ZT YELLOW CAKE MIX (11152)	5 lb	1 box	<ol style="list-style-type: none"> PLACE cake mix, butter, water and 3 cups walnuts in a mixer bowl with paddle attachment. MIX on low speed until a dough is formed. PRESS the cake mixture evenly into a well greased or parchment-lined full sheet pan.
Butter, unsalted, softened	12 oz	1½ cups	
Water, cool (approx. 72°F)	4 oz	½ cup	
Walnuts, chopped	12 oz	3 cups	
Total Crust Weight	6 lb 12 oz		
Filling			Filling
GOLD MEDAL® ALL-PURPOSE FLOUR (14314)	5 oz	1 cup	<ol style="list-style-type: none"> COMBINE the pumpkin, eggs, 1 Tbsp of the cinnamon and 1 cup of flour in a mixing bowl. Stir with wire whisk or rubber spatula until well blended. POUR the pumpkin mixture over the cake mixture and spread evenly.
Pumpkin, canned	4 lb 4 oz	8½ cups	
Cinnamon, ground	1 lb 2 oz	1 Tbsp	
Eggs, large, whole		9 each	
Total Filling Weight	5 lb 11 oz		
Walnut Topping			Topping
GOLD MEDAL® ALL-PURPOSE FLOUR (14314)	5 oz	1 cup	<ol style="list-style-type: none"> COMBINE the chocolate chips, 3 cups walnuts, 2 Tbsp cinnamon, 1 cup flour and cloves in a food processor. Grind ingredients to a dark, crumbly texture. SPRINKLE the topping mixture evenly over the pumpkin filling.
Cinnamon, ground		2 Tbsp	
Cloves, ground		½ tsp	
Walnuts, chopped	12 oz	3 cups	
Chocolate chips, semi-sweet	1 lb	2½ cups	
Total Walnut Topping Weight	2 lb 1 oz		
Finishing Topping			Bake
Powdered sugar	1 oz	¼ cup	Convection Oven* 300°F 30-34 minutes Standard Oven 350°F 32-36 minutes
Total Finishing Topping Weight	1 oz		*Rotate pans baked in a convection oven one-half turn (180°) after 10 minutes of baking.

Finishing:

- COOL** the bars completely. Lightly dust with powdered sugar before cutting.

NUTRITION (Values are calculated using weights of ingredients.)
1 bar: Calories 340 (Calories from Fat 160); Total Fat 18g (Saturated Fat 7g; Trans Fat 0g); Cholesterol 55mg; Sodium 240mg; Total Carbohydrate 38g (Dietary Fiber 2g; Sugars 20g); Protein 5g

PETITE SUNBEAM COOKIES

YIELD: 188 - #70 SCOOP COOKIES



PETITE SUNBEAM COOKIES

YIELD: 188 - #70 SCOOP COOKIES

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS						
Cookie									
GOLD MEDAL® ZT WHITE CAKE MIX (11132)	5 lb	1 box	<ol style="list-style-type: none"> PLACE cake mix, butter, coconut and eggs into a mixer bowl with a paddle attachment. MIX on low speed 3-4 minutes, until the cookie mixture forms a dough. STOP mixer. Scrape bowl and paddle mix on low for 1 minute. <p>Scale</p> <ol style="list-style-type: none"> SCOOP dough using a #70 scoop onto a greased or parchment-lined full sheet pan in a 5 x 8 pattern. THUMBPRINT each cookie and fill with approximately 1/2 tsp of lemon filling. <p>Bake</p> <table> <tr> <td>Convection Oven*</td> <td>300°F</td> <td>5-7 minutes</td> </tr> <tr> <td>Standard oven</td> <td>350°F</td> <td>8-11 minutes</td> </tr> </table> <p><i>*Rotate pan baked in a convection oven one-half turn (180°) after 3 minutes of baking.</i></p> <p>Finishing</p> <ol style="list-style-type: none"> HEAT vanilla icing in microwave until melted. Drizzle over cooled cookies. 	Convection Oven*	300°F	5-7 minutes	Standard oven	350°F	8-11 minutes
Convection Oven*	300°F	5-7 minutes							
Standard oven	350°F	8-11 minutes							
Butter, unsalted, diced	1 lb	2 cups							
Coconut, shredded	10 oz	3 cups							
Eggs, large, whole	4 oz	2 each							
Lemon filling, prepared	1 lb 4 oz	2 cups							
Total Cookie Weight	8 lb 2 oz								
Icing									
GOLD MEDAL® ZT READY-TO-SPREAD VANILLA CRÈME ICING (11216)	1 lb 4 oz	2 cups							
Total Icing Weight	1 lb 4 oz								
NUTRITION (Values are calculated using weights of ingredients.)									
<p>1 cookie: Calories 90 (Calories from Fat 40); Total Fat 4.5g (Saturated Fat 2.5g; Trans Fat 0g); Cholesterol 10mg; Sodium 100mg; Total Carbohydrate 12g (Dietary Fiber 0g; Sugars 8g); Protein 1g</p>									

BLACK FOREST COOKIES

YIELD: 97 - #40 SCOOP COOKIES



BLACK FOREST COOKIES

YIELD: 97 - #40 SCOOP COOKIES

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
Cookie GOLD MEDAL® ZT DEVIL'S FOOD CAKE MIX (11112) Butter, unsalted, diced Cherry pie filling, canned	5 lb 1 lb 3 lb	1 box 2 cups 4¾ cups	Cookie 1. PLACE cake mix and butter into a mixer bowl with a paddle attachment. 2. MIX on low speed approximately 3 minutes or until the mixture forms a dough. 3. STOP mixer. Scrape bowl and paddle. Mix an additional 2 minutes on low speed.
Total Cookie Weight	9 lb		Scale 1. SCOOP dough using a #40 scoop in a 4 x 7 pattern into a greased or parchment-lined full sheet pan. 2. THUMBPRINT each cookie and fill with approximately 1 Tbsp of cherry pie filling into each thumbprint.
Icing GOLD MEDAL® ZT READY-TO-SPREAD VANILLA CRÈME ICING (11216)	1 lb 4 oz	2 cups	Bake Convection Oven* 300°F 5-8 minutes Standard Oven 350°F 8-11 minutes
Total Icing Weight	1 lb 4 oz		*Rotate pans baked in a convection oven one-half turn (180°) after 3 minutes of baking. Finishing 1. HEAT vanilla icing in microwave until melted. Drizzle over cooled cookies.
NUTRITION (Values are calculated using weights of ingredients.) 1 cookie: Calories 170 (Calories from Fat 70); Total Fat 8g (Saturated Fat 4.5g; Trans Fat 0g); Cholesterol 15mg; Sodium 190mg; Total Carbohydrate 24g (Dietary Fiber 1g; Sugars 16g); Protein 2g			

