

J AND J'S SWEET TOOTH COOKIE & BROWNIES BAKING INSTRUCTIONS

PEANUT BUTTER COOKIES

- Keep dough refrigerated or freeze.
- If frozen, it can be unthawed and refrozen numerous times.
- Unthaw at room temperature.
- When dough is softened, Take dough and make it into small round balls (like meatballs) – Put flour on your hands when you are shaping the balls.
- Place balls on **ungreased** cookie sheet or just use aluminum foil (leave enough space between each cookie so they don't stick together).
- Using a fork **dipped in flour**, flatten each ball by gently pressing twice in a criss-cross pattern (1 criss & 1 cross).
- Bake at 375 about 8 – 10 minutes (or until golden brown).
- If you like your cookies hard and crunchy, bake at 400°.

CHOCOLATE CHIP COOKIES

- Keep dough refrigerated or freeze.
- If frozen, it can be unthawed and refrozen numerous times.
- Unthaw at room temperature.
- When dough is softened, scoop with a teaspoon or fork and place on **ungreased** cookie sheet or just use aluminum foil.
- Bake at 375° about 8 – 10 minutes (until light golden brown if you want chewy cookies, or golden brown if you want crunchy cookies).

OATMEAL COOKIES

- Keep dough refrigerated or freeze.
- Unthaw at room temperature.
- If frozen, it can be unthawed and refrozen numerous times.
- When dough is softened, scoop with a teaspoon or fork and place on **ungreased** cookie sheet or just use aluminum foil.
- Bake at 375° about 8 – 10 minutes (until light golden brown if you want chewy cookies, or golden brown if you want crunchy cookies).

BROWNIES

- Keep dough refrigerated or freeze.
- Unthaw at room temperature.
- **Full Order** - Put dough in **greased** 9" x 10" pan, and Bake at 340° for 30-35 Minutes, depending on desired texture (chewy or cake like).
- **Half Order** – Put dough in **greased** 8 x 8" pan, and Bake at 340° for 27-30 Minutes, depending on desired texture (chewy or cake like).

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- Let cool for at least one hour before cutting.