

INGREDIENTS	2½ LB BATCH	5 LB BATCH
"JIFFY" Crème Cake Base Mix	2½ lb	5 lb
Cocoa Powder	1 cup (3 oz)	2 cups (6 oz)
Cold Water	2½ cups (20 oz)	5 cups (40 oz)
Optional: Coarse Sanding Sugar		



1. Use a mixer with paddle attachment.
2. Add Crème Cake Base Mix and cocoa powder into mixing bowl.
3. Blend on low speed* for 1 minute.
4. Pour total cold water into mixing bowl and blend on low speed* for 1 more minute.
5. Stop mixer. Scrape bowl and paddle.
6. Blend on medium speed** for 3 minutes.
7. Scale into greased or paper-lined pan.
8. **Optional:** Sprinkle with coarse sanding sugar.
9. Bake according to the table below:

* **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
8½" x 4½" Loaf pan	1 lb 8 oz	300°F 45 - 50 minutes	350°F 50 - 55 minutes	5
8½" Bundt pan	2 lbs 8 oz	300°F 45 - 50 minutes	350°F 50 - 55 minutes	3
Standard muffin	#20 scoop (1.75 oz)	300°F 14 - 18 minutes	350°F 20 - 24 minutes	72

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