CHOCOLATE ALMOND SHORTBREAD STICKS

YIELD: 96 COOKIES



CHOCOLATE ALMOND SHORTBREAD STICKS

YIELD: 96 COOKIES

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS						
Cookie			<ol style="list-style-type: none"> PLACE almonds, cake mix, butter, eggs and orange zest in a mixer bowl with paddle attachment. MIX on low speed 3-4 minutes or until dough comes together and pulls away from bowl. PRESS dough into a greased and parchment-lined half sheet pan. Chill dough approximately 20 minutes or until firm. REMOVE chilled dough from sheet pan. Cut into (4) 4 inch wide strips (vertically). SLICE each strip into (24) 1/2 inch thick slices. PLACE slices in a 3 x 8 pattern on a greased or parchment-lined full sheet pans. <p>Bake</p> <table> <tr> <td>Convection Oven*</td> <td>300°F</td> <td>12-15 minutes</td> </tr> <tr> <td>Standard/Reel oven</td> <td>350°F</td> <td>15-17 minutes</td> </tr> </table> <p><i>*Rotate pans baked in a convection oven one-half turn (180°) after 5 minutes of baking.</i></p> <p>Finishing</p> <ol style="list-style-type: none"> HEAT vanilla icing in microwave until melted. Drizzle over cooled shortbread sticks. 	Convection Oven*	300°F	12-15 minutes	Standard/Reel oven	350°F	15-17 minutes
Convection Oven*	300°F	12-15 minutes							
Standard/Reel oven	350°F	15-17 minutes							
Almonds, sliced	8 oz	2 cups							
GOLD MEDAL® ZT DEVIL'S FOOD CAKE MIX 5 LB (11112)	5 lb	1 box							
Butter, unsalted, softened	1 lb	2 cups							
Eggs, large, whole	2 oz	1 each							
Orange zest		2 Tbsp							
Total Cookie Weight	6 lb 10 oz								
Icing									
GOLD MEDAL® ZT READY-TO-SPREAD VANILLA CRÈME ICING (11216)	1 lb 4 oz	2 cups							
Total Icing Weight	1 lb 4 oz								
NUTRITION (Values are calculated using weights of ingredients.)									
<p>1 serving: Calories 170 (Calories from Fat 80); Total Fat 9g (Saturated Fat 5g; Trans Fat 0g); Cholesterol 15mg; Sodium 220mg; Total Carbohydrate 21g (Dietary Fiber 1g; Sugars 14g); Protein 2g</p>									

APRICOT PISTACHIO TEA BITES

YIELD: 192 COOKIES



APRICOT PISTACHIO TEA BITES

YIELD: 192 COOKIES

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS						
GOLD MEDAL® ZT WHITE CAKE MIX (11132)	5 lb	1 box	<ol style="list-style-type: none"> PLACE all ingredients in a mixer bowl with a paddle attachment. MIX on low speed 4-6 minutes or until a dough comes together and pulls away from bowl. PRESS dough into a greased or parchment-lined half sheet pan. Chill dough approximately 20 minutes or until firm. REMOVE chilled dough from sheet pan. Cut into (8) 2 inch wide strips (vertically). SLICE each strip into (24) 1/2 inch thick slices. PLACE slices in a 4 x 9 pattern on a greased or parchment-lined full sheet pans. <p>Bake</p> <table> <tr> <td>Convection oven*</td> <td>300°F</td> <td>5-7 minutes</td> </tr> <tr> <td>Standard oven</td> <td>350°F</td> <td>7-9 minutes</td> </tr> </table> <p><i>*Rotate pans baked in a convection oven one-half turn (180°) after 3 minutes of baking.</i></p>	Convection oven*	300°F	5-7 minutes	Standard oven	350°F	7-9 minutes
Convection oven*	300°F	5-7 minutes							
Standard oven	350°F	7-9 minutes							
Butter, unsalted, cold	1 lb	2 cups							
Eggs, large, whole	4 oz	2 each							
Apricots, dried, diced	12 oz	2 cups							
Pistachios, whole	4 oz	1 cup							
Total Weight	7 lb 4 oz								
<p>NUTRITION (Values are calculated using weights of ingredients.)</p> <p>1 cookie: Calories 80 (Calories from Fat 30); Total Fat 3.5g (Saturated Fat 2g; Trans Fat 0g); Cholesterol 10mg; Sodium 80mg; Total Carbohydrate 10g (Dietary Fiber 0g; Sugars 6g); Protein 1g</p>									

TURTLE CHAI LATTE BROWNIES

YIELD: 64 - 2 X 3-INCH SERVINGS



TURTLE CHAI LATTE BROWNIES

YIELD: 64 - 2 X 3-INCH SERVINGS

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
Brownie Base Water, hot 120°F GOLD MEDAL® ZT CHOCOLATE BROWNIE MIX (11312)	1 lb 8 oz 6 lb	3 cups 1 box	Brownie Base 1. PREPARE brownie batter according to box directions. 2. DEPOSIT batter into greased or parchment-lined full sheet pan. Cheesecake Filling 1. COMBINE cream cheese, sugar, sour cream, vanilla and chai tea powder in separate mixer bowl with paddle attachment. 2. MIX on medium speed for 1 minute. 3. STOP mixer. Scrape bowl and paddle. 4. MIX an additional 1 minute. 5. ADD eggs, one at a time, until each is incorporated, mixing on medium speed. 6. STOP mixer. Scrape bowl and paddle. 7. MIX an additional 1 minute. 8. SPREAD cheesecake filling evenly over brownie batter. 9. SPRINKLE pecans evenly over cheesecake batter. Bake Convection Oven* 300°F 30-34 minutes Standard Oven 350°F 36-40 minutes <i>*Rotate pans baked in a convection oven one-half turn (180°) after 10 minutes of baking.</i> Finishing 1. DRIZZLE caramel topping over cooled brownies. KEEP bars refrigerated.
Total Brownie Base Weight	7 lb 8 oz		
Cheesecake Filling Cream cheese, softened Sugar, granulated Chai tea, powder Sour cream Eggs, large, whole Vanilla extract	2 lb 8 oz 5.5 oz 6 oz 8 oz	4 cups 1 cup ¾ cup ¾ cup 4 each 1 Tbsp	
Total Cheesecake Filling Weight	3 lb 11.5 oz		
Topping Pecans, chopped	8 oz	2 cups	
Total Topping Weight	8 oz		
Finishing Caramel topping, prepared	12 oz	1 cup	
Total Finishing Weight	12 oz		
NUTRITION (Values are calculated using weights of ingredients.) 1 brownie: Calories 170 (Calories from Fat 70); Total Fat 8g (Saturated Fat 4g; Trans Fat 0g); Cholesterol 15mg; Sodium 125mg; Total Carbohydrate 22g (Dietary Fiber 1g; Sugars 17g); Protein 2g			

