

Humungous Cookies – by Lacey Berry

This recipe is designed to make in the Bosch Universal Plus using the cookie paddles so you can be ready for Christmas with a good supply of cookies for the season without having to spend the time when you are really busy to make them. Make certain you switch to the dough hook before adding the flour or any hard ingredients like the chocolate chips.

Cream in the Bosch with the cookie paddles slow at first and increasing to speed 3, Cream butter and sugar for 3 min.

(we add about ½ the butter first and mix)

3 lbs. butter (room temperature)

4 ½ cups brown sugar

1 ½ cup white sugar

After mixing and texture is smooth add:

12 eggs

Mix for 1 min.

Add:

2 Tbsp. baking soda

2 Tbsp. Mexican vanilla (we scraped 2 vanilla beans inside)

3 tsp. sea salt

If you want your cookies to be soft for a couple of weeks add:

1 package vanilla instant pudding (opt)

Mix in for 10 sec.

NOW CHANGE THE COOKIE PADDLES TO THE DOUGH HOOK

Now add 20 cups of flour (all purpose white) 4 cups at a time.

You will have to lock the lid on after each addition. Let flour mix into until you can't see it. You can add more flour if the texture is too soft. You want the dough to hold itself up when making spoonfuls. Using a cookie scoop place on greased cookie sheet and bake at 350 degrees F. for 8-10 min.

Makes 240 cookies

(We make the scoops and freeze them and then put them in a plastic bag for future use.

Variations:

We divide the dough into 5 portions and add one of the following variations:

1. 1 cup or craisins and 1 cup white chocolate chips
2. 1 cup cocoa, 1 ½ tsp. peppermint extract, and 1 cup mint choc. Chips
3. 1 cup Reece's pieces, 1 cup cocoa
4. 1 cup coconut, 1 tsp. coconut extract
5. 2 cups toffee chips, ¾ cup chopped pecans
6. 2 cups fruit cake fruit

Or whatever you dream up !!

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