

CHOCOLATE CHIP COOKIES (Using Crème Cake Mix)



Are you ready to cash in on added cookie sales? Or, would you like to simplify your cookie production to reduce errors that produce costly failures? If you are already using our Crème Cake Mix, there are few extra ingredients to purchase to produce an exceptional retail quality cookie. This chocolate chip cookie can even be made by individuals with limited baking experience. Give this recipe a try, and we are sure that you will be glad that you did. *Have fun and enjoy!*

EXTRA SALES AND PROFITS FOR YOU!

Cookies are among the most profitable items you can sell. Sample them to everyone, particularly customers who bring their children to your store. These children will then be your “*Ambassador at Large*” bringing their parents back again and again. You will be surprised at what one little cookie can do!

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Westco Crème Cake Mix
- BakeSense Chocolate Chips [RECIPE](#)



Crème Cake Mix	5 lbs.	
Brown Sugar		8 ozs.
Whole Eggs	1 lb. 2 ozs.	
Butter	1 lb. 8 ozs.	
Chocolate Chips	2 lbs.	

1. SCALE INGREDIENTS



Scale all ingredients and place them in a mixing bowl. Hold the chocolate chips separately.

2. MIX DOUGH



Using a paddle mix for 1 minute in low speed. Scrape the bowl well and continue mixing for an additional 3 minutes in low speed. Then, add the chips, and mix an additional 30 seconds. Low speed is second speed on a 4-speed mixer.

3. DEPOSIT DOUGH



Deposit the dough onto a paper lined sheet pan using an ice cream scoop or a cookie depositor, such as a Kookie King Machine.

4. BAKE



Bake them at 350°F until light golden in color, approximately 8-10 minutes. Remember...cookies bake quickly and will continue to bake after being removed from the oven.

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Authentic Taste. We Deliver.™

For more information, contact your BakeMark Sales Rep or call toll-free 866.232.8575

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