ALMOST CANDY BAR

YIELD: 64 - 2 X 3-INCH SERVINGS



ALMOST CANDY BAR

YIELD: 64 - 2 X 3-INCH SERVINGS

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS						
Butter, unsalted, softened	1 lb	2 cups	<ol style="list-style-type: none"> COMBINE butter and eggs in mixer bowl with paddle attachment. MIX on low speed for 1 minute. ADD brownie mix. Mix on low speed for 1 minute. Stop mixer. Scrape bowl. Mix for an additional 1 minute. PRESS dough evenly into greased or parchment-lined full sheet pan. SPREAD chocolate chips, nuts and coconut evenly over the top of the dough. DRIZZLE condensed milk over sheet pan. <p>Bake</p> <table> <tr> <td>Convection Oven*</td> <td>300°F</td> <td>25-30 minutes</td> </tr> <tr> <td>Standard Oven</td> <td>350°F</td> <td>30-35 minutes</td> </tr> </table> <p><i>*Rotate pans baked in a convection oven one-half turn (180°) after 10 minutes of baking.</i></p>	Convection Oven*	300°F	25-30 minutes	Standard Oven	350°F	30-35 minutes
Convection Oven*	300°F	25-30 minutes							
Standard Oven	350°F	30-35 minutes							
Eggs, large, whole	8 oz	4 each							
GOLD MEDAL® ZT CHOCOLATE BROWNIE MIX (11312)	6 lb	1 box							
Coconut, shredded	14 oz	4½ cups							
Sweetened condensed milk	1 lb 12 oz	3⅓ cups							
Chocolate chips, semi-sweet	1 lb 2 oz	3 cups							
Pecans, chopped	12 oz	3 cups							
Total Weight	12 lb								
<p>NUTRITION (Values are calculated using weights of ingredients.)</p> <p>1 - 2 x 3-inch serving: Calories 400 (Calories from Fat 190); Total Fat 21g (Saturated Fat 11g; Trans Fat 0g); Cholesterol 35mg; Sodium 250mg; Total Carbohydrate 48g (Dietary Fiber 2g; Sugars 37g); Protein 4g</p>									

BROWNIES WITH CANDY-COATED CHOCOLATES

YIELD: 64 - 2 X 3-INCH SERVINGS



BROWNIES WITH CANDY-COATED CHOCOLATES



YIELD: 64 - 2 X 3-INCH SERVINGS

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS						
Water, hot (120°F)	1lb 8 oz	3 cups	1. POUR water into mixer bowl.						
GOLD MEDAL® ZT CHOCOLATE BROWNIE MIX (11312)	6 lb	1 box	2. ADD mix. Mix using a paddle attachment on low speed for 30 seconds. Stop mixer. Scrape bowl and paddle.						
Candy-coated chocolates	1 lb 12 oz	4 cups	3. MIX on low speed for an additional 30 seconds.						
Total Weight	9 lb 4 oz		4. DEPOSIT batter into a greased or parchment-lined full sheet pan.						
<p>NUTRITION (Values are calculated using weights of ingredients.)</p> <p>1 - 2 x 3-inch serving: Calories 250 (Calories from Fat 70); Total Fat 8g (Saturated Fat 4g; Trans Fat 0g); Cholesterol 0mg; Sodium 180mg; Total Carbohydrate 41g (Dietary Fiber 1g; Sugars 32g); Protein 3g</p>			<p>5. SPRINKLE candy-coated chocolates evenly over batter prior to baking.</p> <p>Bake</p> <table data-bbox="812 491 1380 543"> <tr> <td>Convection Oven*</td> <td>300°F</td> <td>23-27 minutes</td> </tr> <tr> <td>Standard Oven</td> <td>350°F</td> <td>25-29 minutes</td> </tr> </table> <p>*Rotate pans baked in a convection oven one-half turn (180°) after 10 minutes of baking.</p>	Convection Oven*	300°F	23-27 minutes	Standard Oven	350°F	25-29 minutes
Convection Oven*	300°F	23-27 minutes							
Standard Oven	350°F	25-29 minutes							

DOUBLE CHOCOLATE WALNUT BROWNIES

YIELD: 64 - 2 X 3-INCH SERVINGS



DOUBLE CHOCOLATE WALNUT BROWNIES

YIELD: 64 - 2 X 3-INCH SERVINGS

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
Brownies Water, hot (120°F) GOLD MEDAL® ZT CHOCOLATE BROWNIE MIX (11312) White chocolate chips Chocolate chips, semi-sweet Walnuts, chopped	1 lb 8 oz 6 lb 1 lb 1 lb 1 lb	3 cups 1 box 2½ cups 2½ cups 4 cups	Brownies 1. POUR water into mixer bowl. 2. ADD mix. Mix using a paddle attachment on low speed for 30 seconds. Stop mixer. Scrape bowl and paddle. 3. MIX on low speed for an additional 30 seconds. Stop mixer. 4. ADD both chocolate chunks and walnuts to batter. Mix on low speed to incorporate, approximately 15 seconds. 5. DEPOSIT batter into a greased or parchment-lined full sheet pan.
Total Brownies Weight	10 lb 8 oz		
Finishing GOLD MEDAL® ZT READY-TO-SPREAD CHOCOLATE FUDGE ICING (11215) GOLD MEDAL® ZT READY-TO-SPREAD VANILLA CRÈME ICING (11216)	5 oz 5 oz	½ cup ½ cup	Bake Convection Oven* 300°F 20-24 minutes Standard Oven 350°F 24-28 minutes <i>*Rotate pans baked in a convection oven one-half turn (180°) after 10 minutes of baking.</i>
Total Finishing Weight	10 oz		Finishing 1. HEAT chocolate icing in microwave until melted. Drizzle over cooled brownies. 2. HEAT vanilla crème icing in microwave until melted. Drizzle over cooled brownies.
NUTRITION (Values are calculated using weights of ingredients.) 1 - 2 x 3-inch serving: Calories 330 (Calories from Fat 140); Total Fat 15g (Saturated Fat 6g; Trans Fat 0g); Cholesterol 0mg; Sodium 180mg; Total Carbohydrate 46g (Dietary Fiber 2g; Sugars 35g); Protein 4g			

