

INGREDIENTS	2½ LB BATCH	5 LB BATCH
“JIFFY” White Cake Mix	2½ lb	5 lb
All-Purpose Flour	1 cup (4.25 oz)	2 cups (8.5 oz)
Cold Water	2¼ cups + 2 Tbsp (19 oz)	4¾ cups (38 oz)
Almond Extract	1 tsp	2 tsp
Maraschino Cherries, chopped	1½ cups (7 oz)	3 cups (14 oz)
White Buttercream with Almond Extract to taste	Recommended	Recommended



1. Use a mixer with paddle attachment.
2. Add White Cake Mix and all-purpose flour into mixing bowl.
3. Blend on low speed* for 1 minute.
4. Pour half of the total cold water into mixing bowl. Add almond extract.
5. Blend on low speed* for 30 seconds to incorporate, then on medium speed** for 2 minutes.
6. Stop mixer. Scrape bowl and paddle.
7. Blend on low speed* and gradually add remaining cold water to mixing bowl.
8. Stop mixer. Scrape bowl and paddle.
9. Add chopped maraschino cherries to mixing bowl.
10. Blend on low speed* for 2 more minutes.
11. Scale into greased or paper-lined pan.
12. Bake according to table below.
13. Let cool, then frost.

* **Low speed** is 1st speed on a 3-speed mixer or 2nd speed on a 4-speed mixer.

** **Medium speed** is 2nd speed on a 3-speed mixer or 3rd speed on a 4-speed mixer.

PAN SIZE	SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 5 LB BATCH
Standard muffin	#20 scoop (1.7 oz)	300°F 16 - 20 minutes	350°F 18 - 22 minutes	72
8" Round pan	16 oz	300°F 20 - 24 minutes	350°F 22 - 26 minutes	7
Full sheet pan	7 lb 12 oz	300°F 24 - 28 minutes	350°F 26 - 30 minutes	1

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Baking time may vary depending on the oven and oven load.