

INGREDIENTS	2½ LB BATCH	5 LB BATCH
“JIFFY” Crème Cake Base Mix	2½ lb	5 lb
All-Purpose Flour	1 cup (4.2 oz)	2 cups (8.4 oz)
Cold Water	2 cups + 2 Tbsp (17 oz)	4¼ cups (2 lb 2 oz)
Orange Zest, fresh	2 Tbsp	¼ cup
Orange Extract	2 tsp	4 tsp
Cranberries, chopped	1 cup (4.4 oz)	2 cups (8.8 oz)
Optional: Coarse Sanding Sugar		



1. Use a mixer with paddle attachment.
2. Add Crème Cake Base Mix and flour into mixing bowl.
3. Blend on low speed* for 30 seconds.
4. Add cold water, orange zest, and orange extract into the 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. Add chopped cranberries into the mixing bowl, and mix on low speed* until blended (15 seconds).
9. Scale into greased or paper-lined pan.
10. **Optional:** Lightly sprinkle with coarse sanding sugar.
11. Bake according to 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	1½ lb	300°F 50 - 55 minutes	350°F 55 - 60 minutes	5
Standard muffin	#20 scoop (1.7 oz)	300°F 22 - 26 minutes	350°F 24 - 28 minutes	72

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