CREAM CHEESE BROWNIES

YIELD: 64 - 2 X 3-INCH SERVINGS



CREAM CHEESE BROWNIES

YIELD: 64 - 2 X 3-INCH SERVINGS

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS						
Brownie Base			<p>Brownie Base</p> <ol style="list-style-type: none"> PREPARE brownie mix according to box directions. DEPOSIT batter into a greased or parchment-lined full sheet pan. <p>Cream Cheese Filling</p> <ol style="list-style-type: none"> COMBINE cream cheese and sugar in a separate mixer bowl with paddle attachment. MIX on medium speed 1 minute. STOP mixer. Scrape bowl and paddle. MIX an additional 1 minute. ADD eggs, one at a time, until each is incorporated, mixing on medium speed. STOP mixer. Scrape bowl and paddle. MIX an additional 1 minute. PLACE dollops of cream cheese filling over brownie batter. SWIRL batter and filling lightly together using a small metal spatula. DO NOT OVERMIX. <p>Bake</p> <table> <tr> <td>Convection Oven*</td> <td>300°F</td> <td>35-40 minutes</td> </tr> <tr> <td>Standard Oven</td> <td>350°F</td> <td>40-45 minutes</td> </tr> </table> <p>*Rotate pans baked in a convection oven one-half turn (180°) after 10 minutes of baking.</p> <p>KEEP bars refrigerated.</p>	Convection Oven*	300°F	35-40 minutes	Standard Oven	350°F	40-45 minutes
Convection Oven*	300°F	35-40 minutes							
Standard Oven	350°F	40-45 minutes							
Water, hot (120°F)	1 lb 8 oz	3 cups							
GOLD MEDAL® ZT CHOCOLATE BROWNIE MIX (11312)	6 lb	1 box							
Total Brownie Base Weight	7 lb 8 oz								
Cream cheese filling									
Cream cheese, softened	2 lb	4 cups							
Eggs, large, whole	8 oz	4 each							
Sugar, granulated	8 oz	1 cup							
Total Cream Cheese Filling Weight	3 lb								
NUTRITION (Values are calculated using weights of ingredients.)									
<p>1 - 2 x 3-inch serving: Calories 270 (Calories from Fat 110); Total Fat 12g (Saturated Fat 7g; Trans Fat 0g); Cholesterol 35mg; Sodium 220mg; Total Carbohydrate 36g (Dietary Fiber 1g; Sugars 27g); Protein 3g</p>									

COOL MINT CHOCOLATE CRUMBLE BARS

YIELD: 64 - 2 X 3-INCH BARS



COOL MINT CHOCOLATE CRUMBLE BARS



YIELD: 64 - 2 X 3-INCH BARS

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
Crust GOLD MEDAL® ZT DEVIL'S FOOD CAKE MIX (11112) Butter, unsalted, softened Mint extract	5 lb 1 lb	1 box 2 cups 2 Tbsp	Crust 1. COMBINE cake mix, butter, and extract in a mixer bowl with paddle attachment. 2. MIX on low speed 1-1/2 minutes, or until crumbly texture is formed. 3. PRESS half of crust mixture evenly into a greased or parchment-lined full sheet pan. Spread evenly. Set remaining crust mixture aside.
Total Crust Weight	6 lb		
Cream Cheese Batter Cream cheese, softened Sugar, granulated Eggs, large, whole Mint extract Chocolate chips, mint flavored	2 lb 12 oz 12 oz 1 lb 14 oz	4 cups 1½ cups 6 each 2 Tbsp 5 cups	Cream Cheese Batter 1. COMBINE cream cheese, sugar and extract in a separate mixer bowl with paddle attachment. 2. MIX on medium speed 1 minute. 3. STOP mixer. Scrape bowl and paddle. 4. MIX an additional 1 minute. 5. ADD eggs, one at a time, until each is incorporated, mixing on medium speed. 6. STOP mixer. Scrape bowl and paddle. 7. MIX an additional 1 minute. 8. FOLD chips into batter. Pour batter over crust. 9. CRUMBLE remaining crust mixture over cream cheese layer.
Total Cream Cheese Batter Weight	5 lb 6 oz		
NUTRITION (Values are calculated using weights of ingredients.) 1 - 2 x 3-inch bar: Calories 360 (Calories from Fat 180); Total Fat 20g (Saturated Fat 12g; Trans Fat 0g); Cholesterol 60mg; Sodium 370mg; Total Carbohydrate 39g (Dietary Fiber 2g; Sugars 27g); Protein 5g			Bake Convection Oven* 325°F 25-29 minutes Standard Oven 350°F 29-33 minutes *Rotate pans baked in a convection oven one-half turn (180°) after 10 minutes of baking. KEEP bars refrigerated.

OREO® COOKIE BLONDIES

YIELD: 64 - 2 X 3-INCH SERVINGS



OREO® COOKIE BLONDIES

YIELD: 64 - 2 X 3-INCH SERVINGS

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS						
Brown sugar, packed	14 oz	2 cups	1. COMBINE brown sugar, butter and eggs into a mixer bowl with paddle attachment.						
Butter, unsalted, softened	1 lb	2 cups	2. MIX on low speed for 1 minute. Stop mixer. Scrape bowl and paddle.						
Eggs, large, whole	1 lb 2 oz	9 each	3. MIX on low speed an additional 1 minute.						
GOLD MEDAL® ZT YELLOW CAKE MIX (11152)	5 lb	1 box	4. ADD cake mix. Mix for 2 minutes on low speed or until well combined. DO NOT OVERMIX.						
Oreo® cookie pieces	1 lb 2 oz	6 cups	5. FOLD in the cookies with a spatula.						
Total Weight	9 lb 2 oz		6. DEPOSIT the dough evenly into a greased or parchment-lined full sheet pan.						
<p>NUTRITION (Values are calculated using weights of ingredients.)</p> <p>1 bar: Calories 280 (Calories from Fat 110); Total Fat 12g (Saturated Fat 6g; Trans Fat 0g); Cholesterol 55mg; Sodium 330mg; Total Carbohydrate 39g (Dietary Fiber 0g; Sugars 25g); Protein 3g</p>			<p>Bake</p> <table data-bbox="881 609 1446 663"> <tr> <td>Convection Oven*</td> <td>300°F</td> <td>26-30 minutes</td> </tr> <tr> <td>Standard Oven</td> <td>350°F</td> <td>28-32 minutes</td> </tr> </table> <p>*Rotate pans baked in a convection oven one-half turn (180°) after 10 minutes of baking.</p>	Convection Oven*	300°F	26-30 minutes	Standard Oven	350°F	28-32 minutes
Convection Oven*	300°F	26-30 minutes							
Standard Oven	350°F	28-32 minutes							

