

| INGREDIENTS | 2½ LB BATCH | 5 LB BATCH |
|-----------------------------|-----------------|-----------------|
| "JIFFY" Crème Cake Base Mix | 2½ lb | 5 lb |
| Cocoa Powder | 1 cup (4 oz) | 2 cups (8 oz) |
| Cold Water | 2¾ cups (22 oz) | 5½ cups (44 oz) |
| MOCHA BUTTERCREAM | | |
| Butter, softened | 1½ cups (12 oz) | 3 cups (24 oz) |
| Cocoa Powder, sifted | 1 cup (3 oz) | 2 cups (6 oz) |
| Powdered Sugar | 5 cups (20 oz) | 10 cups (40 oz) |
| Milk | 1/2 cup (4 oz) | 1 cup (8 oz) |
| Vanilla Extract | 2 tsp | 4 tsp |
| Coffee Emulsion | 2 Tbsp | 4 Tbsp |



SHELLS

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 cold water into mixing bowl.
5. Blend on low speed* for 1 more minute.
6. Stop mixer. Scrape bowl and paddle.
7. Blend on medium speed** for 3 minutes.
8. Scale batter 1" apart onto greased or paper-lined pan.
9. Bake according to the table below. Allow shells to cool.

MOCHA BUTTERCREAM

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.
3. Stop mixer. Scrape bowl and paddle.
4. Blend on medium speed** for 2 minutes, or until smooth.

BUILDING WHOOPIE PIES

1. Scoop the buttercream onto the flat side of half of the shells. Top with a second shell to form a sandwich.

* **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.

| SCALE | CONVECTION OVEN | STANDARD OVEN | YIELD 5 LB BATCH |
|---------------------------------------|-----------------|-----------------|------------------|
| Batter #60 scoop (0.5 oz) | 275°F | 325°F | 129 |
| Buttercream #60 scoop (0.5 oz) | 6 - 10 minutes | 11 - 15 minutes | Sandwiches |