**Peanut Butter Cookies – production**

3 cups Peanut Butter

2 cups Butter

5 cups Brown Sugar

¾ cup milk

¼ cup vanilla

4 eggs

7 cups flour

1 T. Salt

1 T. Baking Powder

Combine Flour, Baking Powder, and Salt: set aside.

In large mixer, with paddle attachment, place: Peanut Butter, Butter, and Brown Sugar. Mix at speed 1 until grainy paste forms.

Add milk, vanilla, and eggs. Mix thoroughly.

Add in the flour mixture.

Test cookie: Scoop one cookie (#20 scoop) and bake in convection oven at 325 for 4 minutes, turn pan and bake for additional 4 minutes. If more flour is needed, add more.

Scoop out, using a #20 scoop, onto a large baking tray with parchment paper. Cover with plastic wrap. Place in freezer. After cookies are solid, place in white cookie containers and place back in freezer.