PRINCESS BARS

YIELD: 64 - 2 X 3-INCH BARS



PRINCESS BARS

YIELD: 64 - 2 X 3-INCH BARS

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS						
GOLD MEDAL® ZT YELLOW CAKE MIX (11152)	5 lb	1 box	1. COMBINE cake mix, butter, walnuts and coconut in a large mixing bowl.						
Butter, unsalted	1 lb	2 cups	2. MIX ingredients together by hand until butter is well incorporated and mixture is crumbly.						
Walnuts, chopped	1 lb	4 cups	3. PRESS 5 lbs (approximately 2/3) of the mixture evenly into a greased or parchment-lined full sheet pan. Set aside remaining crumb mixture.						
Coconut, shredded	1 lb	5 cups	4. SPREAD raspberry filling evenly on top of the crumb mixture.						
Raspberry filling, prepared	4 lb	6 cups	5. SPRINKLE remaining crumb mixture evenly on top of filling.						
Total Weight	12 lb								
<p>NUTRITION (Values are calculated using weights of ingredients.) 1 bar: Calories 210 (Calories from Fat 100); Total Fat 11g (Saturated Fat 6g; Trans Fat 0g); Cholesterol 15mg; Sodium 190mg; Total Carbohydrate 25g (Dietary Fiber 0g; Sugars 16g); Protein 2g</p>			<p>Bake</p> <table border="0"> <tr> <td>Convection Oven*</td> <td>300°F</td> <td>22-26 minutes</td> </tr> <tr> <td>Standard Oven</td> <td>350°F</td> <td>24-28 minutes</td> </tr> </table> <p>*Rotate pans baked in a convection oven one-half turn (180°) after 10 minutes of baking.</p>	Convection Oven*	300°F	22-26 minutes	Standard Oven	350°F	24-28 minutes
Convection Oven*	300°F	22-26 minutes							
Standard Oven	350°F	24-28 minutes							

PUMPKIN SPICE BLONDIES

YIELD: 64 - 2 X 3-INCH SERVINGS



PUMPKIN SPICE BLONDIES



YIELD: 64 - 2 X 3-INCH SERVINGS

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
Streusel Topping GOLD MEDAL® ZT YELLOW CAKE MIX (11152) Butter, unsalted, softened Brown sugar, packed Cinnamon, ground Ginger, ground Nutmeg, ground	1 lb 4 oz 7 oz	3 cups ½ cup 1 cup ½ tsp ½ tsp ¼ tsp	Streusel Topping 1. COMBINE 1 lb of cake mix, butter, brown sugar and spices in mixer bowl. 2. MIX on medium speed using a paddle attachment until crumbly, about 2 minutes. 3. REMOVE from bowl. Set aside. Blondie 1. ADD sugar, butter, eggs, pumpkin and spices to empty mixer bowl. 2. MIX on low speed using a paddle attachment for 1 minute. Stop mixer. Scrape bowl and paddle. 3. ADD remaining 4 lbs of cake mix. 4. MIX on low speed for 1 minute. 5. DEPOSIT batter evenly into a greased or parchment-lined full sheet pan. 6. SPRINKLE streusel topping evenly over batter. Bake Convection Oven* 300°F 25-29 minutes Standard Oven 350°F 28-32 minutes <i>*Rotate pans baked in a convection oven one-half turn (180°) after 10 minutes of baking.</i> Finishing 1. HEAT vanilla icing in microwave until melted. 2. ADD cinnamon and stir to blend. 3. DRIZZLE icing over cooled blondies.
Total Streusel Topping Weight	1 lb 11 oz		
Blondie Brown sugar, packed Butter, unsalted, softened Eggs, large, whole Pumpkin, canned Cinnamon, ground Nutmeg, ground Ginger, ground GOLD MEDAL® ZT YELLOW CAKE MIX (11152)	14 oz 10 oz 10 oz 1 lb 4 lb	2 cups 1¼ cups 6 each 2 cups 2 Tbsp 1 tsp 1 tsp 12½ cups	
Total Blondie Weight	7 lb 2 oz		
Icing GOLD MEDAL® ZT READY-TO-SPREAD VANILLA CRÈME ICING (11216) Cinnamon, ground	10 oz	1 cup ¾ tsp	
Total Icing Weight	10 oz		

NUTRITION (Values are calculated using weights of ingredients.)

1 - 2 x 3-inch serving: Calories 270 (Calories from Fat 90); Total Fat 10g (Saturated Fat 6g; Trans Fat 0g); Cholesterol 40mg; Sodium 280mg; Total Carbohydrate 41g (Dietary Fiber 0g; Sugars 29g); Protein 3g

RASPBERRY BLACKOUT BARS

YIELD: 64 - 2 X 3-INCH SERVINGS



RASPBERRY BLACKOUT BARS

YIELD: 64 - 2 X 3-INCH SERVINGS

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
Chocolate Cream Cheese Filling Chocolate chips, semi-sweet Cream cheese, softened Sugar, granulated Eggs, large, whole	12 oz 3 lb 1 lb 14 oz	2 cups 6 cups 2 cups 7 each	Chocolate Cream Cheese Filling 1. MELT chocolate chips over a double boiler. Set aside. 2. COMBINE cream cheese and sugar in a separate mixer bowl with paddle attachment. 3. MIX on medium speed 1 minute. 4. STOP mixer. Scrape bowl and paddle. 5. MIX an additional 1 minute. 6. ADD eggs, one at a time, until each is incorporated, mixing on medium speed. 7. STOP mixer. Scrape bowl and paddle. 8. ADD melted chocolate. Mix on medium speed until combined, approximately 30 seconds. Set aside.
Total Chocolate Cream Filling Weight	5 lb 10 oz		
Chocolate Crumb Crust & Topping GOLD MEDAL® ZT DEVIL'S FOOD CAKE MIX (11112) Butter, unsalted Chocolate chips, semi-sweet	5 lb 1 lb 12 oz	1 box 2 cups 2 cups	
Total Chocolate Crumb Crust & Topping Weight	6 lb 12 oz		
Raspberry Filling Raspberry preserves	1 lb 5 oz	2 cups	
Total Raspberry Filling Weight	1 lb 5 oz		
NUTRITION (Values are calculated using weights of ingredients.) 1 - 2 x 3-inch serving: Calories 400 (Calories from Fat 200); Total Fat 22g (Saturated Fat 13g; Trans Fat 0.5g); Cholesterol 70mg; Sodium 390mg; Total Carbohydrate 45g (Dietary Fiber 2g; Sugars 32g); Protein 5g			Chocolate Crumb Crust 1. COMBINE mix and butter in mixer bowl. 2. MIX on low speed with a paddle attachment for 1 minute. Mix on medium speed for an additional 2 minutes or until mixture is crumbly. 3. PRESS 4 lb (2/3) of chocolate crumb crust into a well-greased full sheet pan. 4. MIX chocolate chips with remaining crumb crust. Set aside.
			Raspberry Chocolate Cream Cheese Layer 1. SPREAD raspberry jam onto crust using a metal spatula. 2. SPREAD chocolate cream cheese filling over raspberry jam layer.
			Chocolate Crumb Topping 1. SPRINKLE remaining crumb topping evenly over top of chocolate cheese cake layer.
			Bake Convection Oven* 300°F 30-35 minutes Standard Oven 350°F 34-39 minutes *Rotate pans baked in a convection oven one-half turn (180°) after 15 minutes of baking.
			KEEP bars refrigerated.

