

INGREDIENTS

	2½ LB BATCH	5 LB BATCH
“JIFFY” Devil’s Food Cake Mix	2½ lb	5 lb
Cold Water	2¼ cups (18 oz)	4½ cups (36 oz)
Espresso Powder	2 Tbsp	4 Tbsp
Coffee Emulsion	¼ cup (2 oz)	½ cup (4 oz)

CHOCOLATE MOCHA FROSTING

	2½ LB BATCH	5 LB BATCH
Butter, softened	1½ cup (12 oz)	3 cups (24 oz)
Cocoa Powder, sifted	1 cup (3 oz)	2 cups (6 oz)
Powdered Sugar	5 cups (20 oz)	10 cup (40 oz)
Milk	½ cup (4 oz)	1 cup (8 oz)
Vanilla Extract	2 tsp	4 tsp
Coffee Emulsion	2 Tbsp	4 Tbsp
Optional Garnish: Chocolate Espresso Beans	¼ cup (1.5 oz)	½ cup (3 oz)



CAKE

1. Use a mixer with paddle attachment.
2. Dissolve Espresso Powder in total cold water.
3. Pour half of total cold water into mixing bowl. Add Devil’s Food Cake Mix.
4. Blend on low speed* for 30 seconds to incorporate, then on medium speed** for 2 minutes.
5. Stop mixer. Scrape bowl and paddle. Blend on low speed* and gradually add remaining cold water and Coffee Emulsion to bowl.
6. Stop mixer. Scrape bowl and paddle. Blend on low speed* for 2 minutes more.
7. Scale into greased or paper-lined pans.
8. Bake according to the table below.
3. Blend on medium speed* for 2-3 minutes, or until smooth.
4. When cool, frost and top with the **optional garnish** of chocolate espresso beans.

MOCHA FROSTING

1. Use a mixer with paddle attachment. Beat butter on medium speed** until creamy.
2. Add remaining ingredients and beat on low speed* for 1 minute. Stop mixer. Scrape bowl and paddle.

* **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 cupcake	#24 scoop (1.3 oz)	275°F 17 - 21 minutes	300°F 20 - 25 minutes	88
8” Round pan	13 oz	300°F 18 - 22 minutes	350°F 24 - 28 minutes	9

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