CHECKERBOARD ICEBOX COOKIES

YIELD: 256 COOKIES



CHECKERBOARD ICEBOX COOKIES

YIELD: 256 COOKIES

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
Dough 1 GOLD MEDAL® ZT YELLOW CAKE MIX (11152) Butter, unsalted Vanilla extract	5 lb 1 lb	1 box 2 cups 2 Tbsp	Dough 1 1. COMBINE yellow cake mix, 1 lb butter, and 2 Tbsp vanilla in a mixer bowl with a paddle attachment. 2. MIX on low speed for 3-4 minutes or until dough comes together and pulls away from the bowl. Set aside. Dough 2 1. PLACE the Devil's Food cake mix, 1 lb butter, and 2 Tbsp vanilla in mixer bowl with a paddle attachment. 2. MIX on low speed 3-4 minutes or until dough comes together and pulls away from bowl. Set aside. Assembly 1. DIVIDE each dough in half (3 lb each). 2. PLACE each 3 lb dough into a 1 gallon plastic zipper bag. (12 x 12 inches). 3. SEAL plastic zipper bag 3/4 of the way to allow air to escape. Press dough into bags flat with hands. Roll even with a rolling pin. (Hint: bags can be placed in a cooler or freezer to firm up for better handling.) 4. CUT plastic to remove doughs from bags. Stack the sheets of dough on top of each other, alternating colors. 5. CUT into (4) 2 inch sections of the stacked cookie dough. 6. SLICE each section into (4) 1/4 inch strips. 7. ASSEMBLE 4 strips of the dough, alternating each strip to make a checkerboard appearance. 8. PRESS each log firmly with the palm of your hand to adhere the layers. 9. SLICE 1/4 inch slices off log to form checkerboard cookies. 10. PLACE cookies 6 x 8 onto a greased or parchment-lined full sheet pan. Bake Convection Oven* 300°F 7-9 minutes *Rotate pans baked in a convection oven one-half turn (180°) after 4 minutes of baking. Standard Oven 350°F 8-10 minutes
Total Dough 1 Weight	6 lb		
Dough 2 GOLD MEDAL® ZT DEVIL'S FOOD CAKE MIX (11112) Butter, unsalted Vanilla extract	5 lb 1 lb	1 box 2 cups 2 Tbsp	
Total Dough 2 Weight	6 lb		
NUTRITION (Values are calculated using weights of ingredients.) 1 serving: Calories 100 (Calories from Fat 45); Total Fat 5g (Saturated Fat 3g; Trans Fat 0g); Cholesterol 10mg; Sodium 150mg; Total Carbohydrate 13g (Dietary Fiber 0g; Sugars 7g); Protein 1g			
Holiday Checkerboard Cookies Add your choice of food coloring and/or flavoring to cookie dough (white or yellow) before mixing. TIP: One box of mix can be divided equally and colored/flavored separately to create different holiday themes.			

CHERRY ZINGERS

YIELD: 90 COOKIES



CHERRY ZINGERS

YIELD: 90 COOKIES

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
Fruit Filling Cherries, dried Apricots, dried Lemon juice Lemon zest Salt Water	1 lb 2 oz 6 oz 4 oz 1 lb	3 cups ¾ cup ½ cup 2 Tbsp ½ tsp 2 cups	<p>Filling</p> <ol style="list-style-type: none"> COMBINE filling ingredients in a sauce pan. Bring the mixture to a boil over medium heat. Remove from heat and allow to cool for 5 minutes. CHOP filling mixture until fine in a food processor and set aside. <p>Dough</p> <ol style="list-style-type: none"> COMBINE dough ingredients in a mixer bowl, using paddle attachment. MIX on low speed for one minute. Stop mixer. Scrape bowl and paddle. MIX on medium speed for approximately 2 minutes or until the dough is soft and pliable. ROLL the dough between 2 sheets of parchment paper to approximately 16 x 24-inches. REMOVE the top sheet of parchment paper and cut the dough into 5 even pieces, 4-3/4 x 16-inch pieces. SPREAD the filling evenly down the center of each piece. FOLD each side of dough inward to meet in the center, covering the filling. PLACE the cookie logs, seam-side down, onto greased or parchment-lined sheet pans.
Total Fruit Filling Weight	2 lb 12 oz		
Cookie Dough GOLD MEDAL® ZT VARIETY MUFFIN MIX (11544) Sugar, granulated Butter, unsalted Eggs, large, whole	5 lb 8 oz 8 oz 12 oz	1 box 1 cup 1 cup 6 each	
Total Cookie Dough Weight	6 lb 12 oz		
Icing GOLD MEDAL® ZT READY-TO-SPREAD VANILLA CRÈME ICING (11216)	1 lb 4 oz	2 cups	
Total Icing Weight	1 lb 4 oz		

Bake

Convection Oven* 300°F 24-28 minutes
Standard Oven 350°F 26-30 minutes

*Rotate pans baked in a convection oven one-half turn (180°) after 10 minutes of baking.

Finishing

- COOL** cookie logs completely.
- SLICE** each log into 18 slices, approximately 3/4" wide.
- HEAT** the vanilla icing in a microwave until melted.
- DRIZZLE** over the sliced cookies.

NUTRITION (Values are calculated using weights of ingredients.)

1 cookie: Calories 190 (Calories from Fat 60); Total Fat 7g (Saturated Fat 3.5g; Trans Fat 0g); Cholesterol 25mg; Sodium 180mg; Total Carbohydrate 31g (Dietary Fiber 0g; Sugars 21g); Protein 2g

CHOCOLATE CHIP BISCOTTI

YIELD: 100 - 3/4-INCH SLICES



CHOCOLATE CHIP BISCOTTI

YIELD: 100 - 3/4-INCH SLICES

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS												
GOLD MEDAL® ZT VARIETY MUFFIN MIX (11544) Flour, all purpose Eggs, large whole Chocolate chips, semi-sweet	5 lb 1 lb 1 lb 12 oz 1 lb 2 oz	1 box 4 cups 14 each 3 cups	<ol style="list-style-type: none"> PLACE all ingredients in mixer bowl. MIX on low speed using a paddle attachment until well blended, approximately 2-3 minutes. DIVIDE dough equally into four loaves, approximately 2 lbs each. SHAPE each loaf into 20 x 3 x 3/4-inch strip. PLACE 2 strips of dough on greased or parchment-lined full sheet pans. 												
Total Weight	8 lb 14 oz														
<p>NUTRITION (Values are calculated using weights of ingredients.) 1 - 3/4-inch slice: Calories 150 (Calories from Fat 50); Total Fat 5g (Saturated Fat 2.5g; Trans Fat 0g); Cholesterol 35mg; Sodium 140mg; Total Carbohydrate 24g (Dietary Fiber 0g; Sugars 12g); Protein 2g</p>			<p>Bake</p> <table> <tr> <td>Convection Oven*</td> <td>275°F</td> <td>25-29 minutes</td> </tr> <tr> <td>Standard Oven</td> <td>325°F</td> <td>28-32 minutes</td> </tr> </table> <p><i>*Rotate pans baked in a convection oven one-half turn (180°) after 10 minutes of baking.</i></p> <ol style="list-style-type: none"> COOL and slice each loaf into 25 slices, approximately 3/4-inch thick. PLACE slices, standing upright, onto greased or parchment-lined full sheet pans and bake a second time. <p>Bake</p> <table> <tr> <td>Convection Oven*</td> <td>250°F</td> <td>20-24 minutes</td> </tr> <tr> <td>Standard Oven</td> <td>300°F</td> <td>25-29 minutes</td> </tr> </table> <p><i>*Rotate pans baked in a convection oven one-half turn (180°) after 10 minutes of baking.</i></p>	Convection Oven*	275°F	25-29 minutes	Standard Oven	325°F	28-32 minutes	Convection Oven*	250°F	20-24 minutes	Standard Oven	300°F	25-29 minutes
Convection Oven*	275°F	25-29 minutes													
Standard Oven	325°F	28-32 minutes													
Convection Oven*	250°F	20-24 minutes													
Standard Oven	300°F	25-29 minutes													

CRANBERRY WALNUT BISCOTTI

YIELD: 100 - 3/4-INCH SLICES



CRANBERRY WALNUT BISCOTTI

YIELD: 100 - 3/4-INCH SLICES

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS												
GOLD MEDAL® ZT WHITE CAKE MIX (11132)	5 lb	1 box	1. PLACE all ingredients in mixer bowl.												
Flour, all purpose	1 lb	4 cups	2. MIX on low speed using a paddle attachment until well blended, approximately 2-3 minutes.												
Eggs, large, whole	1 lb 12 oz	14 each	3. DIVIDE dough equally into four loaves, approximately 2 lbs each.												
Cranberries, dried	8 oz	2 cups	4. SHAPE each loaf into 20 x 3 x 3/4-inch strip.												
Walnuts, chopped	8 oz	2 cups	5. PLACE 2 strips of dough on greased or parchment-lined full sheet pans.												
Total Weight	8 lb 12 oz														
<p>NUTRITION (Values are calculated using weights of ingredients.)</p> <p>1 - 3/4-inch slice: Calories 150 (Calories from Fat 45); Total Fat 5g (Saturated Fat 1.5g; Trans Fat 0g); Cholesterol 30mg; Sodium 160mg; Total Carbohydrate 23g (Dietary Fiber 0g; Sugars 11g); Protein 3g</p>			<p>Bake</p> <table> <tr> <td>Convection Oven*</td> <td>275°F</td> <td>25-29 minutes</td> </tr> <tr> <td>Standard Oven</td> <td>325°F</td> <td>28-32 minutes</td> </tr> </table> <p><i>*Rotate pans baked in a convection oven one-half turn (180°) after 10 minutes of baking.</i></p> <p>1. COOL and slice each loaf into 25 slices, approximately 3/4-inch thick.</p> <p>2. PLACE slices, standing upright, onto parchment-lined full sheet pans and bake a second time.</p> <p>Bake</p> <table> <tr> <td>Convection Oven*</td> <td>250°F</td> <td>20-24 minutes</td> </tr> <tr> <td>Standard Oven</td> <td>300°F</td> <td>25-29 minutes</td> </tr> </table> <p><i>*Rotate pans baked in a convection oven one-half turn (180°) after 10 minutes of baking.</i></p>	Convection Oven*	275°F	25-29 minutes	Standard Oven	325°F	28-32 minutes	Convection Oven*	250°F	20-24 minutes	Standard Oven	300°F	25-29 minutes
Convection Oven*	275°F	25-29 minutes													
Standard Oven	325°F	28-32 minutes													
Convection Oven*	250°F	20-24 minutes													
Standard Oven	300°F	25-29 minutes													

DOUBLE THE CHOCOLATE CHIPS COOKIES

YIELD: 73 - #20 SCOOP COOKIES



DOUBLE THE CHOCOLATE CHIPS COOKIES

YIELD: 73 - #20 SCOOP COOKIES

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
Butter, unsalted, softened	1 lb	2 cups	<ol style="list-style-type: none"> CREAM butter and sugar in a mixer bowl using paddle attachment on medium speed for 2 minutes. ADD eggs and water. Mix on low speed for 30 seconds. ADD mix. Mix on low speed for 1 minute. Stop mixer. Scrape bowl and paddle. ADD chocolate chips. Mix on low speed just until incorporated, approximately 30 seconds. DO NOT OVERMIX. <p>Scale</p> <ol style="list-style-type: none"> DEPOSIT with a #20 scoop in a 3 x 4 pattern onto greased or parchment-lined full sheet pan.
Brown sugar, packed	14 oz	2 cups	
Eggs, large, whole	8 oz	4 each	
Water, cool (72°F)	2 oz	¼ cup	
GOLD MEDAL® ZT YELLOW CAKE MIX (11152)	5 lb	1 box	
Chocolate chips, semi-sweet	3 lb 12 oz	10 cups	
Total Weight	11 lb 4 oz		

NUTRITION (Values are calculated using weights of ingredients.)

1 cookie: Calories 330 (Calories from Fat 140); Total Fat 16g (Saturated Fat 9g; Trans Fat 0g); Cholesterol 35mg; Sodium 240mg; Total Carbohydrate 44g (Dietary Fiber 1g; Sugars 32g); Protein 3g

Bake

Convection Oven*	300°F	14-16 minutes
Standard Oven	375°F	15-17 minutes

*Rotate pans baked in a convection oven one-half turn (180°) after 5 minutes of baking.

FUDGE BROWNIE CRINKLE COOKIES

YIELD: 96 - #30 SCOOP COOKIES



FUDGE BROWNIE CRINKLE COOKIES



YIELD: 96 - #30 SCOOP COOKIES

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS						
GOLD MEDAL® ZT CHOCOLATE BROWNIE MIX (11312) Water, cool (approx 72°F) Sugar, powdered	6 lb 1 lb 6 oz	1 box 2 cups 1½ cups	<ol style="list-style-type: none"> POUR water into mixer bowl. ADD mix. Mix on low speed for 1 minute using a paddle attachment. Scrape bowl and paddle. MIX on low speed for 1 minute. 						
Total Weight	7 lb 6 oz								
<p>NUTRITION <i>(Values are calculated using weights of ingredients.)</i></p> <p>1 cookie: Calories 130 (Calories from Fat 35); Total Fat 3.5g (Saturated Fat 1.5g; Trans Fat 0g); Cholesterol 0mg; Sodium 110mg; Total Carbohydrate 23g (Dietary Fiber 1g; Sugars 17g); Protein 1g</p>			<p>Scale</p> <ol style="list-style-type: none"> PLACE powdered sugar in a bowl. DROP dough, using a #30 scoop, into the powdered sugar. ROLL to evenly coat. PLACE in a 4 x 6 pattern on greased or parchment-lined full sheet pans. <p>Bake</p> <table> <tr> <td>Convection Oven*</td> <td>300°F</td> <td>11-14 minutes</td> </tr> <tr> <td>Standard Oven</td> <td>350°F</td> <td>11-14 minutes</td> </tr> </table> <p><i>*Rotate pans baked in a convection oven one-half turn (180°) after 5 minutes of baking.</i></p>	Convection Oven*	300°F	11-14 minutes	Standard Oven	350°F	11-14 minutes
Convection Oven*	300°F	11-14 minutes							
Standard Oven	350°F	11-14 minutes							

PEANUT BUTTER CHOCOLATE CHIP COOKIES

YIELD: 105 - #30 SCOOP COOKIES



PEANUT BUTTER CHOCOLATE CHIP COOKIES

YIELD: 105 - #30 SCOOP COOKIES

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS						
Peanut butter, plain or chunky	1 lb 8 oz	3 cups	<ol style="list-style-type: none"> CREAM peanut butter, butter, and sugar in a mixer bowl with a paddle attachment on medium speed for 2 minutes. ADD eggs and water. Mix on low speed for 30 seconds. ADD mix. Mix on low speed for 1 minute. Stop mixer. Scrape bowl and paddle. ADD chocolate chips. Mix on low speed just until incorporated, approximately 30 seconds. DO NOT OVERMIX. <p>Scale</p> <ol style="list-style-type: none"> DEPOSIT with a #30 scoop in a 4 x 6 pattern onto greased or parchment-lined full sheet pan. PLACE a piece of parchment paper on top of cookies and using another sheet pan, press to flatten to approximately 1/2 inch thick. <p>Bake</p> <table> <tr> <td>Convection Oven*</td> <td>300°F</td> <td>10-12 minutes</td> </tr> <tr> <td>Standard Oven</td> <td>350°F</td> <td>12-14 minutes</td> </tr> </table> <p><i>*Rotate pans baked in a convection oven one-half turn (180°) after 5 minutes of baking.</i></p>	Convection Oven*	300°F	10-12 minutes	Standard Oven	350°F	12-14 minutes
Convection Oven*	300°F	10-12 minutes							
Standard Oven	350°F	12-14 minutes							
Butter, unsalted, softened	1 lb	2 cups							
Brown sugar, packed	1 lb 5 oz	3 cups							
Eggs, large, whole	8 oz	4 each							
Water, cool (approx 72°F)	2 oz	¼ cup							
GOLD MEDAL® ZT WHITE CAKE MIX (11132)	5 lb	1 box							
Chocolate chips, semi-sweet	1 lb 2 oz	3 cups							
Total Weight	10 lb 9 oz								

NUTRITION (Values are calculated using weights of ingredients.)

1 cookie: Calories 220 (Calories from Fat 100); Total Fat 11g (Saturated Fat 5g; Trans Fat 0g); Cholesterol 15mg; Sodium 180mg; Total Carbohydrate 27g (Dietary Fiber 0g; Sugars 19g); Protein 3g

SUGAR COOKIES

YIELD: 96 - #30 SCOOP COOKIES



SUGAR COOKIES

YIELD: 96 - #30 SCOOP COOKIES

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS						
Butter, unsalted, softened	12 oz	1½ cups	1. CREAM butter and sugar in mixer bowl with paddle attachment on medium speed for 2 minutes.						
Sugar, granulated	8 oz	1 cup	2. ADD eggs. Mix on low speed for 30 seconds.						
Eggs, large, whole	1 lb	8 each	3. ADD mix. Mix on low speed for 1 minute.						
GOLD MEDAL® ZT VARIETY MUFFIN MIX (11544)	5 lb	1 box	Scale						
Sugar, coarse	3.5 oz	½ cup	1. PLACE coarse sugar in bowl.						
Total Weight	7 lb 7.5 oz		2. DROP dough with a #30 scoop into coarse sugar to coat tops only.						
<p>NUTRITION (Values are calculated using weights of ingredients.)</p> <p>1 cookie: Calories 140 (Calories from Fat 50); Total Fat 6g (Saturated Fat 3.5g; Trans Fat 0g); Cholesterol 35mg; Sodium 170mg; Total Carbohydrate 21g (Dietary Fiber 0g; Sugars 12g); Protein 1g</p>			<p>3. PLACE sugar-side up in a 4 x 6 pattern on greased or parchment-lined full sheet pan.</p> <p>Bake</p> <table data-bbox="904 617 1425 670"> <tr> <td>Convection Oven*</td> <td>300°F</td> <td>7-9 minutes</td> </tr> <tr> <td>Standard Oven</td> <td>350°F</td> <td>9-11 minutes</td> </tr> </table> <p>*Rotate pans baked in a convection oven one-half turn (180°) after 3 minutes of baking.</p>	Convection Oven*	300°F	7-9 minutes	Standard Oven	350°F	9-11 minutes
Convection Oven*	300°F	7-9 minutes							
Standard Oven	350°F	9-11 minutes							